

SIMPLY LUNCH

STARTER

ZUPPA DI CAVOLFIORI CON GORGONZOLA
Cauliflower soup with gorgonzola cheese

SCAMORZA AFFUMICATA AL FORNO CON FAGIOLINI E
TAPENADE DI OLIVE NERE
Baked smoked scamorza with green beans and black olives tapenade

BRESAOLA DELLA VALTELLINA CON RUCOLA E CONDIMENTO AL LIMONE
Bresaola from Valtellina with rocket and lemon dressing

MAIN COURSE

TAGLIATELLE CON MELANZANE, POMODORO E RICOTTA SALATA
Tagliatelle with tomato and aubergines sauce, salted ricotta

FILETTO DI ORATA ALLA GRIGLIA CON ZUCCHINI ALLA "SCAPECE"
E OLIO ALLA MENTA
Grilled fillet of sea-bream with courgette "Scapace" style
and mint olive oil

PETTO DI FARAONA ARROSTO CON SALSA SEDANO SPINACI E FONDO AL TIMO
Roast breast of guinea-fowl with celery sauce, spinach and thyme jus

DESSERT AND CHEESES FROM THE MAIN MENU

PLEASE NOTE THAT WE CANNOT
GUARANTEE THAT ANY OF OUR FOODS ARE FREE FROM NUT TRACE ELEMENTS.

TWO COURSES £ 16.50

THREE COURSES £ 22.50