

LUNCH MENU

IL PRIMO

CAPRESE	26.00
<i>Mozzarella, tomato, and basil salad</i>	
CARPACCIO CON RUCOLA	27.00/22.00
<i>Thinly sliced raw beef with lemon dressing, parmesan and rockette</i>	
SALMONE AFFUMICATO	27.00
<i>Smoked salmon with creme fraiche and brioche</i>	
SAPORI DI MARE DEL GIORNO	29.00
<i>Seafood speciality of the day</i>	
OMELETTE D'ARAGOSTA	34.00
<i>Crayfish omelette with a bisque sauce</i>	
SPINACI SALTATI (V)	19.00
<i>Pan fried spinach, parmesan slivers and lemon juice</i>	
MELANZANE PARMIGIANA (V)	26.00
<i>Eggplant baked with tomato and parmesan</i>	
QUAGLIE ALLA GRIGLIA	26.00
<i>Char grilled quail with mushrooms</i>	

PASTA E MINESTRA

PASTA FRESCA DEL GIORNO (V)	29.00 / 38.00
<i>Homemade pasta of the day</i>	
LASAGNA CON PRIMAVERILE (V)	28.00 / 37.00
<i>Home made pasta with tomato, mozzarella and basil</i>	
LINGUINE CON GAMBERI	28.00 / 37.00
<i>Linguine with prawns</i>	
POLENTA UNCIA (V)	29.00
<i>Polenta baked with taleggio, parmesan and sage sauce</i>	
MALTAGLIATI DI PANE CON CALAMARI	29.00 / 39.00
<i>Bread maltagliati with calamari and radicchio</i>	
RISOTTO DEL GIORNO (V)	27.00 / 37.00
<i>Risotto of the day</i>	
ZUPPA DEL GIORNO	21.00
<i>Soup of the day</i>	

IL SECONDO

COTOLETTA DI POLLO	41.00
<i>Crumbed chicken, with fontina cheese and tomato</i>	
ANITRA ARROSTA CON GNOCHETTI DI FARINA	43.00
<i>Roast duckling with spatzi</i>	
TAGLIATA DI MANZO	43.00
<i>Eye fillet steak sliced and served rare with aged balsamic vinegar and a roasted tomato</i>	
AGNELLO ALLA ROMANA	41.00
<i>Lamb, slow cooked with white wine, anchovies, rosemary and garlic bruschetta</i>	
SALTIMBOCCA CON GNOCCHI	41.00
<i>Pan fried escalopes of baby veal with prosciutto, sage and semolina gnocchi</i>	
CASSEULA DI CECI (V)	35.00
<i>Tuscan style chickpeas, black cabbage and tomato with garlic bruschetta</i>	
CALAMARETTI FRITTI	31.00 / 37.00
<i>Calamari with lemon and tartare sauce</i>	
PESCE DEL GIORNO	41.00
<i>Choice of pan fried or char-grilled fish of the day</i>	

INSALATE E CONTORNI

PATATE ARROSTO CON AGLIO (V)	9.50
<i>Potatoes with garlic parsley and parmesan</i>	
PATATINE FRITTE (V)	9.50
<i>Chips with lemon and rock salt</i>	
VERDURA AL FORNO (V)	11.50
<i>Oven roasted vegetables with rosemary</i>	
BROCCOLINI TRIFOLATI CON ACCIUGHE	9.50
<i>Sautéed broccolini with garlic, anchovies and chilli</i>	
FINOCCHI STUFATI CON GRATTUGIATO (V)	11.50
<i>Fennel baked with milk and toasted breadcrumbs</i>	
INSALATA DI PISELLI (V)	11.50
<i>Salad of peas, shaved buffalo ricotta, chick pea shoots and mint</i>	
INSALATA DI RUCOLA (V)	11.50
<i>Rockette and parmesan salad</i>	
INSALATA MISTA (V)	9.50
<i>Italian mixed salad</i>	

DESSERT

TORTA DI VANIGLIA	16.00
<i>White chocolate and mascarpone tart</i>	
PROFITEROLE AL CIOCCOLATO	16.00
<i>Chantilly cream profiteroles with a chocolate cognac sauce</i>	
TIRA MI SU	16.50
<i>Tuscan trifle of mascarpone, espresso coffee and Strega liqueured sponge</i>	
ZABAGLIONE CON LE FRAGOLE	17.00
<i>Zabaglione with strawberries</i>	
MILLEFOGLIE CON MELE	17.00
<i>Vanilla cream & apple caramelized with calvados with thin layers of pastry</i>	
TORTA DI CIOCCOLATO	17.00
<i>Rich dark chocolate tart served with cream</i>	
DOLCE DEL GIORNO	16.50
<i>Dessert of the day</i>	
FORMAGGIO	21.00
<i>Selection of Australian and Italian cheeses</i>	