

SET LUNCH 26.50 / 30.50 2/3 COURSES

Pumpkin and chestnut soup with parmesan croutons V / (*)

Black squid ink risotto *

Baked goat cheese with roasted pepper and tomato, basil,
toasted sourdough croutons V

Veal tonnato with green beans and potato salad *

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Candele di Gragnano "alla Genovese" with beef and onion ragu'

Linguine pasta with fiaschetto tomato sauce and parmesan cheese V

Lightly salted cod fishcakes with
deep fried fennel and pepper preserve *

Slow-cooked pork collar with "cipollata umbra" and potato mash *

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Chocolate and coffee semifreddo with chocolate sauce

Brioche butter pudding with warm custard cream

Selection of three Italian cheeses served with walnut bread
and homemade preserves

Selection of ice creams or granite

V Vegetarian * Non gluten-containing ingredient
Please advise us of any allergies

