LUNCH MENU

STARTERS

Hand-carved cured ham with focaccia

(1)

20

Soft-cooked egg, castelmagno cheese, hazelnuts, truffle

(3, 5, 7, 8, 10)

24

Beef tartare, cured egg yolk, Tuscan kale

(3, 4, 6, 11, 12)

20

Octopus, potato foam, smoked paprika

(2, 4, 7, 12, 14)

24

FIRST COURSES

Traditional Bolognese lasagna

(1, 3, 7, 9, 12)

20

Tagliolini with truffle

(1, 3, 7)

25

Maltagliati pasta, chickpeas, chestnuts, bay leaf

(1, 3, 7, 9, 12)

20

MAIN COURSES

Sliced beef steak with sautéed chicory

(12)

24

Salt cod with crispy Swiss chard

(2, 4, 12)

22

Pork collar with sautéed turnip greens

(12)

22

DESSERTS

Dessert of the day

(1, 3, 7)

10

In accordance with Reg. EU 1169/2011, please note that dishes on the menu may contain the following products and/or their derivatives which can cause allergies or intolerances.

LIST OF ALLERGENS

1. Cereals containing gluten: wheat, rye, barley, spelt, kamut or their hybridised strains and products thereof (including flours)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof
9. Celery and products thereof
10. Sesame seeds and products thereof
11. Mustard and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2
13. Lupin and products thereof
14. Molluscs and products thereof

In addition to those dishes listed on the menu we inform you that any other dishes proposed by the kitchen may contain the following allergens: cereals containing gluten: wheat, rye, barley, spelt, kamut or their hybridised strains and products thereof (including flours), crustaceans and products thereof, eggs and products thereof, fish and products thereof, peanuts and products thereof, molluscs and products thereof, soybeans and products thereof, milk and products thereof (including lactose), nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof, celery and products thereof, sesame seeds and products thereof, mustard and products thereof, sulphur dioxide and sulphites, lupin and products thereof.

In accordance with Reg. EU 1169/2011, we inform you that all allergens may be present in dishes on the menu. We therefore suggest that before placing your order you advise us of any allergies or intolerances and we will be happy to help you select dishes that are suited to your dietary requirements.

The menu may vary, respecting the seasonality of the products and in correlation with market availability. Food may have undergone a negative temperature abatement. Following legal requirements, fish intended to be consumed raw has undergone a remediation treatment. Also, it could have been kept at a negative temperature (≤-20°C for 24h/≤-35°C for 15h) and frozen.

* Allergens are in parentheses.