ONLINE LUNCH MENU







STARTERS

Culatello di Parma, red onion compote in vinegar, and focaccia with olive oil $(2, 3, 9, 13)$	€ 22,50
Roast veal beef, confit cherry tomatoes, arugula cream, and buffaloGrana shavings (13)	€ 20,00
Prawns breaded in polenta flour on a mirror of yogurt and sparkling sprouts(2, 3, 8, 9, 12)	€ 20,00
Lightly smoked tuna carpaccio on a bed of young mixed greens, ancient mustard sauce, and crispy bread tuile (3, 5, 9, 11)	€ 20,00
Buffalo mozzarella, vine tomatoes, multigrain bread crostini with butter, and Cantabrian anchovies $(2,3,5,6,9,13)$	€ 20,00
FIRST COURSES	
Trenette with Ligurian pesto and aromatic black bread crumble (2, 6, 9, 13)	€ 20,00
Panciotti filled with shrimp and scallops, Provençal butter and confit Datterini tomatoes (3, 4, 5, 8, 9, 14)	€ 22,50
Creole-style Venere rice timbale, cucumber tartare, and Greek feta (3, 8, 12)	€ 20,00
Penne with chopped semi-dried cherry tomatoes and grated dry ricotta (3, 9)	€ 20,00
Spaghetti Chitarra style with fresh clams and bottarga (4, 5, 9, 14)	€ 22,50
MAIN COURSES	
Grilled beef tagliata with rocket and balsamic vinegar reduction (13)	€ 25,00
Pork rins cooked at low temperature, sweet and sour sauce, pepper potatoes $_$ (2, 3, 9, 10, 11)	€ 25,00
Crispy battered baby squid and vegetables, delicate tarragon sauce (3, 8, 9)	€ 25,00
Grilled turbot fillet, marinated cherry tomatoes with basil, and vegetable tagliatelle (2, 5, 9)	€ 25,00
Crispy breaded chop, topped with grape tomatoes and rocket (3, 9, 14)	€ 22,50
Vegetarian puff pastry parcel with stuffed eggplant and provola cheese(3, 9, 14)	€ 20,00



SALADS

Caesar Salad (2, 3, 9, 13) Green salad, chicken, croutons, parmesan shavings, Caesar dressing	_ € 20,00
Greca (2, 3, 13) Seasonal salad mix, Greek feta cheese, black olives, cucumber, cherry tomatoes and red onion	€ 17,50
Vegan Symphony (2, 7, 9) Assortment of vegetables and salads, couscous and delicate mint sauce	€ 17,50
La Palma (2, 3, 5, 8, 13) Lamb's lettuce, smoked salmon, quinoa, julienned tomato, and yoghurt sauce	€ 20,00
DESSERTS	
Frozen "cone" with mixed berries, toasted pistachios and dehydrated raspberries (2, 3, 14)	€ 10,00
Exotic parfait with coconut crunch (2, 14)	_ € 10,00
Citrus cheesecake with Campari gel (3, 9, 14)	€ 12,50
Soft chocolate squares soaked in rum, with candied orange compote (2, 3, 14)	€ 12,50
"Cloud" meringue semifreddo with lime and mango (14)	_ € 10.00

We would like to inform our guests that for any information regarding the **Allergens** in our dishes (numbers indicated in parentheses) you can consult the appropriate documentation, which will be provided upon request by our staff.

The reported claims, including the designations "gluten free" and "lactose free," cannot rule out possible contaminations.

We also inform you that to ensure constant quality some of our products may have undergone a process of blast chilling or be frozen at origin.