

IF YOU HAVE ANY ALLERGIES, PLEASE ASK THE STAFF.

LUNCH

MENU

- 235 PER. PERSON -

BEETROOT, goat cheese, blackcurrant gastric, walnuts (L)(N)

BACCALA, salted cod, polenta, olive gremolata (L)

BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

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MEZZE RIGATONI, osso buco ragu, taggiasca olives, parmesan (G)(L)

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FOR THE ENTIRE TABLE

ANTIPASTI/STARTERS

100,-

ARANCINI, truffle, mozzarella, truffle mayo (3 pcs.) (G)(L)

TWO BRUSCHETTA, burrata, tomatoes, basil (G)(L)

TWO BRUSCHETTA, Ruliano ham, burrata, arugula (G)(L)

BURRATA, winter tomato, basil, balsamico, pine nuts (L)

BEETROOT, goat cheese, blackcurrant gastric, walnuts (L)(N)

TUNA TARTARE, avocado, blood orange, basil, olive oil

BACCALA, salted cod, polenta, olive gremolata (L)

RULIANO HAM, air-dried, 24 months from Parma

BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

PIZZETTA/MINI PIZZA

120,-

TOMATO, mozzarella, basil (G)(L)

TRUFFLE, mozzarella, taleggio (G)(L)

RULIANO HAM, tomato, mozzarella, stracciatella (G)(L)



PRIMI/PASTA

125,-

SPAGHETTI, tomato sauce, burrata, basil (G)(L)

RISOTTO MANTECATO, mushroom, spinach (L)

PRIMI/PASTA

150,-

RAVIOLI WITH RICOTTA AND SPINACH, hasselnødder, brunet smør, salvie (G)(L)(N)

Add black winter truffle - 45

SPAGHETTI, shrimps, lobster bisque, fennel, tomato (G)(L)

MEZZE RIGATONI, osso buco ragu, taggiasca olives, parmesan (G)(L)

MAFALDINE, salsiccia, padron, tuscan kale, parmesan (G)(L)



DOLCE/DESSERTS

85,-

VANILLA SEMIFREDDO, amaretto, chocolate, apricot, sunflower (L)(N)

THE MARKETS TIRAMISU, hazelnut, cocoa crumble (G)(L)(N)

FORMAGGIO/CHEESE

85,-

TALEGGIO, truffle, quince, crostini (G)(L)

A FEE MAY APPLY WHEN PAYING WITH CORPORATE CARDS OR CARDS ISSUED OUTSIDE THE EU, IN ACCORDANCE WITH APPLICABLE LEGISLATION.
THE FEE DEPENDS ON THE CARD TYPE AND COUNTRY OF ORIGIN. THE FEE WILL BE DISPLAYED ON THE PAYMENT TERMINAL AT THE TIME OF PAYMENT.