

IF YOU HAVE ANY ALLERGIES, PLEASE ASK THE STAFF.

# LUNCH

## MENU

- 235 PER. PERSON -

*STRACCIATELLA*, winter tomatoes, basil, olive oil

*BACCALA*, salted cod, cavolo nero, croutons, olive gremolata (G)(L)

*COPPA*, air-dried pork neck from Veneto

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*MAFALDINE*, osso buco ragu, taggiasca olives, parmesan (G)(L)

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FOR THE ENTIRE TABLE, FAMILY STYLE

## 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 gastrique, walnuts (L)(N)

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

*BACCALA*, salted cod, cavolo nero, croutons, olive gremolata (G)(L)

*RULIANO HAM*, air-dried, 24 months from Parma

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

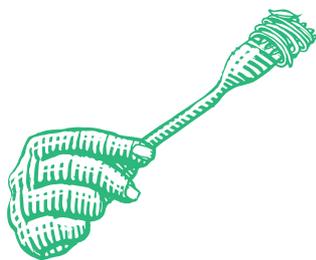
## PIZZETTA/MINI PIZZA

120,-

*TOMATO*, mozzarella, basil (G)(L)

*TRUFFLE*, mozzarella, taleggio (G)(L)

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



## PRIMI/PASTA

125,-

*SPAGHETTI*, tomato sauce, stracciatella, basil (G)(L)

*RISOTTO MANTECATO*, mushroom, spinach (L)

## PRIMI/PASTA

150,-

*RAVIOLI WITH RICOTTA AND SPINACH*, broccoli, zucchini, truffle, parmesan (G)(L)

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

*MAFALDINE*, osso buco ragu, taggiasca olives, parmesan (G)(L)

*MEZZE RIGATONI*, cime di rape, ruliano ham, chili, pecorino cheese (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.