

IF YOU HAVE ANY ALLERGIES, PLEASE ASK THE STAFF.

LUNCH

MENU

- 235 PR. PERSON -

STRACCIATELLA, tomato, basil, balsamic, pine nuts (L)

VITELLO TONNATO, veal, tuna, capers, piment

COPPA, dry aged 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)

BRUSCHETTA, burrata, tomatoes, basil (2 pcs.) (G)(L)

BRUSCHETTA, ruliano ham, stracciatella, arugula (2 pcs.) (G)(L)

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

ROASTED PUMPKIN, goat cheese, sage & pumpkin seeds (L)

VITELLO TONNATO, veal, tuna, capers, piment

COPPA, dry aged pork neck from Veneto, whipped ricotta, figs, pistachios, grilled bread (G)(L)(N)

CALAMARI FRITTI, fried calamari, lemon aioli, salsa picante (G)

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, stracciatella (G)(L)

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



PRIMI/PASTA

125,-

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

RISOTTO MANTECATO, spinach, chanterelles (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, morels, green beans, parmesan (G)(L)



DOLCE/DESSERTS

85,-

VANILLA SEMIFREDDO, amaretto, chocolate, blueberries (L)(N)

THE MARKETS TIRAMISU (G)(L)(N)

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.