



LUNCH MENU

MONDAY TO FRIDAY
12:00 TO 14:30

BUSINESS LUNCH

*An all-in-one lunch featuring
a first course, a main course
and a side dish on one plate.*

Water and coffee included.

18 €



COLD DISHES

CLUB SANDWICH | 16

Chicken, bacon, egg, lettuce and tomato. Served with potato croquettes and lime mayonnaise

(1, 3, 5, 7)

FASSONA BEEF TARTARE | 15

Served with its accompaniments

(3, 4, 10)

CURED MEAT BOARD | 18

Aged coppa, local salami, mortadella, honey pancetta and 18-month cured ham

(12)

BRA SAUSAGE TOAST | 12

Toasted bread with Bra sausage and savoury zabaglione

(1, 3, 12)

BEETROOT SPAGHETTI | 13

Orange-marinated by osmosis, served on vegan cashew cheese with crushed pistachios

(8)

SALMON TARTARE | 16

With sour cream, pomegranate and fish roe

(4, 7)

ROAST BEEF | 14

With mushrooms, hazelnuts and ricotta shavings

(7)

CRISPY POLENTA WITH WHIPPED

SALT COD | 14

(4, 5, 7, 8)

PINSA

MARGHERITA | 10

Tomato, mozzarella and basil
(1, 7)

CURED HAM | 12

Cured ham, mozzarella, tomato and stracciatella

(1, 7)

SEAFOOD | 14

Smoked salmon, mozzarella, grilled courgettes and cherry tomatoes

(1, 4, 7)

MUSHROOMS | 14

Tomato, mushrooms and PDO Gorgonzola
(1, 7)

SALADS

CAESAR | 15

Iceberg and spumiglia lettuce, grilled chicken breast, bacon, Grana shavings and croutons, dressed with Caesar sauce

(1, 3, 4, 5, 7)

SEAFOOD | 16

Squid, mussels, grilled prawns, Gentile and iceberg lettuce, mixed cherry tomatoes, Guttiau bread and sesame seeds

(1, 2, 11, 14)

AUTUMN | 12

Pomegranate, nuts, baked ricotta, radicchio and fennel

(5, 7, 8)

Cover charge included

FIRST COURSES

TOMATO AND BASIL PACCHERI | 14

(1, 9)

FETTUCCINE WITH RAGU | 16

Metodo Massi fettuccine, Bolognese ragù, Parmesan and bay leaf powder

(1, 3, 7, 9, 12)

CALAMARATA | 18

Metodo Massi calamarata with Argentinian prawns, bisque and parsley sauce

(1, 2, 7, 9)

WINTER BLACK TRUFFLE

TAGLIOLINI | 20

Fresh egg pasta

(1, 3, 7, 9)

PUMPKIN RISOTTO | 16

With Salva Cremasco fondue

(7, 9)

MAIN COURSES

LIGHT DISH | 15

Grilled chicken breast with basmati rice and avocado

SLICED BEEF WITH PORCINI | 24

(12)

FISH FILLET | 20

With seasonal vegetables

(4, 9)



POACHED EGG | 12

Poached egg, avocado, basmati rice and vegetables

(3, 9)

ROASTED CELERIAC | 14

With vegetable bagna cauda cream, hazelnut tuile and apple cider vinegar reduction

(1, 7, 8, 9, 12)

Cover charge included

WINES BY THE GLASS

SPARKLING

PROSECCO | 8

Glera
SUTTO

FARFALLA EXTRA BRUT | 10

Pinot Noir
BALLABIO

FRANCIACORTA BRUT | 9

Chardonnay, Pinot Noir, Pinot Blanc
CONTADI CASTALDI

WHITES

VERMENTINO | 8

Vermentino
AUDARYA

RIESLING DOC "CAMPO DOTTORE" | 9

Rhine Riesling
CALATRONI

GEWURZTRAMINER | 8

Aromatic Traminer
ROENO

REDS

ROSSO DI VALTELLINA DOC "GIUEN" | 9

Nebbiolo
NINO NEGRI

BUTTAFUOCO SOLINGHINO | 8

*Croatina, Barbera, Ughetta
di Canneto*
ANDREA PICCHIONI

VALPOLICELLA RIPASSO | 8

Corvina, Corvinone, Rondinella
CA' RUGATE

DRINKS

WATER 0,7CL | 2,5

SOFT DRINK | 4

COFFEE | 1,7

COCKTAIL | 8

CORONA | 6

HEINEKEN | 6

