

# BUSINESS LUNCH

A REFINED LUNCH EXPERIENCE DESIGNED FOR THOSE WHO WORK,  
WITHOUT COMPROMISING ON THE PLEASURE OF EXCEPTIONAL CUISINE

AVAILABLE FROM TUESDAY TO FRIDAY

# FROM THE GOURMET MENU

## Zander Ceviche

red onion, Aji chilli

(1 4 6)

31,00

## Swordfish Tataki

charred lemon, almonds, clams

(1 4 5 6 7 12 14)

36,00

# BUSINESS LUNCH MENÙ

## Fish of the Day Tartare

sweet-and-sour barattiere

(4 12)

## Goose Prosciutto

figs

(12)

## Roasted Artichoke

Jerusalem artichoke

(7)

## Pasta Mista

beans, cardoncelli mushrooms

(1 3 7 8)

## Three-tomato tagliolini

basil oil

(1 3 7)

## Mancini Rigatoni

pork loin ragù

(1 7 9)

## Rare-Roasted Veal Magatello

tuna sauce, caper berries

(3 4 12)

## Baked Salmon

cauliflower

(4)

## Mondeghili in San Marzano tomato sauce

salted ricotta

(1 3 7)

2 COURSES € 30,00

3 COURSES € 40,00

Water, coffee, and a small dessert are always included.

# DAILY WINE SELECTION

A brief glimpse into our cellar, with a selection of wines thoughtfully chosen for everyday enjoyment.

Each label reflects a balance between exceptional craftsmanship and value.

## WHITE WINES

30,00

### **Gatto bianco 2024 Funaro**

Ansonica, Zibibbo – Sicily

### **Müller Thurgau 2025 Terlan**

Trentino South Tyrol

### **Pfefferer Grigio 2024 Mori Colli Zugna**

Trentino South Tyrol

## RED WINES

30,00

### **Ilex 2023 Caprili**

Sangiovese, Merlot – Tuscany

### **Pramattone 2022 Bisi**

Croatina – Lombardy

### **Ros de Sers Angelica**

Negrara, Pavana, Schiava, Tintoria – Piedmont

## SPARKLING WINES

30,00

### **Conegliano Valdobbiadene Alma**

Glera – Veneto

## ALCOHOL-FREE

30,00

### **Sanmon Le Vigne di Alice**

Glera – Veneto

### **Sans 2023 Georg Brever**

Riesling – Rhine Valley

Wine by the Glass – Daily Selection:

White or Red Wine € 8,00

Conegliano Valdobbiadene € 8,00

Upon request, the selection of wines by the glass can be expanded

The wine list is always available for consultation