BUSINESS LUNCH

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

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AVAILABLE FROM TUESDAY TO FRIDAY

FROM THE GOURMET MENU

Sturgeon 38,00
Oscietra caviar, anchovy, lemon, fennel
(1 4 7)

Warm Spaghetti 33,00
prawn extraction, bergamot, samphire
(1 2 7 12)

BUSINESS LUNCH MENÙ

Daily catch of the day tartare
(4)

Roasted artichoke
Jerusalem artichoke cream
(1 6 7)

Spinach flan
champignon mushrooms, chopped pistachios
(3 7 8)

Onion soup
Paris yellow onion, Gruyère cheese, bread croutons
(1 7)

Three-tomato tagliolini
basil oil
(1 3 7)

Fusilli Mancini
broccoli, anchovies
(1 4 7)

Braised veal cheek
siphon potato espuma
(7 9 12)

Confit guinea fowl leg
cooking jus, celeriac
(1 6 7)

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

Mon Blanc 2025 Les Cretes
Chardonnay, Prie Blanc

Tre Vigne 2024 Bisson
Vermentino, Bianchetta Genovese, Pigato

Pfefferer Grigio 2024 Mori Colli Zugna
Trentino South Tyrol

RED WINES 30,00

Ilex 2023 Caprili
Sangiovese, Merlot - Tuscany

Pramattone 2023 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