

## BUSINESS LUNCH

### ANTIPASTI

#### Caprese Di Bufala

*Buffalo mozzarella, fresh tomato, basil pesto and oregano*

#### Pizzetta Salsiccia E Friarielli

*Wood oven-baked pizzetta, smoked Provola, beef sausage and friarielli broccoli*

#### Carpaccio Di Orata

*Mediterranean sea bream carpaccio, crispy capers, red chili, basil and mandarin dressing*

#### Insalata Di Finocchi

*Italian fennel, bergamot and balsamic dressing, Taggiasca olives, Parmigiano Reggiano  
24-month aged cheese and orange zest*

#### Vellutata Di Zucca

*Pumpkin soup, roasted pumpkin seeds, Piedmont PGI hazelnuts, Pecorino Toscano fondue  
and caramelized onions*

### PRIMI & SECONDI

#### Pappardelle Bolognese

*Homemade fresh pappardelle with slow-cooked Black Angus beef in tomato sauce*

#### Risotto Ai Funghi

*“Acquerello” risotto with wild mushrooms and Pecorino Toscano fondue*

#### Filetto Di Orata Alla Mediterranea

*Pan-seared sea bream fillet served with roasted Datterino tomato, Taggiasca olives, basil and capers*

#### Tortelli Ricotta E Asparagi

*Homemade fresh tortelli stuffed with ricotta cheese, green asparagus and sun-dried Datterino tomato*

#### Salsiccie Di Agnello E Polenta

*Lamb sausages, mushrooms and polenta flavoured with Gorgonzola cheese*

### DOLCE

#### Profiteroles

*Bignè, vanilla custard cream and dark chocolate ganache*

#### Gelato or sorbet of the day

#### Express Lunch | 95

*(One of each) Main, Soft Drink or a Coffee*

#### Two-Course | 119

*(One of each) Starter & Main*

#### Three-Course | 135

*One Starter, One Main & One Dessert or Two Starter & One Main*