



SET LUNCH MENU

2 COURSE.....42	3 COURSE.....58	GLASS OF WINE +15
choice of one appetiser and main	choice of one appetiser, main and dessert	house prosecco, white or red italian wine

ANTIPASTI

BURRATA DELLA VALLE D'ITRIA (GF, N, V)
baked tomato, basil, pesto oil
VITELLO TONNATO (GF, LF)
veal eye-of-round, tuna mayonnaise sauce, caper berries
SPECK DEL SUD TIROLO (GF, LF, P)
smoked & dry-cured ham, olives, rye cracker
POLPO GRIGLIATO (GF, LF, S)
grilled octopus, fava beans, red onion, mint, semi-dried tomato
ZUPPA DI CAVOLFIORI GRIGLIATI (V)
black truffle, rye cracker
INSALATA SOPHIA (GF, LF, N, VG)
castelfranco radicchio, arugula, fennel, torched orange, red onion, olives, tomato, toasted almonds

+10

SECONDI

MARGHERITA (V)	
tomato sauce, fior di latte, basil	
PACCHERI POMODORO E RICOTTA (V)	
datterino tomato sauce, ricotta, marjoram, orange zest	
RIGATONI ALLA CARBONARA (P)	
cured pork cheek, egg yolk, pecorino romano	
PAPPARDELLE AL RAGÙ (A)	
hand-cut wagyu beef ragout, pepper berries, grana padano	
TAGLIATA DI MANZO (GF)	+10
grilled argentinian angus striploin, arugula, parmigiano reggiano, cherry tomato	
POLLO E PEPERONI (GF)	
chicken breast alla diavola, stewed capsicum, taggiasca olives	
BACCALÀ IN UMIDO (GF, S)	+10
cod & white onion stew, potato, artichoke	

DOLCI

TIRAMISU	GELATO	PANNA COTTA E PERE	FRUIT POTPOURRI (N, V)
espresso, ladyfingers, mascarpone, cocoa powder	<i>Selection of Gelato and Sorbetti flavours</i>	(A, N)	assorted fruits, dragon fruit
		red wine poached pear, almond tuile	sorbet, almond tuile
		<i>option to remove almond tuile (GF)</i>	<i>option to remove almond tuile (GF)</i>