








Lunch Menu


Appetizer

-  Barbabietola
Roasted beetroot and kale salad, goat cheese, walnuts
-  Burrata
Heirloom tomatoes, taggiasca olive, basil dressing
- Hamachi
Crispy vegetables, spicy balsamic dressing
-  Zuppa di patate
Roasted octopus, leek compote, Mediterranean flavours


Pasta and Risotto

-  Risotto
Special selection Acquerello rice, pumpkin, amaretto
- Fregola sarda
Sea urchin, basil, tomato confit
- Mezzemaniche
Lamb ragout, pecorino fondue, artichokes
-  Tagliatelle Arrabbiata
San Marzano tomatoes, chilli, stracciatella

Main

- Salmone
Cauliflower textures, citrus, endive
-  Brasato
Overnight braised beef, mashed potatoes, mushroom, wine jus
- Caponata
Baked ratatouille in cocotte, basil, bread croutons
- Gamberoni
Pan-seared king prawn, lobster bisque

Dessert

- Panna cotta
Vanilla panna cotta, sable crumble, berries and rhubarb Macedonia
- Tiramisu
Chocolate textures, espresso gelato, mascarpone
-  Frutta
Seasonal fruit salad, mango sorbet

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|------------------------|----|
| Choice of two dishes | 38 |
| Choice of three dishes | 46 |
| Choice of four dishes | 54 |

Select your favourite dish from each section