

Lunch menu

Burrata con pomodoro e zucchini	20
Burrata with tomatoes and grilled zucchini	
Formaggi (gf)	28
Selection of 4 different cheese imported from Italy with fruit and jams	
Polpettine al sugo – Meatballs	22
Meatballs made with Organic ground beef , tomato sauce	
Chesse and meat platter	30
Selection of 3 different cheese imported from Italy and 3 different cold cuts with fruit and jams	
Insalata Meditteranea (gf)(v)	20
Hydroponic farm salad (spring mix, arugula, baby kale), avocado,goat cheese,cherry tomato and black olives, balsamic vinagrette	
Lasagna alla Bolognese	29
Hand –made lasagna with only beef ragu, bechamel ,parmigiano reggiano cheese aged 24 months	
Lasagna Cacio e pepe	29
Hand –made lasagna with pecorinocheese ,mozzarella, bechamel ,parmigiano reggiano aged 24 months , black pepper	
Tonnarelli cacio e pepe(v)	23
Hmemade pasta with pecorino romano cheese and black pepper	
Spaghettoni al pomodoro	23
Spaghettoni pasta with tomato sauce , parmigiano Reggiano cheese and basil	
Tagliata di pollo con insalata – Sliced chicken breast	25
Organic chicken breast is skinless pan seared and finis in the oven served with mix salad	

single espresso- deca espresso 4 double espresso-deca double espresso 6 sparkling water 6

Please report any intolerance or allergy. our environment is not gluten free. All our items are cooked to order, please be patient. No half portion

- 20% of gratuity for tables of 6 people and more -