



## SUNDAY LUNCH

(sample menu)

€85 per person, including water and coffee

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### APPETISERS

Salame Milano, Parma ham, coppa, stronglino, Grana Padano, mozzarella bites, stracciatella, smoked mozzarella, cheese platter, classic pickled vegetables, Caesar salad with chicken, Sicilian-style seafood salad, Mediterranean-style cuttlefish salad, tacos with guacamole, edamame and peppers, veal with tuna sauce, green sauce and anchovies, beef tartare with mustard and Grana shavings, oysters, scampi, surf clams, razor clams, cod ravioli, Cantabrian anchovies, smoked salmon platter with capers, smoked tuna with mango tartare, citrus vinaigrette.

### BAKER'S CORNER

Selection of artisanal bread, taralli, breadsticks, puff pastry crisps, Margherita pizza, focaccia, stuffed focaccia, savory panettone, filo pastry bundle with filling, quiche.

### VEGETARIAN CORNER

Selection of salads, mixed grilled vegetables, Greek salad, hummus, selection of vegan cheeses.

### ONE FIRST COURSE AND ONE MAIN COURSE AT YOUR CHOICE

Spaghetti with Genoese pesto

Maccheroncini all'Amatriciana with crispy guanciale and Pecorino

Linguine with Trapanese pesto and raw tuna

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Salmon fillet in Mediterranean crust with roasted zucchini and mussel sauce

Roast beef with roasted potatoes and red wine sauce

Vegetable quiche with Parmesan fondue and walnuts

### DESSERTS

Selection of desserts crafted by pastry chef Beniamino Passannante.

In case of allergies or food intolerances, kindly notify our personnel who will provide you with suitable information about our dishes and beverages