

SOCIAL LUNCH

ANTIPASTI

Insalata di Calamari(S)

Baby Squid, potato, Sicilian olives, cherry tomato, parsley, lemon

Tomato Soup (G)(D)

Oven-roasted tomato, Grana Padano fondue, traditional 'crostini', fresh basil

Panzanella (V) (G)

Romain lettuce, red onion, olives, cherry tomato, cucumber, green tomato dressing

Vitello Tonnato (E)(G)(D)

Slow-cooked veal eye round, caper berry, sour onion, veal juice, tuna dressing

Burrata & Giardiniera (V)(D)

Burrata cheese, marinated cherry tomato, traditional focaccia, pickled vegetables, basil pesto

SECONDI

Mezze Maniche alla Bolognese (G)(D)

Mezze maniche pasta, bolognese ragout

Pollo alla Pizzaiola(D)

Slow-cooked chicken breast, tomato sauce, grana Padano cheese, fior di latte

Branzino al Forno (S)

Oven-Baked fillet of seabass, 'cacciucco' sauce, steam vegetables, Sicilian olives, fresh herbs

Tagliata di Manzo (D)

Charcoal-grilled Argentinian Black Angus striploin, rocket leaves, Grana Padano DOP

Tortelli al Tartufo (G)(D)(H)(E)

Homemade Tortelli filled with ricotta & spinach, truffle cream sauce

DOLCI O CAFFÉ

Traditional Cheesecake (D)(N)(E)(G)

or

Frutta

Seasonal fruit platter

or

Coffee or Tea