

**SET LUNCH 24.50 / 28.50 2/3 COURSES**

**Spritz: Prosecco with Aperol 10.25 Crodino (non-alcoholic) 4.00**

- Minestra maritata: Spring vegetable broth with sausage, chicken and pork ribs 203 \*
- “Uovo al cereghin” fried organic egg, polenta taragna with parmesan, taleggio and bitto cheeses 102 V
- “Puntarelle alla Romana” asparagus chicory salad with capers, garlic and anchovies 103 \*
- Deep-fried buffalo mozzarella with olive pesto and winter leaves 137 V
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- Pumpkin and ricotta ravioli, butter and sage sauce, toasted almonds 203 V
- Linguine di Gragnano with Apulian fiaschetto tomato passata and basil 90
- Pan-fried fillet of gurnard with cauliflower, baby plum tomato and taggiasche olives 137
- Slow-cooked featherblade of organic beef, braised endives \* 237
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- Ginger panna cotta, rhubarb and strawberry soup, delizia croutons 902
- Honey and pine nut semifreddo with meringue and mixed berry sauce 913
- Selection of three Italian cheeses served with walnut bread and homemade preserves 903
- Selection of ice creams or granitas