

## Lunch Menu

<b>Appetizers</b>	Potato pie, octopus* and Taggiasche olive pâté (7,11)	€ 10,00
	Sardines* flan with grape tomato cream and basil oil (8,11,14)	€ 9,00
	Fresh spinach, burrata cheese and smoked picanha (14)	€ 10,00
	Vegetable crumble and salted beef tongue (8,11,14)	€ 9,00
	Cold cuts and cheese platter (14)	€ 13,00

## First Courses

Pappardelle with ragù* (2,8,10)	€ 8,00
Amatriciana (pasta with tomato, onion and bacon sauce) (8)	€ 8,00
Carbonara (8,10,14)	€ 8,00
Pasta with tomato sauce (8)	€ 7,00

## Main Courses

Sliced roast beef	€ 16,00
Cotoletta* (Breaded meat cutlet) (8,10)	€ 12,00
Grilled chicken breast	€ 12,00

## Side Dishes

Green salad	€ 4,00
Boiled potatoes	€ 4,00
Baked potatoes	€ 4,00
Cooked chard	€ 4,50
Vegetable ratatouille	€ 4,50

## Dishes of the day

<b>Tuesday</b>	<b>“Caserecce” pasta with eggplant pesto, semi-dried plum tomatoes and salted ricotta (8,11)</b>	€ 9,00
	Vitello tonnato (Veal with tuna sauce) (10,11)	€ 13,00
<b>Wednesday</b>	<b>Eggplant parmesan (14)</b>	€ 9,00
	Chicken and zucchini skewers with sesame and soy reduction (4,13)	€ 13,00
<b>Thursday</b>	<b>Potato Gnocchi (8,10,14)</b>	€ 9,00
	1/2 roasted pork shin with potatoes (2)	€ 13,00
<b>Friday</b>	<b>Seafood first course* (8,9,11)</b>	€ 12,00
	Seafood main course* (8,9,11)	€ 15,00
<b>Saturday</b>	<b>Bigoli with plum tomato, squid and Taggiasche olives (7,8)</b>	€ 12,00
	Fried Adriatic fish* / Fish & Chips* with herb mayonnaise (7,8,9,10,11)	€ 17,00
<b>Sunday</b>	<b>Bigoli with rabbit ragù (2,8,10)</b>	€ 12,00
	Pork neck cooked at low temperature	€ 14,00

## Dessert

Tiramisù (8,10,14)	€ 5,00
Chocolate salami (1,8,10,14)	€ 5,00
Torroncino semifreddo with raspberries sauce* (1,8,10,14)	€ 6,00
Strawberry granita with coconut mousse*	€ 5,00
Chocolate lava cake with berry ice cream (1,8,10,14)	€ 6,00
Coperto (cover charge)	€ 1,50

(The numbers in brackets stand for the allergens– for more information ask the staff for the allergens chart)

\* Based on the market's offer, some products may be frozen at the source or quick-frozen with a blast chilling system.