

LUNCH MENU

From Tuesday to Friday

OUR SIGNATURE DISHES

Served with an amuse-bouche, according to the chef's selection

PARMIGIANA DI MELANZANE

Gratinated eggplant with homemade tomato sauce, melted mozzarella, fresh basil, and aged parmesan.

22.-

LASAGNE ALLA BOLOGNESE

Homemade lasagna with bolognese sauce, béchamel, and melted cheese.

24.-

CHEF'S DAILY SPECIAL

Prepared with seasonal ingredients and the chef's inspiration.

26.-

PIZZA IN TEGLIA

72-hour leavened dough • Light and crispy texture

CLASSIC MARGHERITA

San Marzano tomato sauce, fior di latte mozzarella, fresh basil, and extra virgin olive oil.

6.-

QUATTRO FORMAGGI

Mozzarella, mild gorgonzola, 24-month aged parmigiano, and mascarpone.

7.-

PROSCIUTTO & STRACCIATELLA

White base, stracciatella from Puglia, 20-month aged Parma ham, and arugula.

8.-

PATATE & ROSMARINO

Organic potato slices, mozzarella, fresh rosemary, and sea salt olive oil.

7.-

FUNGI & MASCARPONE

White base, sautéed fresh mushrooms, mozzarella, mascarpone cream, and parsley.

8.-

SPIANATA PICCANTE

Tomatoes, mozzarella, spicy Calabrian salami, oregano, and a hint of mild chili.

7.50

OUR SALADS

GOURMET CAPRESE SALAD

Mesclun greens, Mozzarella di Bufala, tomatoes, fresh basil, and extra virgin olive oil.

18.-

SICILIAN SALAD

Fresh mesclun, sun-dried tomatoes, egg, grilled eggplant, Taggiasca olives, and vinaigrette.

16.-

PIEDMONTESE SALAD

Mesclun greens, roasted veal slices, celery, tonnata sauce, capers, and homemade focaccia croutons.

22.-

RUSTIC ITALIAN SALAD

Mesclun greens, Parma ham, figs, homemade focaccia croutons, and balsamic dressing.

22.-

WEEKEND BRUNCH

Every Saturday and Sunday from 11 a.m. to 3 p.m.

AFTERWORK

Tuesday to Friday from 4 p.m. to 7:30 p.m.

 Vegetarian



OUR DESSERT

BRONTE PISTACHIO CHOUX

Choux pastry filled with Bronte pistachio ganache and topped with a rich chocolate coulis.

12.-

CHEF'S SUGGESTION

A gourmet creation inspired by the day's mood and seasonal ingredients.

12.-

TOASTED PANETTONE

Toasted panettone served with a light mascarpone cream.

10.-

A DESSERT IS NEVER COMPLETE WITHOUT A GLASS OF MOSCATO 7.-

WINES

SPARKLING

PROSECCO TREVISO DOC (ITALY)

Extra Dry Prosecco from Treviso DOC.

1dl 75cl

7.- 45.-

CHAMPAGNE JM GOBILLARD ET FILS (FRANCE)

Delicate sparkling bubbles, a fine and elegant nose, with a smooth and well-balanced palate.

18.- 110.-

WHITE WINES

PINOT GRIGIO DOC DELLE VENEZIE - ORGANIC 2024 (ITALY)

Bright straw-yellow color with expressive notes of white flowers, peach, and citrus.

7.- 45.-

RIBOLLA GIALLA VENEZIA GIULIA IGT - ORGANIC (ITALY)

A rich, fresh, and elegant wine with delicate aromas of white flowers and citrus.

7.- 45.-

PETITE ARVINE - PATRICK CHABRIER 2023 (SWITZERLAND)

A lively, aromatic white wine from Valais, with citrus and exotic fruit notes.

8.- 52.-

MÂCON MILLY-LAMARTINE - DOMAINE CARRETTE 2023 (FRANCE)

100% Chardonnay, elegant and well-balanced white wine.

8.- 52.-

RED

MERLOT ROSSO 2024 - VENETO (ITALY)

A smooth and harmonious red wine with aromas of ripe red fruits and gentle spices.

7.- 45.-

CABERNET SAUVIGNON - ORGANIC (ITALY)

Ruby-red color with aromas of blackcurrant and sweet spices. Round and balanced on the palate, with a long, supple finish.

7.- 45.-

PINOT NOIR - DOMAINE LES PERRIÈRES 2024 (SWITZERLAND)

Ruby-garnet color with aromas of raspberry, cherry, and wild berries, enhanced by a subtle smoky touch.

8.- 52.-

CROZES-HERMITAGE - HUGO & PAULINE VILLA 2023 (FRANCE)

An intense red wine with notes of dark fruits, spices, and violet.

9.- 58.-

ROSÉ

LES COMMANDEURS ROSÉ - PEYRASSOL 2024 (FRANCE)

Pale, aromatic, and fresh rosé with an elegant, saline finish.

7.- 45.-

SOFTS DRINKS

FILTERED WATER 75cl	4.-
VALSER STILL WATER 75cl	7.-
VALSER SPARKLING WATER 75cl	5.50
COCA COLA / ZERO	5.50
LURISIA GAZZOZA	5.50
LURISIA ARANCIATA	5.50
LURISIA CHINOTTO	5.50
THREE CENTS AEGAN TONIC	6.-
THREE CENTS GINGER BEER	6.-
SCHWEPES BITTER LEMON	6.-
BITTER ROUGE	5.50
CRODINO	5.50

JUICES & ICED TEAS

APPLE JUICE (RAMSEIER)	5.50
TOMATO JUICE	5.50
PINEAPPLE JUICE	5.50
PEAR JUICE	5.50
APRICOT JUICE	5.50
FRESH ORANGE JUICE	5.50
PEACH / LEMON ICED TEA	5.50

COFFEE BAR

ESPRESSO	3.90 4.50
COFFEE	4.- 4.60
ESPRESSO MACCHIATO	4.50 5.-
AMERICANO	4.50 5.50
CAPPUCCINO	5.80 6.80
LATTE MACCHIATO	5.90 6.90
RENVERSÉ	5.90 6.90

TEAS & INFUSIONS

ORGANIC CHAMOMILE	5.50
ORGANIC BLUE EARL GREY	5.50
ORGANIC ENGLISH BREAKFAST	5.50
ORGANIC CHINA SENCHA	5.50
GREEN TEA	5.50
ORGANIC VERBENA	5.50
ORGANIC PEPPERMINT	5.50

ROBUSTA | ARABICA

BIÈRES

30cl | 50cl
PERONI BLONDE DRAUGHT 6.- | 8.50

Bottle 33cl :

PERONI - CAPRI	6.-
PERONI - 0%	6.-
BALADIN BLANCHE - ISAAC	8.-
BALADIN AMBRÉE - L'IPA	8.-
BALADIN BLONDE - NAZIONALE	8.-

DIGESTIFS

CINAR	8.-
AMARETTO	8.-
AMARO DEL CAPO	8.-
LIMONCELLO	8.-
FERNET BRANCA	8.-
SAMBUCA	8.-
GRAPPA BIANCA	8.-
GRAPPA GIALLA	8.-