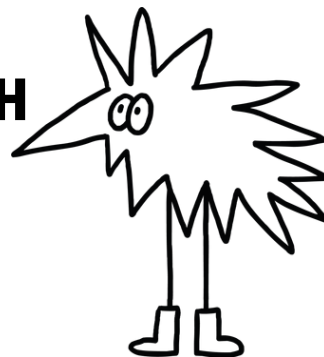


# SUNDAY LUNCH



## ANTIPASTI

Culatta abruzzese 14

Pan y tomate <sup>1</sup> 6

Tartare di fassona piemontese, salsa verde e misticanza asiatica <sup>1-3-4-7</sup> 16

Shokupan con lingua, peperoni arrosto e salsa verde <sup>1-3-4-9</sup> 4 cad

Melanzane perline in carpione marinata all'orientale <sup>1-6-11</sup> 13

Cipolla dolce di Margherita di Savoia, gratinata al pecorino e menta, fondo vegetale e aceto balsamico <sup>1-7-9-12</sup> 14

## MAIN

Melanzana glassata al gochujang, labneh e gomasio di arachidi <sup>1-6-7-8</sup> 16

Tagliatelle all'uovo, ragù alla bolognese, casera grattugiato <sup>1-3-7</sup> 16

Roastbeef, insalata di ravanelli e rucola, fondo vegetale, ciliegie e dressing ai pistacchi <sup>8-9</sup> 18

Polpo arrosto, friggirelli e salsa aioli <sup>3-14</sup> 25

Calamarata, crema di broccoli, acciughe e rafano <sup>1-4</sup> 17

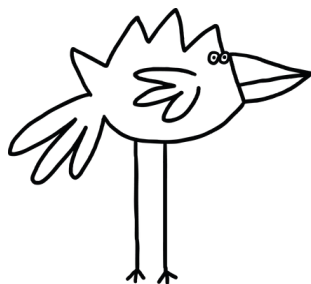
## DOLCI

Pain perdu e composta di albicocca <sup>1-3-7</sup> 8

Cheesecake basca e marmellata al mirtillo <sup>1-7</sup> 7

Acqua 1.5

Pane a lievito madre <sup>1</sup> 2



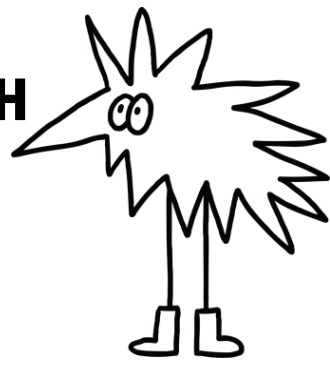
### ALLERGENI

1.Glutine 2.Crostacei e derivati 3.Uova 4.Pesce e derivati 5.Arachidi e derivati 6.Soià e derivati 7.Latte e derivati 8.Frutta a guscio e derivati 9.Sedano e derivati 10.Senape e derivati 11.Semi di sesamo e derivati 12.Anidride solforosa e solfiti

13.Lupino e derivati 14.Molluschi e derivati

\*Alcuni prodotti sono surgelati all'origine o possono essere congelati in loco (mediante abbattimento rapido della temperatura) rispettando le procedure di autocontrollo ai sensi del reg. CE 852/04.

# SUNDAY LUNCH



## ANTIPASTI

Abruzzese Culatta 14

Pan y tomate <sup>1</sup> 6

Piedmontese Fassona tartare, green sauce and Asian salad <sup>1-3-4-7</sup> 16

Shokupan with tongue, roasted peppers and green sauce <sup>1-3-4-9</sup> 4 each

Marinated pearl eggplants in oriental style <sup>1-6-11</sup> 13

Sweet onion from Margherita di Savoia, gratinated with pecorino and mint,  
vegetable broth and balsamic vinegar <sup>1-7-9-12</sup> 14

## MAIN

Gochujang-glazed eggplant, labneh and peanuts <sup>1-6-7-8</sup> 16

Egg tagliatelle, Bolognese ragù, grated Casera cheese <sup>1-3-7</sup> 16

Roast beef, radish and rocket salad, vegetable stock, cherries and pistachio dressing <sup>8-9</sup> 18

Grilled octopus, peppers and aioli sauce <sup>3-14</sup> 25

Calamarata, cream of broccoli, anchovies and horseradish <sup>1-4</sup> 17

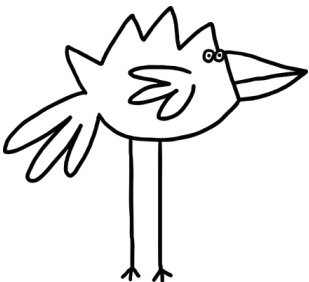
## SWEETS

Pain perdu and apricot compote <sup>1-3-7</sup> 8

Basque cheesecake and blueberry jam <sup>1-7</sup> 7

Water 1.5

Sourdough bread <sup>1</sup> 2



### ALLERGENS

1. Gluten 2. Crustaceans and derivatives 3. Eggs 4. Fish and derivatives 5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Nuts and derivatives 9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulfur dioxide and sulphites 13. Lupin and derivatives 14. Molluscs and derivatives \*Some products are frozen at source or can be frozen on site (by rapidly reducing the temperature) in compliance with self-monitoring procedures pursuant to EC Regulation 852/04.