*Business lunch menu by Chef Marco 3 course 38*

***Zuppa del giorno*** soup of the day (V)

Or

***Melanzana*** caramelized baby eggplant, ‘ricotta’ cheese, pine nuts, basil

Or

***Capesante*** pan-seared Hokkaido scallops, green pea purée, baby vegetables | ***Supplement 10***

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***Tagliatelle*** pasta in milk fed lamb ragout, grated Parmesan cheese **| *Supplement 10***

Or

***Lasagna*** home-made ‘lasagna’ stuffed with beef ragout, bechamel, tomato sauce

Or

***Polipo*** pan-fried Mediterranean octopus, seasonal vegetables, ‘salmoriglio’ dressing |  ***Supplement 15***

Or

***Manzo*** braised beef cheeks, parsnip purée, sautéed vegetables

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***Arancia*** orange ‘panna cotta’, fresh berries, raspberry coulis

Or

***Formaggi*** Italian cheese from Piedmont, house-made jam, red grape and walnuts | ***Supplement 10***

Or

***Affogato*** vanilla ‘gelato’ with a single shot of espresso | ***Supplement 8***

Or

***il caffe’*** coffee or tea

**Pair with a glass of wine/prosecco** | ***Supplement 14***