




Lunch Menu


Starter

-  **Barbabietola**
Oven-baked beetroot, goat cheese, walnuts, aged balsamic
-  **Burrata**
Heirloom tomatoes, Taggiasca olive, basil dressing
- Tonno**
Lightly pan-seared yellowfin tuna, Sicilian tapenade
- Zuppa di cavolfiori**
Cauliflower soup, sea urchin, sourdough croutons


Pasta and Risotto

- Risotto**
Special selection Acquerello rice, artichokes, capers, coffee
- Creste Rigate**
Homemade pasta, seafood ragout, cacciucco broth
- Garganelli**
Veal osso buco ragout, pecorino, artichokes
-  **Tagliatelle**
Traditional Arrabbiata, stracciatella, chilli

Main

- Dentice**
Pan-fried snapper, purple potatoes, seaweed, citrus emulsion
(price supplement 8)
- Brasato**
Overnight braised Angus beef, creamy polenta bramata, red wine jus
(price supplement 8)
-  **Uovo**
Poached organic egg, barley, mushrooms, black truffle
- Polpo arrosto**
Roasted octopus, fennel, orange salad

Dessert

- Crostatina al limone**
Lemon curd, sable biscuit, Italian meringue
- Tiramisu**
Chocolate textures, espresso gelato, mascarpone
-  **Frutta**
Seasonal fruit salad, mango sorbet

Choice of two dishes	42
Choice of three dishes	48
Choice of four dishes	58
Glass of Mandarin Oriental Private label wine	18
Glass of Nino Franco Prosecco	18