







## Lunch Menu



### Starter

-  **Barbabetola**  
Oven-baked beetroot, goat cheese, walnut, aged balsamic
-  **Burrata**  
Heirloom tomatoes, Taggiasca olive, basil dressing
- Hamachi**  
Crispy radishes, acidifies: green apple, ginger, lemongrass
- Zuppa di asparagi**  
White asparagus soup, ricotta, sea urchin, sour dough


### Pasta and Risotto

-  **Risotto**  
Special selection Acquerello rice, herb butter, black truffle
- Fregola sarda**  
Traditional arrabbiata, stracciatella, chili
- Garganelli**  
Lamb ragout, pecorino, artichokes
-  **Tagliatelle**  
Basil, pine nuts, aged parmesan

### Main

- Salmone**  
Borlotti bean, braised baby gem, parsley (price supplement 10)
- Brasato**  
Overnight braised beef, mashed potatoes  
heirloom carrots, red wine jus (price supplement 10)
-  **Uovo**  
Poached egg, quinoa, mushrooms, Tuscan kale
-  **Gamberoni**  
Pan-seared king prawn, prawn bisque

### Dessert

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

Choice of two dishes	38
Choice of three dishes	46
Choice of four dishes	54

Select your favourite dish from each section