

2 - COURSE WORKDAY LUNCH MENU

Your choice of * appetizer * main course * water and coffee

APPETIZERS

BASTONCINI DI PIZZA pizza sticks (G) 4 pcs
extra virgin olive oil, garlic, fresh oregano

dip of your choice:

- **chili tomato**
- **yogurt & herbs** (contains: D)
- **cream cheese** (contains: D)

BRUSCHETTA TRADIZIONALE (D, G)
bread with mozzarella burrata, cherry tomatoes, basil

PINSA ROMANA GAMBERI (S, D, G, SO₂) **homemade & freshly baked**
prawns, rocket salad, garlic cherry tomatoes, baby spinach

BEEF TARTARE (E, D, G, C, M, SO₂)
served with herb crostini

MAIN COURSE

INSALATA DI CASA (SO₂)
mixed greens, asparagus, cherry tomatoes, quinoa, red pepper, radish,
sugar snap peas, baby spinach, pine nuts, citrus dressing

- **chicken**

PENNE CON SALMONE AFFUMICATO (S, F, E, D, G, C, SO₂)
smoked salmon, capers, zucchini, butter sauce, parsley

RISOTTO CON FUNGHI DI BOSCO (SO₂)
beef tenderloin, wild mushroom ragù, pecorino cream cheese, baby spinach, herbs

POLLO ALLA PIZZAIOLA (E, D, G, SO₂)
crispy baked chicken breasts with peeled tomatoes, parmesan,
mixed salad with sun-dried tomato dressing

PIZZA FORMAGGI (D, G)
cream base, fior di latte, gorgonzola, parmesan, scamorza, cheese

COFFEE

**RISTRETTO / ESPRESSO / ESPRESSO MACCHIATO / CAPPUCCINO /
LATTE MACCHIATO**

AED 105

3 - COURSE WORKDAY LUNCH MENU

Your choice of * appetizer * main course * soup or dessert
* water and coffee

APPETIZERS

BASTONCINI DI PIZZA pizza sticks (G) 4 pcs
extra virgin olive oil, garlic, fresh oregano

dip of your choice:

- **chili tomato**
- **yogurt & herbs** (D)
- **cream cheese** (D)

BRUSCHETTA TRADIZIONALE (D, G)
bread with mozzarella burrata, cherry tomatoes, basil

PINSA GAMBERI (S, D, G, SO₂) **homemade & freshly baked**
prawns, rocket salad, garlic cherry tomatoes, baby spinach

BEEF TARTARE (E, D, G, C, M, SO₂)
served with herb crostini

SOUP

TOMATO (D, SO₂)
topped with mozzarella burrata, basil

MAIN COURSE

INSALATA DI CASA (SO₂)
mixed greens, asparagus, cherry tomatoes, quinoa, red pepper, radish,
sugar snap peas, baby spinach, pine nuts, citrus dressing

- **chicken**

PENNE CON SALMONE AFFUMICATO (S, F, E, D, G, C, SO₂)
smoked salmon, capers, zucchini, butter sauce, parsley

RISOTTO CON FUNGHI DI BOSCO (SO₂)
beef tenderloin, wild mushroom ragù, pecorino cream cheese,
baby spinach, herbs

POLLO ALLA PIZZAIOLA (E, D, G, SO₂)
crispy baked chicken breasts with peeled tomatoes, parmesan,
mixed salad with sun-dried tomato dressing

PIZZA FORMAGGI (D, G)
cream base, fior di latte, gorgonzola, parmesan, scamorza, cheese

DESSERT

VANIGLIA (D)
vanilla ice cream, caramel, caramelized banana, orange segments

COFFEE

**RISTRETTO / ESPRESSO / ESPRESSO MACCHIATO / CAPPUCCINO /
LATTE MACCHIATO**

AED 135