



PRANZO.

| *Power Lunch* |

ANTIPASTO

CRUDO di SALMONE

cured salmon, stracciatella cream, lime citrus, parsley oil (GF)

SGAGLIOZZE

crispy polenta cake, piccata shrimp, lemon butter, caper (GF, SF)

POLPETTE al FORNO

baked meatballs, calabrian garlic marinara (P)

BRUSCHETTA al POMODORO

burrata toast, saba roasted tomato, evo (VG)

BRUSCHETTA ai FUNGHI

burrata toast, mushroom, walnut, honey (VG, N)

PRINCIPALE

MISTI CANZA

mixed greens, beets, tomato, cucumber, walnut, gorgonzola, balsamic vinaigrette (VG, VO, GF, N)

[add chicken breast // prawns // salmon filet]

PETRALE SOLE

pan seared petrale sole, butternut squash, miso brown butter, walnut, fennel, kale (GF)

SALMONE

pan seared atlantic salmon, cauliflower rice, kale, chickpea, corn, pine nut (GF)

OSSOBUCO

roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil (GF, P)

RIGATONI con SALSICCIA

herbed ground sausage, green pea, roasted tomato cream (GFO, P)

FETTUCCINE ai FUNGHETTO

vegan fettuccine, wild mushrooms, evo, black truffle (V, GFO)

(VG) vegetarian / (VGO) vegetarian option / (V) vegan / (VO) vegan option
(GF) gluten-free / (GFO) gluten-free option / (N) nuts / (P) pork



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