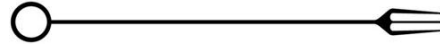


# LUNCH BREAK



(the price of the single dish is the one indicated at the top of each box)

**euro 16**

Vitello tonnato  
(Veal with tuna sauce, crunchy  
celery) <sup>(G)</sup>

Russian salad, tuna, boiled egg <sup>(G)</sup>

Trout tartare,  
raspberry vinegar gel

Spaghettoni with tomato sauce <sup>(V)</sup>

**euro 20**

Soft boiled egg, asparagus, raw Sicilian  
pink prawn <sup>(G)</sup>

Pork belly, lemon ribs

Carnaroli rice with courgettes and  
perch <sup>(G)</sup>

Cuttlefish and peas <sup>(G)</sup>

C  
A  
R  
B  
O  
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A

**euro 24**

Mezzi Paccheri with fish ragù

Raviolo filled with three kinds of  
meat, veal sauce

Creamed codfish, rye bread,  
swiss chard

Ligurian rabbit, cherry tomatoes and  
Taggiasca olives <sup>(G)</sup>

A  
U

**euro 28**

Duck breast, red fruits, agretti <sup>(G)</sup>

Char fillet with butter and sage,  
"barbabouci" <sup>(G)</sup>

Grilled fish <sup>(G)</sup>

Beef tenderloin, mashed potatoes with  
Grana Padano <sup>(G)</sup>

K  
O  
Q  
U  
E

€26

**euro 12**

Bunet chantilly, Chivasso's hazelnuts cookies

Pistachio, white chocolate, citrus

Meringue, strawberry and rhubarb

Fruit salad <sup>(G)</sup>

**euro 5**  
Sparkling Wine  
"FRV 100" Demi-Sec, Terres Dorées

## WINES BY THE GLASS

Prosecco di Valdobbiadene, "Piai Alto", Bortolotti, 2021  
Monferrato bianco "Salidoro", Tenuta S.ta Caterina, 2023  
Perricone "Perripò", Caruso e Minini, 2022

Alta Langa "Oudeis" Brut, Enrico Serafino, 2020  
Langhe Riesling "Hérzu", Ettore Germano, 2023  
Toscana Rosso IGT "Azzero" Edoardo Sderci, 2022

**euro 7**

**euro 10**

**euro 15**

WATER  
**euro 3**

COFFEE  
**euro 2**

Our cuisine is mainly based on fresh raw materials. Everything we make it is preserved in the most respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made in a kitchen that also uses cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer any question about this menu.

## Allergens list (EU regulation 1169/2011)

- # SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES
- 1 Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut).
  - 2 Crustaceans and products thereof.
  - 3 Eggs and egg-based products.
  - 4 Fish and fish-based products.
  - 5 Peanuts and peanut based products.
  - 6 Soy and soy-based products.
  - 7 Milk and milk-based products (including lactose).
  - 8 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and their products).
  - 9 Celery and celery-based products.
  - 10 Mustard and mustard-based products.
  - 11 Sesame seeds and sesame seed-based products.
  - 12 Sulfur dioxide and sulphites (if in concentrations above 10 mg/kg or 10 mg/liter)
  - 13 Lupins and products based on lupins.
  - 14 Molluscs and shellfish products

### COURSES

### ALLERGENS

Vitello tonnato	3, 4, 9, 12
Russian salad, tuna, boiled egg *	3, 4, 12
Trout tartare**	1, 4, 12, 14
Spaghettoni with tomato sauce**	1
Soft boiled egg, asparagus, raw Sicilian pink prawn *	2, 3
Pork belly, lemon ribs **	1, 6, 7, 9, 12
Cuttlefish and peas *	14
Carnaroli rice with courgettes and perch **	4, 7, 9, 12
Paccheri with umbrine ragu**	1, 4, 7, 9
Raviolo**	1, 3, 7, 9
Ligurian rabbit, cherry tomatoes and Taggiasca olives **	9
Duck breast, red fruits, agretti **	7, 9, 12
Pan cooked fish**	4, 10
Char fillet with butter and sage **	4, 7, 9, 12
Cremed codfish*	1, 4, 7
Fillet of beef, mashed potatoes **	7, 9
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Pistachio, white chocolate, citrus **	1, 3, 5, 6, 7, 8, 9, 10, 11, 12
Meringue, strawberry and rhubarb **	3, 7
Fruit Salad	
Carbonara Au Koque	1, 3, 7, 12

\*Frozen product

\*\*Product frozen on site after being prepared in order to preserve all nutritional properties  
Raw fish served was subject to reclamation treatment prior.