

BUSINESS LUNCH

3 courses 45/pers

Marinated Sardines

red peppers | spring herbs

or

Moscardini

creamy polenta | slightly spicy tomato sauce

Tortelli

ossobuco | parmigiano | gremolada

or

Spaghetti alla chitarra

San Marzano tomato | cantabrian anchovies |
origano breadcrumbs

Strawberries

candied olives | basil gelato