



Today's Menu

1st plate

To choose between:

- **INSALATA CESARE:** Fried "popcorn" chicken, crispy lettuce, pancetta and croutons. Seasoned with our mouth-watering Caesar sauce and slivers of parmesan.
- **INSALATA QUINOA:** Quinoa with rocket lettuce, textured tomato, fresh avocado, toasted cashews and baby soy beans. Drizzling with our tasty basil pesto and dried tomato vinaigrette. .
- **POLLO FRITTO:** Deliciously crunchy seasoned chicken fingers with a creamy coriander sauce.
- **CARPACCIO TRADIZIONALE:** Tender slivers of veal seasoned with olive oil and lemon juice, mushrooms, rocket lettuce, parmesan, drops of balsamic cream and a touch of pepper.
- **SGABEI CON SALSE:** Delicious bites of fried pizza dough served with two of our signature sauces.
- **CROCCHETTA DI POLLO:** Our giant free-range chicken croquette served with a creamy rosemary mayonnaise.

2nd plate

To choose between:

- **PIZZA STICCHIELLO:** Tomato, mozzarella, cooked ham, pancetta and egg.
- **PIZZA MARGHERITA:** Tomato, mozzarella and basil.
- **PIZZA CRUDO E FUNGHI:** Tomato, mozzarella, mushrooms and serrano ham.
- **RIGATONI GORGONZOLA E TARTUFO:** A savoury gorgonzola cheese sauce, cream of truffles, parmesan cheese, pancetta and just a touch of cream.
- **LASAGNA:** Oven-baked pasta with a bolognese sauce with béchamel, mozzarella and parmesan.
- **RIGATONI ALLA PARMIGIANA:** Our very own version of parmigiana: a fried aubergine, tomato, cherry tomato, buffalo mozzarella, basil and parmesan cheese sauce.
- **PASTA RIPIENA:** Delicious stuffed pasta that can be combined with any of these three delicious sauces (Supplement 2,5€):
 - **Funghi:** With parmesan, guanciale, mushrooms, onion and cream.
 - **Zio Basilio:** With tomato pesto, basil pesto, a touch of cream and parmesan.
 - **Noci e Gorgonzola:** With a viciously creamy ricotta, gorgonzola, cream and nut sauce.

Dessert

To choose between:

- **TARTA DE QUESO:** Our signature dish. A crunchy biscuit base with a smooth creamy cheesecake topping.
- **TIRAMISÚ:** Smooth and creamy mascarpone with espresso-soaked sponge fingers.

PRICE

12,90

Available only for lunch from Monday to Friday and no on bank holiday.

Prices per person. VAT included.