

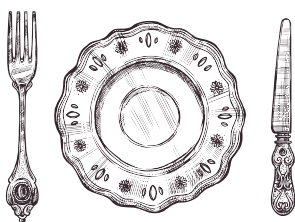
the chefs lunch

INCIPIIT

GOURMET PIZZA with San Marzano Tomatoes and Conte's Mozzarella 10€
BREAD, butter, and Cantabrian Anchovies 15€
FOCACCIA with Straciatella and Mountain Parma Ham 20€

FIRST PLATES

TORTELLO FILLED WITH RICOTTA AND SPINACH with a Light Basil Sauce 16€
CAVATELLO fatto in casa Cacio e pepe 16€
CARBONARA 16€
SPAGHETTO with Clams and Basil 22€
RICE AND PERCH in Bellagio Style (min 2 ppl) 24€

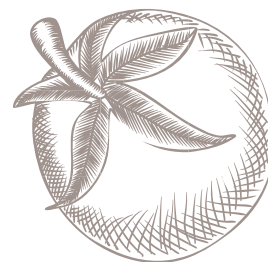


DESSERT

BLUEBERRY CRÈME BRÛLÉE with meringues 8€
TIRAMISÙ 8€
FRUIT SORBET 8€
ICE CREAM of the day 8€
CHOCOLATE FONDANT with raspberry ice cream 8€

EARTH

BRESAOLA from Valchiavenna 14€
PARMA HAM and burrata 15€
CESAR SALAD with chicken supreme and Parmesan shavings 15€
TRADITIONAL VEAL with tuna sauce 15€
HAND-CUT BEEFTARTARE 15€
PANZANELLA with datterino tomatoes, straciatella, olives 15€



CLASSICS

SLICED FASSONA BEEF, with mashed potatoes and baby spinach 14€
SPICY GRILLED SPRING CHICKEN 20€
CRISPY DUCK LEG 25€
COD FISH AND CHIPS with orange mayonnaise 22€
HOMEMADE CHEESEBURGER with French fries 22€

