



Lunch

Carnaroli Risotto “Tenuta La Gemma”
with Taleggio cheese, toasted hazelnuts, and pears (7,8)

Gold drawn paccheri “Verrigni” pasta factory with three-tomato sauce (1,7)

Spaghetti “Verrigni” pasta factory with cherry tomatoes, mussels,
bottarga, lemon and parsley oil (1,4,14)

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Larded pork tenderloin served with its sauce,
snow peas, and Port-infused plums (9)

Fried squid and prawns with a side salad of fennel,
orange and black olive salad (2,14)

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One dish of your choice from the menu

€20