

LUNCH MENU



PASTA/RISOTTO

MUSHROOM AND TRUFFLE RISOTTO

Made with porcini, oyster mushrooms and Italian black truffle, served with shimeji mushrooms and truffle shavings

€17

LOBSTER RISOTTO

Cooked with lobster bisque, drizzled with lemon zest, served with lobster tail and Jerusalem artichoke

€22

PACCHERI AND TRUFFLE

Cooked with veal jus, flavoured with Porto and covered in fresh truffle

€20

SPAGHETTI WITH CALAMARETTI

Cooked with white wine, infused with garlic and fennel paste

€16

LINGUINE CON RICCI DI MARE

Served in a warm blend of fresh parsley, garlic and sea urchins, topped with lemon zest, Bottarga and breadcrumbs

€18

SALADS

CHÈVRE SALAD

Goat cheese served with Kale and hydroponic salad, orange segment, spring onion, tomatoes, chives, pecans

€14

BURRATA AND RED PRAWNS

Smoked Burratina served with marinated local red prawns on a bed of microgreens

€16

BURRATINA AND TOMATOES

Served with kale and hydroponic salad, Piennolo yellow tomatoes, plum tomatoes, basil and chives

€13

DUCK SALAD

Smoked duck breast, drizzled with mandarin snow, dried raspberries and fresh lychee, sprinkled with raspberry pearls and onion flowers

€17

SALMON SALAD

Salmon cured in beetroot and citrus zest, served with hydroponic salad, strawberries and passion fruit pearls, sprinkled with black caviar, dressed with mandarin juice

€15