



DECEMBER LUNCH MENU - 45

PRIMI

*1a, 4, 6, 9, 10, 12 Tuna Carpaccio, Espelette, Crema Tonnata, Rosa Marina

*1a, 3, 7, 12 Uovo Forestale, Parmigiano

*4, 6, 7, 8, 9, 12 Zuppa di Sedano Rapa, Hazelnuts, Funghi, Cipolle

*1a, 7, 12 Mushroom and Artichoke Bruschetta

SECONDI

*1, 3, 7, 12 Macaroni, n'Duja, Pomodoro, Mozzarella, Basilico

*4, 7, 12, 14 Cod, Porro, Smoked Eel, Cozze e Patate

*2, 4, 6, 7, 9, 10, 12 Pork Neck, Cavolo Estivo, Stufato di Fagiolo

*7, 12 Sirloin, Spinaci e Aglio, Cipolle

DOLCE

*7, 8, 12 Luna Rocher, Frangelico, Hazelnut

*1a, 3, 7, 8, 12 Mulled Pear Trifle, Walnut Crumble

*1a, 3, 7, 8, 12 Panettone, Grappa Fruits, Candied Nuts

TEA / COFFEE

*ALLERGEN KEYS:

1a-d	- GLUTEN	(Wheat, Oats, Barley, Rye)	8a-h	- NUTS	(Almonds, Walnuts, Cashews, Pecans, Brazil, Pistachio, Macadamia, Hazelnuts)
2	-	CRUSTACEANS	9	-	CELERY
3	-	EGG	10	-	MUSTARD
4	-	FISH	11	-	SESAME
5	-	PEANUTS	12	-	SULPHUR DIOXIDE / SULPHITES
6	-	SOYBEANS	13	-	LUPIN
7	-	MILK	14	-	MOLLUSCS

BEEF ORIGINS:

FEATHERBLADE, RIBEYE, FIORENTINA - IRELAND

FILLET - SPAIN / PORTUGAL