

*Business lunch menu by Chef Marco 3 course 34*

**Zuppa del giorno** clear broth of vegetables 'minestrone' (V)

Or

**Insalata** baby romaine lettuce salad, orange, tomatoes, red radish, boiled egg (V)

Or

**Capesante** pan-seared Hokkaido scallops, beetroot purée, trout roe | **Supplement 10**

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**Linguine** with Sardinian octopus, fresh tomatoes 'San Marzano', grated 'bottarga' | **Supplement 12**

Or

**Tagliatelle** pasta' with fresh 'San Marzano' tomatoes, Italian chili 'arrabiata' style (V)

Or

**Salmone** pan-fried Norwegian salmon fillet, sweet potato cream, sautéed vegetables

Or

**Manzo** home-made beef meatball stewed in tomato sauce, mashed potato | **Supplement 15**

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**Cre moso** white chocolate cremeux, fresh berries, strawberry coulis

Or

**Formaggi** Italian cheese from Piedmont, house-made jam, red grape and walnuts | **Supplement 10**

Or

**il caffè'** coffee or tea

**Pair with a glass of wine/prosecco/beer | Supplement 12**