

*B u s i n e s s S m a r t*

Two courses of your choice.

Water and Coffee included.

A quick and essential lunch break, designed for those with limited time who don't want to compromise on quality.

28

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*B u s i n e s s C l a s s*

Three courses of your choice.

Water and Coffee included.

The perfect balance between taste and completeness, for a more relaxed and satisfying lunch break.

32

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*B u s i n e s s P r e m i u m*

Three courses of your choice and dessert.

Water and Coffee included.

A complete lunch experience, ideal for business meetings or for indulging in a truly enjoyable moment.

35

## *E N T R E E S*

Onion frittata, small rocket salad, tomato, basil and Traditional Balsamic Vinegar of Modena (3, 7)  
Capon salad, horseradish mayonnaise and asparagus (3)  
Grilled octopus\* “pizzaiola style”, datterini tomatoes, Taggiasca olives, octopus mayonnaise and caper leaves (4)

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## *F I R S T S*

Tagliatelle with Modenese ragù (1, 3, 7, 9, 12)  
Aged Carnaroli Rice, 18 months, green garden produce, creamed with Normandy butter and 36 month aged Parmigiano Reggiano (7)  
The original Spaghettoni by Pastificio Gentile with datterino tomatoes and basil (1)

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## *S E C O N D C O U R S E*

Sliced Fassona Piemontese beef, rosemary oil and its brown jus (9, 12)  
Duck leg confit, Lambrusco sauce, mashed potatoes and fruit mostarda (5, 7, 8, 10, 12)  
Poulet Jaune supreme with rosemary, juniper, spinach and its own jus (7)

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## *D E S S E R T*

Desserts from the cart – selection of the day

\*Frozen product

The menu may be subject to change