

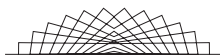
Bar Italia Lunch

STARTERS

Focaccia and Spreads	23	Pomo Salad	58
Cheese Arancini with yellow tomatoes butter, basil oil, provolone and parmesan	44	Tomatoes, kalamata olives, focaccia chunks, rustico salsa, chili and buffalo mozzarella	
Cauliflower With herbs, yogurt, nuts and sheep cheese	48	Brie Noir Salad	62
Fiori di zucca Zucchini flowers filled with lemon risotto, pecorino whipped cream and basil oil	54	With Salanova, lettuce hearts, Pink Lady apple, toasted pecans & white balsamic vinegar	
Mushroom Croquette With leek, cream, Parmesan, truffle aioli	42	Taboon Greens	58
Sea Fish Ceviche With zucchini, tomato, mint yogurt, basil, pine nuts, and spicy pepper puree	66	Beans, broccoli, zucchini ,onion, iceberg lettuce, arugula, kalamata olives, garlic, Hazelnuts and goat cheese	
		Salmon Bruschetta	52
		Cherry tomatoes, cilantro, capers and peppercino aioli	

MAINS

Italian Schnitzel Chicken breast in a crispy breadcrumb coating, served with mashed potatoes.	69	Artichoke Aglio e Olio Spaghetti with sun-dried tomatoes, garlic confit, asparagus, Kalamata olives, olive oil, pistachios, and chili	74
Pomodorini Gialli Fettuccine in a yellow tomato and butter sauce with basil and parmesan	64	Lulu Skewers Spring chicken, wild & white rice, green vegetables, chicken & onion broth	88
Burger & Bone Marrow The chef's meat mix, served on brioche in red wine and demi-glace sauce	84	Spinach Tagliatelle With Portobello mushrooms, garlic, leek, white wine, cream and Parmesan cheese	78
Asado Pappardelle With wild & shimeji mushrooms, butter, chestnuts, parsley, lemon, parmesan, and demi- glace	82	Mixed Cheese Tortellini Ricotta, spinach, and pecorino romano in a tomato butter and oregano sauce	79
Salmon Fillet Served with green vegetables in olive oil and lemon..	96	Sea Fish Fillet Served with gnocchi, artichoke, peas, butter, lemon, white wine, and herbs	126
Butcher's Gnocchi With beef fillet, charred tomatoes, onion, and asparagus in demi-glace with Parmesan cheese.	102	Gnocchi di Castagne Truffle puree, cream, portobello, champignon and shimeji mushrooms, Cinzano and chesnuts	82
Beef Fillet With onion confit tortellini, asparagus, sage and demi-glace	162	Whole Bass Served in white wine and butter, with potatoes, tomatoes, and Kalamata olives.	126
Crab Spaghetti Shrimp, butter, chili, lemon, parsley and crab stock	92		



Business Lunch
Served Sun-Thu 12 noon - 5pm

Mid-Day **DRINKS**

COCKTAILS

50

Aperol Spritz

Prosecco and a refreshing
orange slice

Negroni

Beefeater Gin, Campari,
Cinzano Rosso, and orange slice

Pompeii Daiquiri

Stoli vanil, Havana club,
passion fruit puree
and lemon juice

Basil Smash

Beefeater Gin, Lemongrass syrup,
lemon juice and basil

BEER

Moretti / Paulaner

- 30 -

WINE

**Pinot Grigio /
Leonardo Chianti**

- 144 / 38 -

DESSERTS



CHEESECAKE

Baked with bourbon vanilla and a hint of lemon, topped with sour cream and raspberry coulis

- 58 -

FRUIT SORBET

3 scoops of sorbet, seasonal fruit and passion fruit sauce with coconut chips

- 54 -

BRÛLÉE AMARETTO

Caramelized almonds, amaretto jelly and aromatic pear

- 60 -

TIRAMISU

Rich layers of mascarpone cream and ladyfingers dipped in espresso

- 62 -

MILLE-FEUILLE

Caramelized puff pastry with crème pâtissière and salted caramel

- 58 -

INTENSE CHOCOLATE

Soft chocolate fudge cake, praline, chocolate cremeux, whipped ganache, and tempered chocolate with a Ferrero Rocher coating

- 60 -

DIGESTIF DRINKS

Grappa Nonino il Moscato	48
Limoncello	38
Espresso Martini	38
Espresso, coffee liqueur, vanilla vodka, vanilla syrup	

COFFEE & TEA

Espresso	13
Double Espresso	15
Cappuccino	16 / 14
Americano	14
Tea	14

Bar Italia