

Bar Italia Lunch

STARTERS

Focaccia and Spreads	26	Pomo Salad	67
Spicy Veggie Selection	24	Tomatoes, kalamata olives, focaccia chunks, rustico salsa, chili and buffalo mozzarella	
Cheese Arancini	44	Brie Noir Salad	69
With yellow tomatoes butter, basil oil, provolone and parmesan		With Salanova, lettuce hearts, Pink Lady apple, toasted pecans & white balsamic vinegar	
Cauliflower	54	Taboon Greens	58
With cauliflower bulgur, herbs, capers, onion, chili, yogurt, nuts and sheep cheese		Beans, broccoli, zucchini, onion, iceberg lettuce, arugula, kalamata olives, garlic, Hazelnuts and goat cheese	
Fiori di zucca	62	Shrimps Pan	68
Zucchini flowers filled with lemon risotto, pecorino whipped cream and basil oil		Yellow pepper puree, pickled lemon and green onion	
Mushroom Croquette	42		
With leek, cream, Parmesan, truffle aioli			
Sea Fish Ceviche	72		
With zucchini, tomato, mint yogurt, basil, pine nuts, and spicy pepper puree			

MAINS

Italian Schnitzel	74	Artichoke Aglio e Olio	78
Chicken breast in a crispy breadcrumb coating, served with mashed potatoes.		Spaghetti with sun-dried tomatoes, garlic confit, parsley, asparagus, Kalamata olives, olive oil, pistachios, and chili	
Pomodorini Gialli	68	Lulu Skewers	89
Fettuccine in a yellow tomato and butter sauce with basil and parmesan		Spring chicken, wild and white rice, green vegetables, chicken and onion broth	
Burger & Bone Marrow	88	Spinach Maffeldini	79
The chef's meat mix, served on brioche in red wine and demi-glace sauce		With Portobello mushrooms, garlic, leek, cream and Parmesan cheese	
Asado Rigatoni	86	Mixed Cheese Tortellini	86
With wild & shimeji mushrooms, butter, chestnuts, parsley, lemon, parmesan, and demi-glace		Ricotta, spinach, and pecorino romano in a tomato butter and oregano sauce	
Salmon Fillet	102	Sea Fish Fillet	134
Green vegetables with salsa verde.		Served with gnocchi, artichoke, peas, butter, lemon, white wine, and herbs	
Butcher's Gnocchi	118	Gnocchi di Castagne	86
With sirloin meat, charred tomatoes, onion, butter and demi-glace sauce		Truffle puree, cream, portobello, champignon and shimeji mushrooms, Cinzano & chesnuts	
Beef Fillet	178	Whole Bass	132
With onion confit tortellini, asparagus, sage and demi-glace		Served in white wine and butter, with potatoes, tomatoes, and Kalamata olives.	
Crab Spaghetti	98	Cacio e Pepe	68
Shrimp, butter, chili, lemon, parsley and crab stock		Bucatini, butter, whipped pecorino sauce, and black pepper	



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

Strawberry

Beefeater Gin, Aperol,
strawberry puree, lemongrass syrup
and lemon juice

Basil Smash

Beefeater Gin, Lemongrass syrup,
lemon juice and basil

BEER

Moretti / Paulaner

- 30 -

WINE

**Pinot Grigio /
Leonardo Chianti**

- 144 / 38 -
