



Lunch Time

CHEF • FELICE LO BASSO

Lunch time is my challenge.

Because the kitchen is like love, a marriage of fleeting pleasures and long moments to indulge the senses.

At noon I can only give you a little taste of the game of senses that, if you want, you can delve more calmly into dinner.

Day or night there are still three points: creativity, great ingredients and an extraordinary panorama.

Three ingredients that, at all times, will make you feel in paradise.

In the paradise of taste.

People who like vegetables...

- Squash blossom stuffed with Ricotta cheese and vegetables, smoked eggplant and basil sauce Euros 15
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- Crude spaghetti “Cavalier Cocco” baked with tomato and salt Ricotta from Puglia Euros 15
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- Organic egg steamed with asparagus cream and Parmesan sauce Euros 15
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- Full menu Euros 30

People who like meat...

- Marinated milk-fed veal and spiced vegetables with honey and cinnamon Euros 15
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- Duck ravioli with sweet pepper cream and Pecorino cheese Euros 15
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- Cheek of beef, potatoes backed in milk and vanilla, carrots chips Euros 15
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- Full menu Euros 30

People who like fish...

- Cous cous with vegetables and prawns Euros 15
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- Zucchini cream with mussels and sepia croutons Euros 15
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- Roasted sea bream in wok with vegetables Euros 15
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- Full menu Euros 30

The basket of sweet temptations...

Pastry chef Beppe Allegretta

Euros 8
per piece

Cheese trolley

- Small path consists
of 3 pieces Euros 12
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- Medium path consists
of 5 pieces Euros 18
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- Big path consists
of 7 pieces Euros 22