







LeNo7  
BISTROT



Monday - Friday

LUNCH






## Pinsa



*Mediterranea*      
Confit tomatoes, confit tomato cream, stracciatella, and culaccia 18


*Napoli*    
Tomato tartare with anchovies, capers, and olives, topped with PDO  
Mediterranean anchovies and caper flower 17

*Verdure*    
Fior di latte mozzarella, oven-roasted vegetables,  
Grana Padano fondue 16

## Not Your Usual Salad

*La nostra Caesar salad*       
Focaccia crouton, lightly cooked romaine lettuce, low-temperature  
chicken, Caesar dressing, Parmesan crisp 17

*Baccalà e verdure al fumo*    
Seasonal oven-roasted vegetables, low-temperature cooked cod,  
pil-pil sauce 18






*Vegetariana*   
Aromatic mixed greens, seasonal fruit, fig and vanilla vinegar vinaigrette, Cacio cheese shavings 15




Monday - Friday | 12.00 pm - 2.30 pm



LUNCH

## Lunch menu




### Starters




*Tartare di manzo*       
Beef tartare, candied lemon, vanilla-infused olive oil, savory sbrisolona 18



*Verdure invernali arrostate*     
Roasted winter vegetables, Grana Padano cream, porcini powder 15

*Polpo guapo*    
Smoked octopus, lentils, and chorizo 20







### First Courses



*Venere*     
Venere black rice, lemongrass, sweet curry sauce, prawns 18






*Gnocchi arrostiti*     
Roasted polenta gnocchi, traditional spiedo jus,  
Val Sabbia formaggella cheese 16

*Fregola Bresciana*    
Fregola pasta, roasted pumpkin, goat blue cheese, strinù 16

### Main Courses

*Non sono un caciucco*        
Seafood stew, served with Tuscan sourdough bruschetta 23

*Manzo all'olio fondente*    
Slow-cooked beef in olive oil, mountain potato purée 20

*Il capù non c'è più*       
Lean verzino sausage, served in a legume zimino 16

**Lunch Menu** 30

Two courses of your choice + cover charge included

## Allergens

-  Cereals containing gluten and products thereof (*wheat, rye, barley, oats, spelt, kamut or their hybridised strains*)
-  Crustaceans and products thereof
-  Eggs and products thereof
-  Fish and products thereof (*except: fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine*)
-  Peanuts and products thereof
-  Soybeans and products thereof
-  Milk and products thereof (including lactose)
-  Nuts and products thereof  
*Specifically: Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts.*
-  Celery and products thereof
-  Mustard and products thereof
-  Sesame seeds and products thereof
-  Sulphur dioxide and sulphites  
*(at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>)*
-  Lupin and products thereof
-  Molluscs and products thereof