

LUNCH MENU



STARTERS

Starters

- Tutto un altro salume*      18
Franciacorta-marinated beef eye round, shokupan bread, goat cheese cream, grapefruit and celery granita
- Controcorrente*    20
Oil-poached salmon fillet, crisp garden salad, kefir, burnt lemon powder and red fruit vinegar reduction
- Iceberg alla puttanesca*  15
Charred iceberg lettuce, vegan puttanesca sauce and crispy black olives

First Courses

- Piccola heidi*     18
Herb spätzle, hay-infused buttermilk, agretti cream,
wild garlic and rye bread crumbs
- Viaggio in costiera*     20
Paccheri with three tomatoes (Corbarino, semi-
dried tomato pesto, confit tomatoes), Neapolitan
Tarallo and smoked provola water
- Mister raviolo*     18
Large raviolo, wild herb pesto, apple-infused butter
and tempeh beurre blanc

MAIN COURSES

Main Courses

<i>Melanzana scoppiata</i> 	20
Oven-baked aubergine, tomato fondant and parmesan foam	
<i>Re pomodoro</i>   	20
Charcoal-grilled tomato, pappa al pomodoro, lemon mayonnaise, tomato water and basil oil	
<i>Fuoco e fiamme</i> 	28
Selected cut of steak with seasonal vegetables	

Desserts

Un classico    10
Rose cake with zabaione

Pesca alla brace  12
Chocolate biscuit crumble, charcoal-grilled
peach, yogurt foam and lavender honey

Gelati e sorbetti      9
Ice creams and sorbets

Lunch Menu 40
Includes two courses of your choice and
dessert

Pala romana

Mediterranea 18

Confit tomatoes, confit tomato cream, stracciatella and culaccia

Napoli 17

Tomato tartare with anchovies, capers and olives, topped with PDO Mediterranean anchovies and caper flowers

Verdure 16

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

Not your usual salad

- La nostra caesar salad*     17
Focaccia crouton, lightly cooked romaine lettuce, low-temperature chicken, Caesar dressing, Parmesan crisp
- Baccalà e verdure al fumo*   18
Seasonal oven-roasted vegetables, low-temperature cooked cod, pil-pil sauce
- Vegetariana*  15
Aromatic mixed greens, seasonal fruit, fig and vanilla vinaigrette, Cacio cheese shavings

Allergens



Cereals containing gluten and products thereof
(wheat, rye, barley, spelt, kamut, or their hybridized strains)



Crustaceans and products thereof



Eggs and egg products



Fish and fish products (except gelatin or isinglass used as a fining agent in beer and wine)



Peanuts and peanut products



Soy and soy-based products



Milk and milk products, including lactose



Nuts and tree nuts Almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), and Queensland nuts (*Macadamia ternifolia*)



Celery and celery products



Mustard and derivative products



Sesame seeds and derived products



Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO₂.



Lupins and derived products



Molluscs and derived products

*Everything is freshly prepared
in our kitchen*

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