



# LUNCH

Served from noon till 3PM

## Snacks

Our Signature Club Sandwich  
(made to order) — €26.0  
*Roast Chicken Breast, Fried Egg,  
Bacon, Lettuce and Tomato,  
French Fries*

The Healthy Choice — €22.0  
*Toasted Rye Bread, Avocado, Cream  
Cheese, Steamed Prawns*

Profumi D'italia — €28.0  
*A Gourmet Selection of Italy's  
Finest Charcuterie and Cheese, Honey  
and Chutneys*

## Antipasti

Soffice di Broccoli, Salsa Olandese,  
Pomodori Confit e Cialda  
Crocante di Parmigiano — €16.0  
*Broccoli Flan, Hollandaise Sauce,  
Confit Tomatoes, Crispy Parmesan Crisp*

Carpaccio di Manzo, Cuor di Lattuga, Gel Frutto della Passione,  
e Spuma Bianca allo Zenzero (Gf) — €22.0  
*Beef Carpaccio, Baby Gem, Passion Fruit Gelee, Ginger Foam*

Polpo Arrosto su Porea  
di Fave allo Zafferano e Salvia  
Fritta — €22.0  
*Roasted Octopus, Broad Bean Velouté,  
Crunchy Sage*

Pallottine di Pollo in Panko,  
Crema di Pisello, Chips di Patate Viola e  
Crema di Latte — €18.0  
*Panko Crusted Chicken Pallottines, Velouté of  
Peas, Vitelottes Potato Crisps & Milk Cream*

Baccalà Mantecato, Patate al  
Limone, Cipolle Agrodolci e Fiori  
di Capperro — €18.0  
*Whipped Creamed Cod, Lemon Scented  
Potatoes, Sweet & Sour Onion and Capberberries*

## Salads

Coronation Chicken Salad — €22.0  
*Chicken, Curry, Mayo, Grapes, Celery,  
Toasted Almond Flakes*

Our Caesar Salad — €20.0  
*Parmesan, Chicken Breast, Bacon,  
Croutons and House Caesar Dressing*

Insalata Nobu con Spinacini  
e Cavolo Nero (V) — €18.0  
*Nobu Style Spinach and Kale  
Salad, Crispy Leeks, Parmesan,  
Lime Juice, Truffle Oil and  
Dried Miso*

## Primi

Tonnarello Verde al Ragù di Pollo, Crema di Peperoni Gialli,  
Crumble di Pane — €22.0  
*Homemade Fresh Tonnarelli Pasta, Chicken Ragout, Yellow Bell Pepper Velouté,  
Toasted Bread Crumble*

Gnocchetti al Grano Saraceno su Crema di Bisque di Crostacei,  
Scampi e Tartufo — €28.0  
*Homemade Buckwheat Gnocchetti on a Shellfish Bisque, Dublin Bay Prawns & Truffle*

Cappellacci in Rosso Ripieni di Fiori di Zucca, Cremolata di Zucchine  
e Pomodori Confit (V) — €24.0  
*Homemade Cappellacci filled with Zucchini Flowers, Zucchini Purée, Confit Tomatoes*

Tubi di Pasta allo Zafferano, Crema di Fave, Stracciata di Burrata  
e Cialda di Guanciale Croccante — €22.0  
*Homemade Bombolotti Pasta, Broad Bean Purée, Fresh Burrata, Crispy Guanciale*

Fregola di Semola in Brodo di Pesce con Vongole e Cozze,  
Lime e Zenzero — €24.0  
*Semolina Fregola with Clams, Mussels, Lime & Ginger*

## Secondi

Millefoglie di Manzo con Spinaci al Salto, Crema di Parmigiano  
e Patate al Rosmarino — €32.0  
*Beef Filet and Sautéed Spinach Millefeuille, Parmesan Cream & Rosemary Sautéed Potatoes*

Carre' di Agnello in Crosta di Erbe, Quenelle di Patata Dolce  
e Baby Verdure al Burro — €34.0  
*Herb Crusted Rack of Lamb, Sweet Potato Quenelle, Sautéed Baby Vegetables*

Tonno Scottato, Riduzione al Pompelmo Rosa,  
Maionese Fatta in Casa ed Erbetto Fresche — €26.0  
*Seared Fresh Tuna, Pink Grapefruit Reduction, Homemade Mayo & Fresh Herbs*

Filetto di Baccalà (Merluzzo) al Panko,  
Citronette Agrodolce e Cicorietta all'Agro — €28.0  
*Panko Crusted Cod, Sweet & Sour Citronette, Steamed Lemon & Olive Oil Scented Chicory*

Cilindri di Fillo, Spuma di Gorgonzola, Pere Caramellate,  
Noci e Riduzione all'Aceto Balsamico — €24.0  
*Filo Pastry filled with Gorgonzola Cheese Foam, Caramelised Pear,  
Walnuts, Balsamic Vinegar Reduction*

All our pasta is freshly made in-house. If what you fancy isn't here, ask us and we'll do our best to accommodate... and ask about our catch of the day!

## Dolci

Delizia di Ricotta e Pera, Crumble di Mandorle  
e Ristretto al Vino Speziato Cotto — €10.0  
*Pear and Ricotta Pie, Almond Crumble, Mulled Wine Coulis*

Semifreddo alle More, Briciole di Meringa,  
Coulis e Cialda Colorata — €10.0  
*Blackberry Parfait, Meringue Crumble & Blackberry Coulis*

Cre moso di Banane, Brownies Tiepido,  
Chips Croccanti, Salsa Mou ed  
Arachidi Salate — €10.0  
*Banana Cream, Warm Chocolate Brownie,  
Caramel Sauce & Toasted Peanuts*

Sable di Frolla, Pasticcera al Limone, Fragole  
e Spuma Al Cocco — €10.0  
*Strawberry Tartelette, Lemon Pastry Cream, Coconut Foam*

Spuma Tiramisu, Spugna al Caffè, Nocciole Tostate,  
Amaretti e Crema al Cioccolato — €10.0  
*Our Tiramisu Revisited*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially when you have certain medical conditions.  
Please inform your server if you have any food allergies or special dietary restrictions. All prices are inclusive of VAT.