

Antipasti

Antipasti San Siro;
variety of Italian bites

Small 12,50

Large 17,50

Also available as a vegetarian dish

Prosciutto e salume;
variety of cured meats

Small 12,50

Large 17,50

Menu dello chef

Two course lunchmenu 23,50

All dishes can be ordered seperately

Starter 8,50

Main course 16,50

Primi

Soft goatcheese, carrot, pecans,
landcress and a parsley oil 10.75

Scallop ceviche with pumpkin, pomegranate,
red pepper, orange and salmon roe 14.50

Beef tartar with cream of egg yolk,
anchovies, capers, olives and crispy Parmesan 11.25

Codfish baccala with pangrattato, gremolata
and sweet & sour meloeskes onions 10.75

Caponata with a crispy baked duck leg,
duck liver and aceto balsamico 12.25

Paste

Spaghetti aglio e olio; garlic, chilli flakes,
tomato, rocket salad and Parmesan 12,50
Extra: fried prawns 5,00

Ravioli with stewed Italian beef,
truffle and buttersauce and baked pancetta 13,50

Pane

Ciabatta with carpaccio,
pine nuts, Parmesan and truffle mayonnaise 8,00

Tostini San Siro; roasted bread,
mozzarella, Parmaham, tomato and basil 8,00

Italian bread with Vitello Tonato;
thinly sliced veal, tuna mayonnaise,
olives and pepper 8,00

Focaccia Caprese with mozzarella, tomato,
basil and olive oil 8,00

Ciabatta with smoked salmon, capers,
fennel and horseradish dressing 8,00

Dolci

Tiramisu with nougatine ice cream 8.50

Caramel mousse with soft apple,
sorbet of Granny Smith and crispy almonds 8.50

Stracciatella and amaren cherries semifreddo,
cherry beer zabaglione and cacao-tuille 8.50

'Scroppino' ; lemon sorbet with Prosecco
and wodka 7.50

Variety of Italian cheeses 12.50

Italian sweets with a coffee of choice 6.50