

Antipasti

Antipasti San Siro;
variety of Italian bites

Small 12.75

Large 17.75

Also available as a vegetarian dish

Prosciutto e salume;
variety of cured meats

Small 13.00

Large 18.00

Menu dello chef

Two course lunchmenu 25.00

All dishes can be ordered seperately

Starter 9.50

Main course 17.50

Primi

Crèma gorgonzola with marinated pear,
radicchio, smoked almonds and Ripasso syrup 11.00

Beet root marinated salmon with ricotta,
fresh herbs and a beet root & apple salsa 11.00

Swordfish with capers, olive, paprika,
egg-plant, anchovies, apple vinegar
and squid-mayonnaise 12.75

Thinly sliced beef loin with homemade
Cipriani-mayonnaise ; lemon, egg, milk, vinegar,
olive oil and Worcestersauce 11.50

Duck liver-terrine with caramelized onions,
focaccia and aceto balsamico – 8 anni 15.50

Paste

Spaghetti 'aglio, olio e peperoncino' ; garlic,
peppers, tomato, rocket salad and Parmesan 12.75
Supplement fried gamba's 5.25

Ravioli with stewed Italian beef,
truffle & buttersauce and baked pancetta 14.00

Gnocchi with baked salsiccia-sausage,
fennel seeds, parsley and a pomodori-veal gravy 14.00

Pane

Served on Italian bread

Vitello Tonato ; thinly sliced veal,
tuna-mayonnaise, olives and paprika 8.25

Caprese ; mozzarella, tomato, basil and olive oil 8.25

Smoked salmon, capers, fennel and panne fresca 8.25

Dolci

Tiramisu with nougatine ice-cream 8.75

Dark chocolat panna cotta, tonka bean sauce
and blood-orange sorbet 8.75

Brioche bread with olive oil ice-cream, mango,
pistachio and passion fruit jelly 8.75

'Scroppino' ; lemon sorbet with Prosecco
and wodka 7.75

Variety of Italian cheeses 12.75

Italian sweets with a coffee of choice 6.75