

# Light Lunch

### 12.30 p.m. to 2.30 p.m.

## Salads and Sandwiches

CAPRESE	22
Tomato salad, buffalo mozzarella from Campania, basil ( 7)	
GOLFO DEI POETI	0=
	27
Seasonal mixed salad, roasted prawns, avocado, sunflower seeds, dijon dressing ( 2,5,10,11 )	
CESARE	26
Romaine lettuce, croutons, Grana cheese flakes, roast chicken, bacon, Cesar dressing (1,3,4,7,8,12)	
CLUB SANDWICH	28
Grilled chicken, bacon, lettuce, tomato, egg, mayonnaise (1, 3,7,8,10,12)	
Appetizers	
OCTOPUS C.B.T. GLAZED	29
Soft potato, chimichurri, lime mayonnaise ( 4,7,8)	
RED PRAWN PANZANELLA REVISITED	34
Tomato water, cucumber in osmosis, red onion, celery, puffed bread ( 2,7,9)	
SALAD MEAT	27
Cipriani sauce, rocket, cherry tomatoes, parmesan flakes (3.7)	

### First Courses

POTATO GNOCCHI	30
Moscardini alla Luciana sauce, caper, olives, parsley (1,3,4,9,14)	
LINGUINE 'MONOGRANO FELICETTI	27
Garlic, oil, chilli, anchovies, focaccia crumble, black lemon (1,4,9)	
SCARPARIELLO 'MY WAY'	26
Home-made paccheri, 4-tomato sauce, stracciatella cheese, ricotta salata, basil, (1,7,9)	
TROFIE	22
Basil, potato and green bean pesto (1.7)	
Main Courses	
FILLET OF THE FISH OF THE DAY	32
Ligurian stew (1,2,4,7,8,9,12)	
MIXED FRY OF THE GULF	28
(1,2,4,7)	
BEEF TOURNEDOS	
potatoes, cardoncello mushroom, tarragon béarnaise (7,9,12)	42
TUNA TATAKI	
guaca mole, pakchai, bubbly pepper sauce (4,6,7,9)	34

### Dessert

TIRAMISU'	14
Homemade Savoiardo, mascarpone cream, coffee (1,3,5,7,8,12)	
PINA COLADA IN A CUP	16
Caramelised pineapple, passion fruit cream, coconut, lime (1,3,7,8,12)	
ICE CREAMS AND SORBETS	
of our own production (1,3, 7, 8,12)	12
SEASONAL FRUIT	14

Please kindly inform the staff on duty of any allergies or intolerances as we do not guarantee the absence of cross-contamination of allergens. Should you wish to consult the allergen book, please do not hesitate to ask our wait staff. Some raw materials may be frozen at origin or frozen on site depending on market availability.

Prices are in Euro I prezzi sono espressi in Euro