

## FISH BRUNCH

€ 35

### Drinks included:

- Espresso coffee or cappuccino (7)
- Orange juice

### Baked products:

- Durum wheat bread (1, 15)
- Focaccia bread with rosemary (1, 15)
- Croissant with custard cream (1, 3, 7, 8, 15)
- Pain au chocolat (1, 3, 7, 8, 15)

### Breakfast plate:

- Eggs stuffed with Russian salad and bluefin tuna belly (1, 4, 9, 10, 12, 15)
- Octopus and chorizo burger (1, 3, 7\*, 14, 15)
- Watermelon, cucumber, Quartirolo cheese and Taggiasca olive salad (7, 12)
- Camembert and blueberry cheesecake (3, 7, 15)

## MEAT BRUNCH

€ 35

### Drinks included:

- Espresso coffee or cappuccino (7)
- Orange juice

### Baked products:

- Durum wheat bread (1, 15)
- Focaccia bread with rosemary (1, 15)
- Croissant with custard cream (1, 3, 7, 8, 15)
- Pain au chocolat (1, 3, 7, 8, 15)

### Breakfast plate:

- Poached egg, marinated courgettes and cheese fondue (3, 7, 15)
- Iberian pork katsu-sando (1, 3, 6, 7\*, 9, 10, 12, 14, 15)
- Peach, tomato and fiordilatte mozzarella salad (7, 12)
- Hazelnut maritozzo (1, 3, 7\*, 8, 15)

## FOR KIDS

Pasta with tomato sauce (1)	€ 9
Pasta with pesto (1, 7, 8)	€ 9
Chicken nuggets (3, 15)	€ 9
French fries (15)	€ 5

Cover charge and other drinks not included

**CUSTOMER ADVICE:** The numbers next to each dish indicate the presence of allergens or heat treatment information, according to the following legend: 1 gluten - 2 crustaceans - 3 eggs - 4 fish - 5 peanuts - 6 soya - 7 milk (the asterisk next to allergen 7 indicates the use of lactose-free ingredients) - 8 nuts - 9 celery - 10 mustard - 11 sesame - 12 sulphites - 13 lupins - 14 molluscs - 15 preparations or raw ingredients purchased fresh and subjected to rapid blast chilling temperature to ensure quality and safety; fish served raw purchased fresh and subjected to blast chilling for health protection as described in the HACCP plan procedures in accordance with EC regulations No. 852 and 853/04; raw ingredients originally frozen by the producer. Bread and cover charge 3 €.