



## Business lunch\*

Variety of fresh fish of the day starters  
*or*


Marinated pumpkin with mustard, quinces and radicchi

“Vittorio” style Paccheri pasta, 

Saltwater fish, according to market availability

Bite size desserts.

euro 90  
excluding wine & beverages

 The signature dishes of our first 50 years

\* Served at midday only. Holidays and Saturdays excluded

Please use mobile phones with discretion

We would like to remind you that smoking is forbidden at the tables. Our staff will be happy to show you the designated smoking areas.



## In the tradition of Vittorio

A menu of fish and crustaceans  
prepared according to market availability...  
Where our "Pacchero" will not miss

euro 200

excluding wine & beverages

The menus are served for the whole table.



## Starters

50	Warm steamed fish salad <sup>(2,3,4,5,8,10,12,14)</sup>	euro 80
50	Egg "à la Egg" <sup>(3,4,7)</sup>	160
	Marinated pumpkin with mustard, quinces and radicchi <sup>(1,7,10,12)</sup>	40
	"D'Amare" raw fish and shellfish <sup>(2,4,6,7,8,9,10,11,12,14)</sup>	80

## First courses

50	"Vittorio" style Paccheri pasta <sup>(1-7)</sup>	euro 40
50	Linguine with clams, sour cream and smoked caviar <sup>(1,3,4,7,14)</sup>	160
	Risotto with smoked giarratana cream shrimp e kumquat <sup>(2,4,7,9,12)</sup>	80
	Ravioli pasta with duck and cabbage <sup>(1,7,3,12)</sup>	60

If you have a food allergy and/or intolerance please ask our staff for information about the food and drinks we serve.



## Fish

50 Mixed fried fish with fruits and vegetables <sup>(1,2,4,5,6,7,8,12,13,14)</sup>	euro 70
Black and white <sup>(4,7,12,13,14)</sup>	70
Turbot fillet, coconut milk, arugula and caviar <sup>(4,7,8,10)</sup>	180

## Meat

Pigeon, tamarind, roasted potatoes bouillon <sup>(7,9,12)</sup> (min.2 persons)	euro 160
Roasted deer loin, caramelized beetroots <sup>(10,12)</sup>	80
Guinea fowl with rose hip and grapefruit glaze <sup>(4,7,8,9,12)</sup>	60

The “Orecchia di elefante” Milanese-style breaded cutlets  
is only on reservation

An accurate selection of cheeses is available on request                      euro 7 per piece

cover charge 7 euro

The menu is subject to change depending on seasonal produce and market availability.

Some of the recipes for our dishes may include natural food additives.

In compliance with legislative requirements, fish intended to be eaten raw has been pre-processed.

It may also have been stored at below-zero temperatures ( $\leq -20^{\circ}$  for 24 hrs and/or  $\leq -35^{\circ}$  for 15 hrs)  
and it may have been frozen. Ingredients may be frozen.

## Allergens

- <sup>1</sup> **Cereals** containing gluten and products thereof
- <sup>2</sup> **Crustaceans** and products thereof
- <sup>3</sup> **Eggs** and products thereof
- <sup>4</sup> **Fish** and products thereof
- <sup>5</sup> **Peanuts** and products thereof
- <sup>6</sup> **Soybeans** and products thereof
- <sup>7</sup> **Milk** and products thereof (including lactose)
- <sup>8</sup> **Nuts**: almonds, hazelnuts, walnuts and products thereof
- <sup>9</sup> **Celery** and products thereof
- <sup>10</sup> **Mustard** and products thereof
- <sup>11</sup> **Sesame seeds** and products thereof
- <sup>12</sup> **Sulphur dioxide** and **sulphites**
- <sup>13</sup> **Lupins** and products thereof
- <sup>14</sup> **Molluscs** and products thereof