

# LUNCH SET MENU

FIXED-PRICE / MENÙ A PREZZO FISSO

MONDAY - FRIDAY - from 11:00 to 17:00

STARTER + MAIN = 14,9 €

STARTER + MAIN + DESSERT = 17,9 €

## STARTER

### VEAL CONSOMMÉ SOUP

(330ml - 1,3,9)

Comforting beef soup with sliced veal, tagliolini, root vegetables

### ARANCINI ALLA MILANESE

(140g - 1,3,4,7,9,12)

3 Crispy-fried rice balls filled with saffron risotto with pulled veal, 'nduja & parmesan, choose sauce: Pomodoro / Truffle

### TUNA TARTARE

(135g/40g - 1,3,4,6,7,10,11)

Fresh raw tuna, yuzu ponzu with truffles, togarashi kimchi mayo, sweetpeas, microgreens, crispy kadaif, green oil

### ITALIAN POMODORO SOUP (v)

(330ml - 7,12)

Slow-roasted tomato soup, pecorino fonduta, basil, parmesan

### BEEF CARPACCIO

(120g/60g - 3,7,10,12)

Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichurri salsa verde, rocket, parmesan, green oil, aioli

### CALAMARI FRITTI

(250g - 1,2,3,7,10,14)

Crispy-fried squid rings, Padrón peppers, lemon, Aioli mayo

## MAIN COURSE

### ROMANO'S CACIO e PEPE (v)

(300g - 1,3,7)

Fresh tagliolini pasta in Pecorino sauce with our blend of black peppercorns: Kampot, Tellicherry, Malabar & smoked Banasura

### VEAL MILANESE

(350g/250g - 1,3,7)

On-the-bone veal cotoletta crispy-fried in breadcrumbs, rocket salad with marinated onions & parsley, basil oil

+ 4 €

### RISOTTO alla MILANESE (v)

(400g - 7,9,12)

Creamy saffron risotto with Arborio rice, pumpkin seeds, crispy sage, parmesan, artichokes, pecorino fonduta sauce

### MAFALDINE ai TARTUFO (v)

(330g - 1,3,7)

Mafaldine pasta, brown butter sauce with parmesan, black truffle, truffle oil

### TAGLIATA Di MANZO

(400g - 7,10)

Sliced 250g New York Strip Steak, rocket & fennel salad with cherry tomatoes, parmesan, chimichurri salsa verde

+ 6 €

### RIGATONI alla VODKA (v)

(320g - 1,3,7,12)

Bombardini Rigati Pasta, spicy Alla Vodka sauce with pomodoro, pine nuts, parmesan, basil

ADD: +Grilled Prawns 7,9€ +Burrata 5,9€ +Grilled Chicken 6,9€ +Crispy-fried Chicken 6,9€ +Halloumi 5,9€

## DESSERT

### CHEESECAKE AL PISTACCHIO

(180g - 1,3,7,8)

baked ricotta cheesecake with love, amaretto & pistachios

### AFFOGATO

(170g - 1,3,7,8)

Double espresso with vanilla ice cream

### NUTELLA PASSIONFRUIT CHEESECAKE

belgian chocolate, Nutella, passion fruit (gf) (155g - 3,7,8)

### SORBET

(vg, 130g/ks)

Lemon or Black Currant

## SIDES

### INSALATA VERDE - GREEN SALAD

(100g - 10,12)

mixed leaves with fennel, cherry tomatoes, cucumber, apple, vinaigrette

7,9 €

### PURÈ DI PATATE - MASHED POTATOES

(200g - 7)

whipped potatoes with brown butter & chives

6,9 €

### ROASTED BABY POTATOES w/ butter & rosemary

(200g, 7)

4,9 €

### POTATO FRIES with truffle mayo dip

(240g - 3,10)

6,9 €

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

(vg) = vegan, (v) = vegetarian. Please inform the staff of any FOOD ALLERGIES when ordering. Executive chef Roman Bolgáč. Prices are in EUR and include VAT.

# LUNCH SET MENU

FIXED-PRICE / MENÙ A PREZZO FISSO

PONDEĽOK - PIATOK - od 11:00 do 17:00

PREDJEDLO + HLAVNÉ JEDLO = 14,9 €

PREDJEDLO + HLAVNÉ JEDLO + DEZERT = 17,9 €

## PREDJEDLÁ

### VEAL CONSOMMÉ SOUP

(330ml - 1,3,9)

Silný teľací vývar s kúskami mäsa, tagliolini, koreňová zelenina

### ARANCINI ALLA MILANESE

(140g - 1,3,4,7,9,12)

3 chrumkavé guľky plnené šafránovým rizotom s trhaným teľacím mäskom, 'nduja, parmezán, omáčka: Pomodoro / Hľuzovková

### TUNA TARTARE

(135g/40g - 1,3,4,6,7,10,11)

Tuniakový tatarák, yuzu ponzu s hľuzovkou, togarashi kimchi mayo, cukrový hrášok, microgreens, chrumkavý kadaif, green oil

### ITALIAN POMODORO SOUP (v)

(330ml - 7,12)

Paradajková polievka, pecorino fonduta, bazalka, parmezán

### BEEF CARPACCIO

(120g/60g - 3,7,10,12)

Tenké plátky hovädzej roštenky z Aberdeen Angus (Uruguay), chimichurri salsa verde, rukola, parmezán, bylinkový olej, aioli

### CALAMARI FRITTI

(250g - 1,2,3,7,10,14)

Kalmáre v chrumkavom cestíčku, Padrón papričky, citrón, Aioli

## HLAVNÉ JEDLÁ

### ROMANO'S CACIO e PEPE (v)

(300g - 1,3,7)

Tagliolini s omáčkou z Pecorino Romano a našou zmesou čierneho korenia: Kampot, Tellichery, Malabar a údené Banasura korenie

### VEAL MILANESE

(350g/250g - 1,3,7)

+ 4 €

Šťavnatá teľacia kotleta s kosťou vyprášaná v chrumkavom panku, rukolový šalátik s marinovanou cibuľkou a vňaťou, bazalkový olej

### RISOTTO alla MILANESE (v)

(400g - 7,9,12)

Krémové šafránové rizoto z Arborio ryže, tekvicové semienka, šalvia, parmezán, artičoky, pecorino fonduta omáčka

### MAFALDINE ai TARTUFO (v)

(330g - 1,3,7)

Cestoviny Mafaldine, čierna hľuzovka, omáčka s prepáleným maslom, parmezán, hľuzovkový olej

### TAGLIATA Di MANZO

(400g - 7,10)

+ 6 €

Nakrájaný 250g New York Strip STEAK z roštenky, rukolový šalát s chery paradajkami, parmezán, chimichurri salsa verde

### RIGATONI alla VODKA (v)

(320g - 1,3,7,12)

Cestoviny Bombardini Rigati, pikantná Alla Vodka omáčka s paradajkami, píniové oriešky, parmezán, bazalka

PRÍDAŤ: +Grilované Krevety 7,9€ +Burrata 5,9€ +Grilované Kura 6,9€ +Vyprášané Kura 6,9€ +Halloumi 5,9€

## DEZERTY

### CHEESECAKE AL PISTACCHIO

(180g - 1,3,7,8)

pečený ricottový cheesecake s láskou, amarettom a pistáciami

### AFFOGATO

(170g - 1,3,7,8)

Double espresso s vanilkovou zmrzlinou

### NUTELLA PASSIONFRUIT CHEESECAKE

belgická čokoláda, Nutella, marakuja (gf) (155g - 3,7,8)

### SORBET

(vg, 130g/ks)

Citrón alebo Čierna Ríbezl'a

## PRÍLOHY

### INSALATA VERDE - GREEN SALAD

(100g - 10,12)

7,9 €

listový šalát s feniklom, cherry paradajky, uhorka, jablko, vinaigrette

### PURÈ DI PATATE - MASHED POTATOES

(200g - 7)

6,9 €

zemiaková kaša s prepáleným maslom a pažitkou

### PEČENÉ BABY ZEMIAKY

na masle s rozmarínom (200g,7)

4,9 €

### ZEMIAKOVÉ HRANOLKY

s hľuzovkovým dipom (240g - 3,10)

6,9 €

Neodporúča sa, aby tepelne nespracované mäso a vajcia konzumovali deti, tehotné, dojčiaci ženy a osoby s oslabenou imunitou.

(vg) = vegan, (v) = vegetarián. Prosíme informujte obsluhu ak máte alergie. Executive chef Roman Bolgáč. Ceny sú v € EUR s DPH.