

BUSINESS LUNCH

Seasonal Winter-Spring Menu

Monday to Friday, 12:00 - 3:00 PM.

**A DISH OF YOUR CHOICE FROM THE MENU
+ WATER + COFFEE
FIXED PRICE**

LIGHT LUNCH MENU - EUROS 13

Caesar Salad

Mixed salad, chicken, tomatoes, Parmigiano Reggiano, Caesar sauce, bread croutons (1,3,4,5,6,7,9,10)

Eggplant baked in foil

Roasted eggplant, smoked cherry tomatoes, shepherd's Ricotta cheese and chopped almonds (6,7)

Spelt in "Norma" style

Spelt, pachino cherry tomatoes, fried aubergines and salted ricotta cheese (1,6,8)

Cream of potato soup

Potatoes, Parmigiano Reggiano, bread croutons, and parsley oil (1,6)

Smoked salmon salad

Norwegian smoked salmon, mixed salad, cherry tomatoes, avocado cream, pistachio (3,4,7)

FIRST DISHES MENU - EUROS 14

Mezze maniche with baby octopus

Pasta with baby octopus *, anchovies, Ventotene capers, Gaeta olives, tomatoes (1,3,4,8,10,13,14)

Tonnarelli Amatriciana

Amatriciana sauce, Pecorino Romano cheese, guanciale (bacon), black pepper (1,3,6,8,14)

Tonnarelli Cacio e Pepe with artichoke

Fresh artisanal pasta, Pecorino Romano, pepper, crispy artichoke (1,3,6,7)

Mezze maniche with Farmyard ragu

Pasta with white farmyard ragù (duck, rabbit and chicken), Pecorino cheese (1,3,5,6,8,9,10,14)

Tonnarelli Carbonara

Fresh artisanal pasta with egg, guanciale (bacon), pepper and Pecorino Romano (1,3,6,14)

BURGER WITH FRIED POTATOES MENU - EUROS 15

Breccia burger

Beef burger selection Sakura 150 gr. , guanciale (bacon), pecorino romano cheese, fried chicory (1,3,5,6,7)

Bacon Cheeseburger

Beef burger selection Sakura 150 gr. , cheddar, guanciale, tomato and salad (1,3,5,6,7)

Veggie Burger

Homemade eggplant burger, Pecorino cheese, broccoli (1,3,5,6,7)

All Burgers are served with French fries and Breccia smoked sauce (1) (1,3,4,5,6,7,9,10,14)*

MAIN COURSES MENU - EUROS 17

Grilled chicken

Free-range Tuscan chicken. Served with baked yellow potatoes from Avezzano area and Breccia home sauce (honey and mustard) (1,3,4,5,6,7,9,10,11,14)

Braised beef cheek

Beef braised in "Cesanese di Olevano Romano" wine. Served with baked yellow potatoes from Avezzano area (1,8,14)

Salt cod fillet

Salt cod fillet* cooked at low temperature with herb-infused oil. Served with baked yellow potatoes from Avezzano area

"Saltimbocca" style meatballs

Handmade veal meatballs, dressed with sage and prosciutto. Served with baked yellow potatoes from Avezzano area (1,3,6,14)

"Fornara" style roast veal

Roast veal made in Fornara style (wine, olive oil, sage, and rosemary). Served with baked yellow potatoes from Avezzano area (14)

Only eggs from free-range happy hens from Agro Pontino area

SIDE DISHES - 7 EUROS

Baked potatoes

French fries* (1) (1,3,4,5,6,7,9,10,14)
Served with Breccia smoked sauce

Mixed salad

Sautéed seasonal vegetables

Mixed grilled vegetables

DESSERTS - 7 EUROS

Tiramisù (1,3,6)

Pear poched in red wine and Chantilly cream (3,6,14)

Panna cotta, cocoa crumble and sour cherries (1,3,6,7,14)

Apple tart with zabaglione (1,3,6,14)

Warm chocolate soufflé with vanilla ice cream (3,5,6,7,10)

Our Bread is being baked every day from the historical "Forno Roscioli"

BEVERAGES - WINE - BEER

Water	2,5	Coke	4	Beer Lager Poretti 4 Hops	Wine by the glass	6
Coffee	2	Zero Coke	4	0,2/0,4 lt	Digestives	from 5
Coffee Deca	2	Fanta	4	Beer IPA Poretti 9 Hops	Spritz	8
Cappuccino	2,5	Soft Drinks	4	0,2/0,4 lt	Artisanal Beer	6
Beer alcol free	5			Beer Red Poretti 6 Hops		
				0,2 /0,4 lt		

*In the absence of the fresh product a frozen product will be used

ALLERGENS

Cereals [1]	Egg [3]	Peanut [5]	Nut [7]	Mustard [9]	Sesame [11]	Molluscs [13]
crustaceans [2]	Fish [4]	Milk and derivatives [6]	Celery [8]	Soy [10]	Lupine [12]	Sulphites [14]