

BUSINESS LUNCH

Seasonal Spring-Summer menu

Monday to Friday, 12:00 - 3:00 PM (excluding public holidays)

**CHOOSE ONE DISH FROM THE MENU
+ WATER + COFFEE
FIXED PRICE**

LIGHT LUNCH MENU - € 13

Caesar salad

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

Vegetarian salad

Mixed salad, Pachino tomatoes, courgettes and aubergines, olive croutons (1)

Spelt in "Norma" style

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

Burrata cheese

Burrata, Pachino tomatoes, tomato soup, and basil pesto (1,5,6,7,8)

Smoked salmon salad

Norwegian salmon, mixed salad, cherry tomatoes, avocado cream, pistachio (1,3,4,5,6,7,9,10,14)

PASTA MENU - € 14

Tonnarelli with seafood ragù

Fresh artisanal pasta, white ragù with sea bass, cream of lupini clams and parsley (1,4,13,14)

Mezza manica Amatriciana

Fresh pasta, Amatriciana sauce, pecorino Romano cheese, guanciale (bacon), black pepper (1,6,8,14)

Tonnarelli Cacio e Pepe with courgette flowers

Fresh artisanal pasta, pecorino Romano, black pepper, crispy courgette flowers (1,6,7)

Mezza manica with farmyard ragu

Fresh pasta with white farmyard ragù (duck, rabbit and chicken), pecorino cheese (1,6,8,14)

Tonnarelli Carbonara

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

BURGER WITH FRIED POTATOES MENU - € 15

Breccia burger

Beef burger selection Sakura 150 gr. , guanciale (bacon), pecorino Romano cheese, broccoli (1,3,5,6,7,10)

Bacon cheeseburger

Beef burger selection Sakura 150 gr. , cheddar, guanciale, tomato and salad (1,3,5,6,7,10)

Veggie burger

Homemade eggplant burger, burrata cheese, confit cherry tomatoes, aubergines (1,3,5,6,7,10)

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

MAIN COURSES MENU - € 17

Grilled chicken

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

Sliced beef

Grilled beef steak with oil and salt. Served with baked yellow potatoes from Avezzano area

Salt cod fillet

Salt cod fillet* cooked at low temperature with herb-infused oil. Served with baked yellow potatoes from Avezzano area (4,6)

“Saltimbocca” style meatballs

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

“Fornarina” style roast veal

Roast veal made in Fornarina style (wine, olive oil, sage, and rosemary). Served with baked yellow potatoes from Avezzano area (6,14)

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

SIDE DISHES - € 7

Baked potatoes

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

Mixed salad

Sautéed seasonal vegetables

Roman courgettes with lemon

DESSERTS - € 7

Tiramisù (1,3,6)

Prosecco pineapple and lemon ice cream (3,5,6,7,10,14)

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
Decaf coffee	2	Fanta	4	Beer IPA Poretti 9 hops	Spritz	8
Cappuccino	2,5	Soft Drinks	4	0,2/0,4 lt	Artisanal Beer	6
		Alcohol-free beer	5	Beer Blanche Poretti 7 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]