

# LUNCH MENU

## Trattoria da Adi

### SOUP

#### Roasted Garlic Cream with Croutons

Delicate roasted garlic cream with herb croutons

59,-

### SALAD

#### Caprese Salad with Basil Pesto

Caprese salad with slices of fresh tomatoes, buffalo mozzarella D.O.P., fresh basil pesto and virgin olive oil

175,-

### PASTA

#### Pappardelle with Sausage, Porcini Mushrooms, Thyme, and Parmesan Cream

Pappardelle with Italian salsiccia and porcini mushrooms sautéed in garlic, thyme and white wine in a delicate Parmesan cream

195,-

#### Spaghetti with Garlic, Oil, and Chili Pepper, Shrimp, and Chopped Parsley

Spaghetti aglio, olio e peperoncino with sautéed shrimps in garlic, chili, white wine and parsley

 199,-

### MAIN COURSE

#### Grilled Pork Tenderloin with Roasted Potatoes and Meat Stock

Pork tenderloin with roasted potatoes and gravy, arugula salad

199,-



### NEAPOLITAN PIZZA

#### Focaccia with Rosemary, Garlic and Oil

Pizza bread with garlic, rosemary and extra virgin olive oil

69,-


#### Classic Margherita Pizza

San Marzano tomato sauce, fior di latte mozzarella, fresh basil, and extra virgin olive oil

190,-

#### White Pizza with Sweet Gorgonzola, Spicy Ventricina, and Red Onion

Mozzarella fior di latte, Gorgonzola cheese, Italian spicy Ventricina salami, oregano, roasted red onion, fresh basil

 220,-

#### Capricciosa Pizza

San Marzano tomato sauce, fior di latte mozzarella, stewed ham, sautéed mushrooms, Taggiasca olives, artichokes, oregano, fresh basil

220,-

### DESSERT

#### Homemade Tiramisu

Traditional Italian homemade dessert made from mascarpone, amaretto and coffee

99,-

**We wish you a good appetite and a nice day!  
You can get the allergen label from the staff.**