

# MORANDI

## RESTAURANT WEEK

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### LUNCH

-30-

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#### STARTER

-choice of one-

##### **Insalata di cicoria**

chicory, Castelfranco, Treviso, frisee,  
breadcrumbs, anchovy-lemon dressing

##### **Salumi tipici**

“Pio Tosini” cured prosciutto, Guanciale, house pickled  
giardiniera, Scquacquerone & multigrain “ Streghe ”

##### **Calamaretti fritti**

fried baby squid & winter vegetables  
with green citrus-chili aioli

#### MAIN COURSE

-choice of one-

##### **Tagliatelle alla Bolognese**

house made tagliatelle with traditional meat ragú

##### **Polletto al mattone**

pressed half chicken, spring onion, escarole & salmoriglio

##### **Merluzzo in umido**

wild cod gently cooked in tomato, chickpea & olives



pair with glass of wine

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FALANGHINA Villa Raiano, Campania

CHIANTI DOCG Colli Senesi, Toscana

IPPOLITO 1845 Cirò Rosato “Mabilia”, Calabria

San Pellegrino or Acqua Panna

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