

# CIAO BELLA BUSINESS LUNCH

YOUR 45-MINUTE LUNCH EXPERIENCE

Monday to Thursday | 12pm to 3pm

STARTER AND MAIN COURSE FOR ~~₹~~89

## STARTERS

### ZUPPA DEL GIORNO (D)(G)

Served with focaccia

### PANZEROTTI ALLA MOZZARELLA E

#### POMODORO (V)(D)(G)

Marinara sauce, basil

### CALAMARI FRITTI (G)(SF)

Crispy fried calamari, garlic aioli

### PANZANELLA (V)(G)

Heirloom tomatoes, olives, croutons, capers, pesto, onions, cucumber

For just ~~₹~~10 more:

### CARPACCIO DI MANZO (D)

Thin slices of beef tenderloin, champignon mushrooms, pickled red onions, rocket leaves, parmesan

### TARTARE DI TONNO (SF)

Bluefin tuna, citrus dressing, marinated cucumber, avocado, confit egg yolk

## THE MAINS

### POLLETTO ALLA CACCIATORE (G)

Baby chicken, Borretane onions, semi-dried tomatoes, Taggiasche olives, San Marzano tomato sauce

### PIZZA RUCOLA E GAMBERETTI (G)(D)(SF)

Prawns, garlic, parsley, mozzarella, fresh rocket

### LINGUINE AI FUNGHI (V)(G)(D)

Wild mushrooms, parmesan, creamy sauce

### SPAGHETTI ALLA CARBONARA (G)(D)

Beef speck, egg, pecorino cheese

For just ~~₹~~20 more:

### ORATA ALLA GRIGLIA (SF)

Grilled seabream, asparagus, fregola, garlic and chilli

### MEDAGLIONI DI FILETTO DI MANZO (180g)

Beef fillet medallions, heirloom tomatoes and rocket salad, roasted potatoes

## THE DESSERTS

Sweet temptations for just a little more

### GELATO (D) (2 scoops) | ~~₹~~15

Vanilla, chocolate or pistachio

### TIRAMISU CUP (G)(D) | ~~₹~~15

Classic Italian recipe

## WINE ANYONE?

Because in Italy, we don't start the meal without a glass of wine!

ADD a Glass of Wine for just ~~₹~~35

WHITE | RED | ROSÉ | SPARKLING

All prices are in AED and inclusive of 5% VAT, 7% municipality fees & 10% service charge.

Please inform your server if you have any allergies.

V - VEGETARIAN | D - DAIRY | G - GLUTEN | SF - SEAFOOD | VG - VEGAN | A - ALCOHOL