

Le Terre Business Lunch Signature Menu

The *Business Lunch Signature Menu* is a selection of dishes inspired by the world, such as the menu of the restaurant. It brings to the table what good nature offers, in the philosophy of contrast that distinguishes the culinary identity of Chef Enzo Petté.

A menu with a strong personality, designed for business lunches of character where the protagonist is the homemade Chef's Raviolo, the ultimate expression of his cuisine.

AMUSE BOUCHE

Appetizer of the Chef

FIRST COURSES

Raviolo dello Chef

Basil risotto with butter and sage, scampi, pine nuts and bottarga

Tomato cream with mozzarella and anchovies

MAIN COURSES

Beef tartare with parsley – boiled egg cream and anchovy sauce

Sea bass fillet with balsamic berries and Tropea red onion

SMALL PASTRIES

Amuse bouche, one first course, one main course, a glass of wine, coffee with pastries, water, cover/service

€50,00 per person