

ATLAS LUNCH

your selection of:

2 courses 38

3 courses 48

supplement your lunch with a wine pairing

2 glasses (80ml) 24

3 glasses (80ml) 30

STARTERS

- 'uova in purgatorio' tomato soup and runny egg yolk... in the shell 18
pietracupa fiano 2015 campania, italy
- 'cavolo monachina' green cabbage, pine nuts, raisin, anchovies 20
terradora greco 2016 campania, italy
- 'frittata di pasta' spaghetti and eggs, broccoli rabe, sausage 22
pietracupa aglianico 2013 campania, italy

MAINS

- braised lamb, green peas, zucchini, fresh mint 'alla scapece' 30
terradora il principio aglianico 2008 campania, italy
- 'baccala' salted cod, gaeta olives, capsicum neapolitan style 29
terradora falanghina 2016 campania, italy
- homemade 'paccheri' pasta, cannellini beans and green mussels 26
f. san gregorio piedirosso 2015 campania, italy

DESSERTS

- 'baba' infused with frangelico liqueur, whipped mascarpone cream 14
polvanera aleatico 2013 puglia, italy
- fried 'struffoli' dough, honey and cinnamon parfait 14
polvanera aleatico 2013 puglia, italy
- ATLAS signature madeleines, jam and chantilly cream 14
lange-reglat sauternes semillon 2008 bordeaux, france
- choose your own dessert from the a la carte selection I (set +3)

COMFORTS

- kale salad, crab meat, lemon mayonnaise, avocado 26
- maine lobster roll, artisanal brioche bun, marie rose dressing 30 (set +4)
- the club sandwiches, crispy bacon, chicken and all the trimmings 22