

# 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

**creamy polenta, stracchino cheese, herbs oil, fennel flower 22**  
*giacomo fenocchio roero arneis doc 2016 - arneis*

**onion and leek passata, yellow onion stuffed with pancetta and hazelnuts 20**  
*marchesi di barolo gavi 2016 docg - cortese*

**"vitello tonnato" veal slices, tuna mayo dressing, roasted tomatoes, caper berries 24**  
*prunotto "fiulot" barbera d'asti docg 2017 - barbera*

## MAINS

**braised beef in barolo wine and pink peppercorn, seasonal veggies 30**  
*la spinetta langhe nebbiolo doc 2013 - nebbiolo*

**river rainbow trout, green asparagus, herbs butter sauce 29**  
*christina ascheri langhe arneis doc 2016 - arneis*

**ricotta and spinach agnolotti pasta, shaved mushrooms, truffle, whipped butter 26**  
*marchesi di barolo dolcetto d'alba doc 2016 - dolcetto*

## DESSERTS

**chocolate bonet pudding, homemade amaretti biscuits, almond 14**  
*villa di vetrice vin santo 1995 (50ml) - chianti docg, tuscan / disaronno amaretto liqueur (30ml)*

**berries panna cotta, hazelnut sponge, milk crisp 14**  
*marengo strev moscato d'asti docg 2016 - moscato*

**ATLAS signature madeleines, jam & chantilly cream 14**  
*chateau lange-reglat 2010 - sauternes, france*

**pick your own dessert from the ala carte selection (supplement +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**

\*Lunch menu may vary slightly from day to day based on fresh, seasonal produce  
prices are subject to 10% service charge and prevailing government taxes