

CROSTINI

**ALICI MARINATED 10**

white anchovies, marinated red onion and rucola

**ANCHOVIES 8**

Salted anchovies and butter

**OLIVE PASTE 6**

Crushed olives, extra virgin oil

**AGRODOLCE VEGETABLES 7**

Bell peppers and fennel in agrodolce sauce

**GORGONZOLA & NOCI 9 (N)**

Gorgonzola cream & walnuts

**CARCIOFI & PISTACCHI 12 (N)**

Pistachios, roasted artichoke, olive oil

**CAULIFLOWER'S MIRACLE 6 (V)**

Cauliflower, olive oil, truffel paste and salt

**MORNAY CHEESE 5**

Mornay cheese sauce

CHEESE

Served with jam or honey, fruit, and bread crackers.

All cheese comes From Italy

- PERSON (3 TYPES) 12
- PERSONS (3 TYPES) 22

## FRESH CHEESE

Fresh cow cheese served with extra virgin olive oil, rucola, cherry tomato

BURRATA 125g 8

BURRATA 250g 14

## CHARCUTERIA

Served with green olives and bread crackers.

All charcuteria comes From Italy

- PERSON (3 TYPES) 12
- PERSONS (3 TYPES) 22

## SOLO SAN DANIELE 14

Just Prosciutto San Daniele from San Daniele (Udine, Friuli Venezia Giulia)

## PULPO NEGRO 12

Octopus, capers, love, black aioli, bread crackers

## BRESAOLA 18

Bresaola with rucola, Parmigiano Reggiano, salt and love

## GRAAVI LOHI 20

Rucola, lime zest, sesame seed, salt

**CESAR SALAD 10**

Romaine salad, anchovies, parmigiano  
Reggiano cheese and mayonnaise and  
crackers

**GREEN & KALAMATA OLIVES 4**

**MUSHROOM DOSE 12**

Porcini, chives, love, bread crackers (vegan or vegetarian)

**SIDE DD SALAD 8 (V, L, G)**

Salad mix, marinated vegetables, roasted seeds, dried tomatoes

**SIDE MIX SALAD 5 (V, L, G)**

Salad mix, roasted seeds, olive oil

**SANDWICHES**

**CAPRESE 10**

Tomatoes, mozzarella cheese, olive oil, basil pesto

**BURRATA & VEGETABLES 12**

Burrata cheese, marinated red onion, courgette, bell pepper

**MORTADELLA & ARTICHOKE 10 (N)**

Pistachios, mortadella, artichoke cream, salad

**PROSCIUTTO & FORMAGGIO 12**

Prosciutto San Daniele with pecorino Romano

**MUSHROOM DOSE 15**

Porcini mushroom, butter, herbs, love

## BURRATA & ALICI 12

Burrata cheese, white anchovies, olive oil, dry tomatoes, marinated red onion

### SWEETS

#### TIRAMISU 8 (L)

Savoyard biscuit, mascarpone, coffee, cocoa and chocolate

#### PANNA COTTA 6 (G, V)

Coco cream, lime, berries

#### STRAWBERRIES & ACETO 15 (G, V)

Finnish strawberries, aceto balsamico di Modena stravecchio 30 anni

L= lactose free

V=vegan

G=gluten free

N=nuts

## Cafetteria

Espresso 2,2

Doppio espresso 2.80

Americano 2.80

Capuccino 4

Latte

4

## DRINKS

## BEERS

Morena 7,5

Moretti 7,5

Peroni (G) 8 Krombacker  
0% 6

## RED WINES

Sangiovese Di Toscana (Conti Serristori) 28

Governo dell'uso toscano (Villa Puccini) 7,30 / 33

Nero d'Avola (Pasqua) 7.50 / 35

Valpolicella Ripasso (Villa Cavendri) 10 / 45

Ardi Langhe Rosso (Paolo Manzone) 10,65 / 48

Bansella Nizza (Prunotto) 12,8 / 58

Morellino di Scansano (Fattoria le Pupille) 12,25 / 56

Barolo (Paolo Manzone) 85

Barbaresco (Prunotto )85

ComeMe 1.5 Lt (Cecilia Beretta) 110

#### WHITE WINES

Chardonnay & Sauvignon (Cantine Romagnoli Emilia) 28

Pinot Grigio (Ville Di Antané) 6,7 / 30

Verdicchio Dei Castelli Di Jesi (Santa Barbara) 7,30 / 33

Chardonnay Il Grillo (Pasqua) 7.75 / 35

Albana Secco (Fattoria Zerbina) 10,7 / 48

Portal da Calcada Alvarinho (Calcada) 11,7 / 53

Rosè di Casanova (La Spinetta) 13.35 / 60

#### SPARKLING

Prosecco D.O.C Treviso Brut Millesimato (Villa Granda) 6 / 30

Vino spumante rosè frizzante (Cecilia Beretta) 25 (promotion)

## COCKTAILS & SPIRITS

Negroni Contratto	12	Contratto Aperitif	12
Negroni Originale	10	Aperol Spritz	10
Campari	6	Fernet Branca	6
Limoncello	6	Amaretto	7
Sambuca	7	Grappa	7/14/18
Jäger	6		