

STARTERS

Ricotta tonnata 12

Toasted bread slices served with a mix of ricotta cheese, raw tuna, topped with salty anchovies' fillet and Greek cappers.

Guanciale e balsamico 14 (L)

Delicious, fine slices of pork cheeks, served on top of bread slices and topped with drops of aceto balsamico tradizionale di Modena D.O.P 30 years old.

Formaggi misti 15 (G)

Set of cheeses with jams.

Affettati misti 14 (G-L)

Little assortment of italian cuts.

Insalatina mista 8 (G-V-L)

A straightforward green salad with Radicchio, frisse, pumpkin seeds, marinated red onion, EVO oil dressing.

Gorgonzola e pere 12

90C degrees cooked pear, caramelized with sugar cane topped with melted gorgonzola D.O.C.G. cheese.

Gamberi al pomodoro 15 (G)

Cooked tiger prawn with herbs, EVO oil and tomatoes.

Pesto di ceci 12 (V)

Chickpeas puree, olive oil EVO, hazelnuts, black pepper.

Tartare vegana 13 (V)

Raw cherry tomato, zucchini, roasted eggplant, deep fried onions, citrus vinaigrette, tomato jam, Dijon mustard, black pepper, parsley.

MAINS

Pasta alla puttanesca 22 (L)

Dry pasta with tomato sauce, black olives, anchovies, Sicilian cappers, garlic and flat parsley.

Pasta alla puttanesca vegana 20 (V)

Dry pasta with tomato sauce, black olives, Sicilian cappers, garlic, and flat parsley.

Risotto 23 (G-L)

Every week we are serving a different risotto.

Gnocchi gorgonzola e noci 25

Potatoes gnocchi with gorgonzola piccante D.O.C.G. cheese, walnuts, turmeric, black pepper and parmigiano reggiano.

Seppia con piselli 26 (L)

Mediterranean squid stewed with green peas, vegetable in tomato sauce.

Pancetta brasata 25 (L)

Braised pork belly served in top of a white carrot puree.

Insalata mista 18 (V)

Mix green salad with roasted vegetables, marinated red onion, pumpkin seeds, olive oil EVO, salt.

DESSERTS

Torta paradiso (L) 10

Flour, eggs, sugar, vanilla. Served with warm English cream.

Torta de la nonna 12 (L)

Homemade crust pie with butter, flour, sugar, filled with crème patisserie, served with pine nuts and powdered sugar on top.

Formaggi misti 15 (L)

Ubriaco del Vajont, Piave mezano, Montasio joven, served with jam.

Torta vegana (V-N) 10

Pistacchio, flour, EVO oil, sugar, lemon.

Crema di caffè con panna (G) 8
coffee sorbetto with cream and cacao.