

## Appetizers

### Melanzane alla parmigiana

Fried eggplant, tomato and basil sauce, buffalo mozzarella, Parmesan – 1 - 7 - 9

Df	Gf
Rw	Vgt
Vgn	

 € 12

### Roastbeef di manzo bio

Organic roast beef, seasonal herbs, salad with fennel, oranges and pepper

Df	Gf
Rw	Vgt
Vgn	

 € 14

### Baccalà e hummus

Steamed cod, hummus, cherry tomatoes with thyme – 4 - 11 - b

Df	Gf
Rw	Vgt
Vgn	

 € 14

### Panzanella e spuma di pomodoro

Panzanella (tomato, bread, olives, oregano, EVO oil) with tomato foam – 1 - 7

Df	Gf
Rw	Vgt
Vgn	

 € 10

### Tartare di salmone

Salmon tartare with pomegranate and rice waffle – 4 - a - b

Df	Gf
Rw	Vgt
Vgn	

 € 14

## First Courses

### Rigatoni alla carbonara e tartufo

Fresh rigatoni pasta with jowl bacon, organic egg, pecorino romano cheese, black truffles – 1 - 3 - 7

Df	Gf
Rw	Vgt
Vgn	

 € 15

### Ravioli di ricotta alla trapanese

Fresh ravioli pasta filled with ricotta cheese, tomato and basil pesto with parmesan, pecorino romano cheese, organic almonds – 1 - 3 - 7 - 8

Df	Gf
Rw	Vgt
Vgn	

 € 13

### Fusilloni al ragù bianco di manzo bio

Organic fusilloni pasta from "Pastificio Sorrentino a Gragnano" with organic white beef ragù and nut cream – 1 - 7 - 8 - 9

Df	Gf
Rw	Vgt
Vgn	

 € 14

### Spaghettoni alle vongole

Organic Spaghettoni pasta from "Pastificio Felicetti" with clams, parsley and garlic – 1 - 14

Df	Gf
Rw	Vgt
Vgn	

 € 14

### Linguine al pomodoro bio

Organic linguine pasta from "Pastificio Sorrentino a Gragnano" with organic cherry tomato sauce and basil – 1 - 9

Df	Gf
Rw	Vgt
Vgn	

 € 10

### Tonnarelli alla puttanesca di baccalà

Tonnarelli fresh pasta with cod, tomato, olives, capers, oregano – 1 - 3 - 4 - b

Df	Gf
Rw	Vgt
Vgn	

 € 14

Df Dairy free

Rw Raw

Vgn Vegan

Gf Gluten free

Vgt Vegetarian

G

The customer is asked to inform our staff of the need to consume foods without certain allergenic substances before ordering. During cooking, cross-contamination can not be fully ruled out. At the bottom of the menu a legend of allergens and any frozen products used can be found.

## Main Courses

### Milanese di tonno

Red or white tuna (depends on availability) fried tataki with seasonal vegetables and mango chutney – 1 - 3 - 4 - a

Df	Gf
Rw	Vgl
Vgn	

€ 20

### Burger vegetariano

Vegetarian burger with peas and mile, cashew, broccoli, stracciatella cheese and lime, homemade organic red turnip bread, tomatoes, iceberg salad, red turnip chips and rosemary flavoured roasted potatoes – 1 - 7 - 8 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 16

### Cheeseburger di manzo bio

Organic beef cheeseburger (200 gr), homemade organic red turnip bread, tomato, mayonnaise with rosemary and honey, cheddar, pumpkin, jowl bacon and rosemary flavoured roasted potatoes – 1 - 3 - 7 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 18

### Petto di pollo bio alla brace

Organic chicken breast on the grill with coconut milk, green curry, cashews and organic basmati rice – 8 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 17

### Salmone al forno

Baked salmon fillet, myrtle and honey reduction, organic basmati rice – 4

Df	Gf
Rw	Vgl
Vgn	

€ 17

### Poke di tonno

Raw tuna poke (depends on availability), organic basmati rice, fish eggs, mango, edamame, kale, tomatoes, carrots – 1 - 4 - 6

Df	Gf
Rw	Vgl
Vgn	

€ 18

### Tagliata di manzo bio

Sliced organic sirloin (250 g) on the grill, sauteed pumpkin, rosemary flavoured roasted potatoes

Df	Gf
Rw	Vgl
Vgn	

€ 24

### Pluma di Iberico

Grilled Iberian pork pluma, organic crunchy polenta, apple cream with vanilla, red turnip – 7

Df	Gf
Rw	Vgl
Vgn	

€ 22

### Caprino alla griglia e avocado

Grilled goat cheese and pears, avocado, organic hazelnuts and organic blueberry marmalade – 7 - 8

Df	Gf
Rw	Vgl
Vgn	

€ 15

## Side Dishes

### Scarola ripassata

Sautéed escarole with capers, olives, organic pine nuts

Df	Gf	Vgn
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€ 7

### Cime di rapa ripassate

Sautéed turnip greens, garlic and chili pepper

Df	Gf	Vgn
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€ 7

### Patate al forno

Rosemary flavoured roasted potatoes

Df	Gf	Vgn
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€ 7

## Steam Baskets

100 degrees of high-pressure steam without added fats during the cooking process

TO BETTER PRESERVE THE NUTRITIONAL QUALITIES AND THE NATURAL TASTE OF THE MAIN INGREDIENTS, OUR STEAM BASKETS ARE NOT SEASONED. WE ADVISE TO ADD OLIVE OIL AND SALT DRESSING TO THE BASKETS

### Cestino di baccalà

Steamed cod, fregola with cuttlefish ink, american potato, fennels, carrots, olives, organic hummus – 1 - 4 - 11 - 14 - b

Df	Gf
Rw	Vgl
Vgn	

€ 15

### Cestino di pollo bio

Organic chicken breast meatballs with poppy seeds, organic almonds, organic quinoa, purple potatoes, cauliflower, chestnuts, grilled starfruit, homemade mayonnaise with honey and rosemary – 3 - 7 - 8

Df	Gf
Rw	Vgl
Vgn	

€ 14

### Cestino vegetariano

Burger with organic quinoa, chard, organic seeds, organic basmati rice, carrots, red turnip, celery, pumpkin cream – 3 - 7 - 9 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 12