

Appetizers

Roastbeef bio

Organic roastbeef with mustard, mixed salad, marinated apple, green sauce – 1 - 10

Df	Gf
Rw	Vgt
Vgn	

€ 14

Burrata e alici

Burrata, cantabrian anchovies, parsley, extra virgin olive oil, bread crumble – 1 - 4 - 7

Df	Gf
Rw	Vgt
Vgn	

€ 13

Ceviche di salmone

Raw salmon, sweet and sour onion, avocado, sweet potato, confit cherry tomatoes, plantain – 4 - 6

Df	Gf
Rw	Vgt
Vgn	

€ 14

Panzanella e gelato di robiola

Panzanella (tomato, bread, onion, oregan, cucumber, "taggiasche"olives), robiola cheese ice cream, chive – 1 - 7

Df	Gf
Rw	Vgt
Vgn	

€ 12

First Courses

Rigatoni alla carbonara

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

Df	Gf
Rw	Vgt
Vgn	

€ 13

Linguine di kamut al pomodoro bio

Organic linguine pasta kamut from "Pastificio Felicetti" with organic cherry tomato sauce and basil – 1 - 9

Df	Gf
Rw	Vgt
Vgn	

€ 11

Ravioli alle melanzane e ricotta

Fresh ravioli pasta filled with ricotta cheese, smoked eggplants, tomato, salty ricotta cheese – 1 - 3 - 7

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

Fettuccine ai gamberi e pesto di zucchine

Fettuccine fresh pasta with shrimps, cherry tomatoes, zucchini and organic pine nuts pesto – 1 - 2 - 3 - 9 - b

Df	Gf
Rw	Vgt
Vgn	

€ 15

Tonnarelli cacio, pepe e crudo di scampi

Tonnarelli fresh pasta with cheese, pepper, raw shrimps, lime – 1 - 2 - 3 - 7

SL	Gf
Rw	Vgt
Vgn	

€ 15

Insalata di quinoa e pollo bio

Organic quinoa, organic spiced chicken, cucumber, orange, organic sprouts, organic almonds – 8

SL	Gf
Rw	Vgt
Vgn	

€ 15

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, grilled pineapple and chili pepper, celery, mayonnaise with wasabi – 1 - 3 - 4 - 9

SL	Gf	€ 22
Rw	Vgl	
Vgn		

Veg Burger

Organic vegan red beans burger, organic homemade pumpkin bread, green salad, tomatoes, cucumbers, vegan mayonnaise with basil, sage-flavoured roasted potatoes – 1 - 6 - 11

SL	Gf	€ 16
Rw	Vgl	
Vgn		

Cheeseburger di manzo bio

Organic beef burger (200 gr), organic homemade pumpkin bread, green salad, tomato, crispy bacon, cheddar, mayonnaise with basil, sage-flavoured roasted potatoes – 1 - 3 - 7 - 11

SL	Gf	€ 18
Rw	Vgl	
Vgn		

Petto di pollo bio alla brace

Grilled organic chicken breast with tikka masala sauce and coconut milk, organic wholegrain black rice, organic almonds – 8

SL	Gf	€ 17
Rw	Vgl	
Vgn		

Salmone al forno

Baked salmon fillet with aromatic organic poppy seeds, organic black rice, mayonnaise with honey and rosemary – 3 - 4

SL	Gf	€ 18
Rw	Vgl	
Vgn		

Poke di tonno

Raw marinated albacore or red tuna (depending on seasonal availability) with homemade ponzu sauce, organic black rice, fish eggs, papaya, fresh mint, edamame, cucumbers, carrots, organic almonds, baby spinach, mayonnaise with wasabi – 1 - 3 - 4 - 6 - 8

SL	Gf	€ 18
Rw	Vgl	
Vgn		

Tagliata di manzo bio

Sliced organic beef sirloin on the grill (250 gr), sauteed chicory, sage-flavoured roasted potatoes

SL	Gf	€ 24
Rw	Vgl	
Vgn		

Caprino alla griglia e avocado

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

SL	Gf	€ 16
Rw	Vgl	
Vgn		

Side Dishes

Cicoria ripassata

Sautèed chicory, garlic, chili pepper, extra virgin olive oil

SL	Gf	Vgn	€ 7

Verdure di stagione alla griglia

Seasonal vegetables on the grill

SL	Gf	Vgn	€ 8

Patate al forno alla salvia

Sage-flavoured roasted potatoes

SL	Gf	Vgn	€ 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 tonno

Steamed tuna fish, fregola with cuttlefish ink, sweet potato, zucchini, carrots, olives, wasabi mayonnaise – 1 - 3 - 4 - 14 - b

SL	Gf	€ 15
Rw	Vgl	
Vgn		

Cestino di pollo bio

Organic chicken breast meatballs with black sesame seeds, organic almonds, organic red rice, purple potatoes, pepper, scorzonera, mayonnaise with honey and rosemary – 3 - 7 - 8 - 11

SL	Gf	€ 14
Rw	Vgl	
Vgn		

Cestino vegetariano

Quinoa burger with endive and mixed organic seeds, organic basmati rice, carrots, green beans, crunchy celery, peas cream – 3 - 7 - 9

SL	Gf	€ 13
Rw	Vgl	
Vgn		