

## Appetizers

### Roastbeef di manzo bio

Organic roast beef with mustard dressing, radicchio salad, oranges, taggiasche olives – 10

Df	Gf
Rw	Vgl
Vgn	

 € 14

### Baccalà e hummus

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

Df	Gf
Rw	Vgl
Vgn	

 € 14

### Tartare di salmone

Salmon tartare with lime, green apple, poppy seeds – 4 - a - b

Df	Gf
Rw	Vgl
Vgn	

 € 14

### Tortino di patate e cavolfiore

Cauliflower and potato pie, taleggio cream, crunchy iberian ham, organic walnuts – 3 - 7 - 8

Df	Gf
Rw	Vgl
Vgn	

 € 13

### Uova al tartufo e crema di pecorino

Eggs with black truffle, pecorino cheese cream, croutons – 1 - 3 - 7

Df	Gf
Rw	Vgl
Vgn	

 € 15

## First Courses

### Rigatoni alla carbonara e tartufo

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

Df	Gf
Rw	Vgl
Vgn	

 € 15

### Linguine al pomodoro bio

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

Df	Gf
Rw	Vgl
Vgn	

 € 11

### Ravioli alla zucca e salsiccia bio

Fresh ravioli pasta filled with ricotta cheese, pumpkin cream, stracciatella cheese, organic sausage, amaretto powder – 1 - 3 - 7 - 8

Df	Gf
Rw	Vgl
Vgn	

 € 14

### Spaghetti "di una volta"

Organic spaghetti pasta "Pastificio Felicetti" with olive oil, garlic, chili peppers, organic "fiore sardo" pecorino cheese – 1 - 7

Df	Gf
Rw	Vgl
Vgn	

 € 14

### Fettuccine gamberi e pistacchio

Fettuccine fresh pasta with shrimps, cherry tomatoes, pistachios – 1 - 2 - 3 - 8 - 9 - b

Df	Gf
Rw	Vgl
Vgn	

 € 15

### Tonnarelli alla puttanesca di baccalà

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

Df	Gf
Rw	Vgl
Vgn	

 € 14

### Zuppa di verdure e quinoa

Vegetable soup with organic quinoa, herbs, mixed and stuffed vegetables, croutons – 1

Df	Gf
Rw	Vgl
Vgn	

 € 12

<b>Df</b> Dairy free	<b>Rw</b> Raw	<b>Vgn</b> Vegan
<b>Gf</b> Gluten free	<b>Vgl</b> Vegetarian	

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 baccalà

Fried cod with crunchy cereals, sweet and sour vegetables, mayonnaise with red turnip  
- 1 - 3 - 4 - b

Df	Gf
Rw	Vgl
Vgn	

€ 20

### Burger vegano

Vegetarian burger with peas and mile, cashews, broccoli, red turnip cream, homemade organic red turnip bread, tomatoes, iceberg salad, red turnip chips and rosemary flavoured roasted potatoes - 1 - 8 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 16

### Cheeseburger di manzo bio

Organic beef cheeseburger (200 gr), homemade organic red turnip bread, tomato, iceberg, red turnip cream, cheddar, pumpkin, jowl bacon and rosemary flavoured roasted potatoes - 1 - 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 with turmeric - 8

Df	Gf
Rw	Vgl
Vgn	

€ 17

### Salmone croccante al forno

Baked salmon fillet, crunchy bread with aromatic herbs, organic basmati rice with turmeric, red turnip cream - 1 - 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 - a - b

Df	Gf
Rw	Vgl
Vgn	

€ 18

### Tagliata di manzo bio

Sliced organic sirloin (250 g) on the grill, grilled mushrooms, rosemary flavoured roasted potatoes

Df	Gf
Rw	Vgl
Vgn	

€ 24

### Pluma di Iberico

Grilled Iberian pork pluma, organic crunchy polenta, apple cream with vanilla - 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

### Cime di rapa ripassate

Sautéed turnip greens, garlic and chili pepper

Df	Gf	Vgn
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€ 7

### Scarola ripassata

Sautéed escarole with capers, olives, organic pine nuts

Df	Gf	Vgn
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€ 7

### Patate al forno al rosmarino

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 tonno

Steamed tuna fish, 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