

Appetizers

Roastbeef bio

Organic roastbeef with mustard, mixed salad, marinated apple, green parsley sauce
– 1 - 3 - 10

Df	Gf
Rw	Vgl
Vgn	

€ 14

Hummus di ceci bio e patanegra

Organic chickpea hummus, patanegra crumble, crunchy bread, smoked paprika – 1 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 13

Tartare di salmone

Salmon tartare marinated in yuzu, raw fennels, orange, olives powder – 4 - a

Df	Gf
Rw	Vgl
Vgn	

€ 15

Uovo pochè bio e tartufo

Organic eggs, purple potato cream, truffle, crunchy parmesan, tomato powder – 3 - 7

Df	Gf
Rw	Vgl
Vgn	

€ 14

Polenta e provola affumicata

Polenta flan with smoked provola cheese, cheese fondue, organic walnuts, seasonal mushrooms – 7 - 8

Df	Gf
Rw	Vgl
Vgn	

€ 14

First Courses

Rigatoni alla gricia

Artisanal rigatoni fresh pasta with jowl bacon, pecorino romano cheese, pepper – 1 - 3 - 7

Df	Gf
Rw	Vgl
Vgn	

€ 14

Spaghetti al pomodoro bio

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

Df	Gf
Rw	Vgl
Vgn	

€ 11

Linguine all'astice

Organic "Linguine" pasta from "Pastificio Felicetti" with lobster and cherry tomatoes – 1 - 2 - b

Df	Gf
Rw	Vgl
Vgn	

€ 19

Tonnarelli scorfano e zafferano

Tonnarelli fresh pasta with redfish, saffron, pink pepper – 1 - 3 - 4 - 9 - b

Df	Gf
Rw	Vgl
Vgn	

€ 16

Fusilloni al ragù di manzo bio e cinta senese

Organic fusilloni pasta from "Pastificio Sorrentino a Gragnano" with organic beef ragout and "cinta senese" pork with caciocavallo cheese – 1 - 7 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 15

Vellutata di zucca

Pumpkin cream, crunchy bread with thyme and curcuma, organic toasted pumpkin seeds – 1

Df	Gf
Rw	Vgl
Vgn	

€ 12

Pasta e fagioli

Beans soup with fresh maltagliati pasta, crunchy black cabbage, jowl bacon – 1 - 3 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 13

Df Dairy free

Rw Raw

Vgn Vegan

Gf Gluten free

Vgl 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

Baccalà e carciofi

Grilled cod, sauteed artichokes, carrot cream, organic walnuts, rosemary, dill mayonnaise – 3 - 4 - 7 - 8 - b

Df	Gf
Rw	Vgl
Vgn	

 € 20

Veg Burger

Vegan burger with cauliflower and organic chickpeas, tandoori masala, organic homemade red turnip bread, pakchoi, organic dried tomatoes, organic chickpea mayonnaise, curcuma flavoured roasted potatoes – 1 - 11

Df	Gf
Rw	Vgl
Vgn	

 € 16

Cheeseburger di manzo bio

Organic beef burger (200 gr), organic homemade red turnip bread, baby spinach, tomato, cheddar, jowl bacon, pumpkin cream, curcuma-flavoured roasted potatoes – 1 - 7 - 11

Df	Gf
Rw	Vgl
Vgn	

 € 18

Petto di pollo bio alla brace

Grilled organic chicken breast with wholemeal organic basmati rice, sauce with coconut milk, rosewater, paprika

Df	Gf
Rw	Vgl
Vgn	

 € 18

Salmone al forno

Baked salmon fillet with smoked paprika, organic wholemeal basmati rice, dill mayonnaise – 3 - 4

Df	Gf
Rw	Vgl
Vgn	

 € 18

Poke di tonno

Raw marinated tuna bowl, organic black rice, fish eggs, mango, edamame, cabbage, wakame seaweed, daikon, organic black sesame seeds, mayonnaise with dill – 1 - 3 - 4 - 6 - 11

Df	Gf
Rw	Vgl
Vgn	

 € 18

Tagliata di manzo bio

Sliced organic sirloin (250 g) on the grill, escarole with olives and organic pines, curcuma flavoured roasted potatoes, chimichurri

Df	Gf
Rw	Vgl
Vgn	

 € 24

Pluma di Iberico

Grilled Iberian pork pluma, mango chutney, chard with soy – 1 - 6

Df	Gf
Rw	Vgl
Vgn	

 € 22

Caprino alla griglia e guacamole

Grilled goat cheese and pears, guacamole, organic hazelnuts cream and berries – 7 - 8

Df	Gf
Rw	Vgl
Vgn	

 € 16

Side Dishes

Scarola ripassata

Sautèed escarole with organic pines, taggiasche olives and capers

Df	Gf	Vgn
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 € 8

Verdure di stagione alla griglia

Seasonal vegetables on the grill

Df	Gf	Vgn
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 € 8

Patate al forno alla curcuma

Curcuma-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 polpo

Octopus, fregola, tomatoes, potatoes, carrots, taggiasche olives, mustard with dill – 1 - 3 - 10 - 14 - b

Df	Gf
Rw	Vgl
Vgn	

 € 15

Cestino di pollo bio

Organic chicken kebab marinated in soy, ginger and lime, wholemeal organic basmati rice, purple potatoes, artichoke, pumpkin, mayonnaise with dill – 1 - 3 - 6

Df	Gf
Rw	Vgl
Vgn	

 € 15

Cestino vegetariano

Organic burger with red lentils and spinach, organic black rice, carrots, white turnips, pakchoi, pepper cream – 3 - 7

Df	Gf
Rw	Vgl
Vgn	

 € 14