

Appetizers

Tartare di tonno

Raw marinated tuna tartare, lemon, seasonal herbs, organic sesame seeds – 4 - 6 - 9 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 13

Zucca grigliata e guanciale

Grilled pumpkin, crunchy jowl bacon, sage and organic walnut pesto, parmesan cheese – 7 - 8

Df	Gf
Rw	Vgl
Vgn	

€ 11

Ginger bowl

Organic quinoa, chestnuts, black cabbage, pears, red turnip, vegan mayonnaise, edible flowers, organic pumpkin seeds – 6

Df	Gf
Rw	Vgl
Vgn	

€ 12

Cecina, burrata e funghi

Organic chickpea farinata, sauteed mushrooms, parsley, burrata cheese and pistachios – 7 - 8

Df	Gf
Rw	Vgl
Vgn	

€ 13

First Courses

Spaghetti al pomodoro bio

Organic spaghetti pasta from "Pastificio Felicetti" with organic cherry tomato sauce and basil – 1

Df	Gf
Rw	Vgl
Vgn	

€ 11

Pasta e fagioli

Organic beans soup with "maltagliati" buckwheat pasta, crunchy pecorino romano cheese, crunchy jowl bacon and chili pepper – 1 - 3 - 7 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 13

Zuppa di ceci e baccalà'

Organic chickpeas soup, cod, smoked mozzarella and parsley – 4 - 7 - 9 - b

Df	Gf
Rw	Vgl
Vgn	

€ 14

Tagliatelle, zucca e funghi

Tagliatelle fresh pasta, mushrooms, pumpkin cream, organic hazelnuts, parmesan cheese – 1 - 3 - 7 - 8 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 13

Rigatoni, burrata e 'nduja

Artisanal "Rigatoni" fresh pasta with burrata cheese, 'nduja' salami cream, caramelized onions and pistachios – 1 - 3 - 7 - 8

Df	Gf
Rw	Vgl
Vgn	

€ 14

Df	Dairy free	Rw	Raw	Vgn	Vegan
Gf	Gluten free	Vgl	Vegetarian		

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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

Salmone ai semi di girasole

Steamed salmon fillet with sunflowers seeds, organic basmati rice, apple cream with mustard and saffron – 4 - 10

Df	Gf
Rw	Vgl
Vgn	

€ 17

Petto di pollo bio

Organic chicken breast on the grill with ghee and sage, radicchio, organic pine nuts, roasted potatoes – 7 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 16

Tagliata di manzo bio

Sliced organic beef (250 gr), sautéed escarole, taggiasche olives, organic pine nuts, capers and roasted potatoes

Df	Gf
Rw	Vgl
Vgn	

€ 22

Cheeseburger di manzo bio

Organic beef burger (200 gr), organic homemade red turnip bread, pumpkin cream, pecorino romano cheese, cheddar, red turnip, fried potatoes, homemade bbq sauce – 1 - 4 - 7 - 8 - 9 - 10 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 18

Burger vegetariano

Topinambur burger with mushrooms and pistachio, organic homemade red turnip bread, pumpkin, sage and walnut pesto, fried potatoes, homemade bbq sauce – 1 - 4 - 7 - 8 - 9 - 10 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 16

Poke di salmone

Salmon marinated in sesame, whole organic red rice, seaweeds, fish eggs, avocado, pomegranate, vegan mayonnaise with mustard – 4 - 6 - 8 - 10 - 11

Df	Gf
Rw	Vgl
Vgn	

€ 18

Tataki di tonno e avocado

Tuna (depends on availability) mediterranean tataki with avocado, purple carrots, pistachios, red potatoes cream, green tea pesto sauce – 4 - 7 - 8 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 20

Side Dishes

Scarola ripassata

Sautéed escarole with "taggiasche" olives, organic pine nuts, capers and hot pepper

Df	Gf	Vgn
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€ 7

Patate al forno

Roasted potatoes, rosemary

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

Cod fillet, organic quinoa, anchovies foam, chicory, pomegranate – 4 - 7 - b

Df	Gf
Rw	Vgl
Vgn	

€ 15

Cestino di pollo bio

Organic chicken burger with potatoes and organic sunflower seeds, organic whole basmati rice, purple carrots, apple cream with mustard and saffron – 1 - 8 - 10

Df	Gf
Rw	Vgl
Vgn	

€ 14

Cestino vegano

Manioc, organic whole black rice, cauliflower, tomatoes with lime, mint and chili pepper

Df	Gf
Rw	Vgl
Vgn	

€ 12