

Appetizers

Vellutata di ceci bio e cardoncelli

Organic chickpeas cream and cardoncelli mushroom, thyme, paprika, crunchy parmesan – 7 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 13

Tartare di salmone

Raw salmon, mango sauce with mustard and honey, cucumbers, capers – 4 - 10

Df	Gf
Rw	Vgl
Vgn	

€ 14

Insalata di bollito bio e sedano

Organic oxtail salad, celery fermented with chamomile flowers, pomegranate mousse, sprouts, cocoa beans, roasted organic hazelnuts – 4 - 7 - 8 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 14

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

Zuppa di farro ai funghi e castagne

Organic spelt soup with mixed mushrooms, organic tomato, chestnuts, parsley – 1 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 15

Stracciatella in brodo e tartufo

Organic egg drop soup with meat broth, black truffle, parmesan, homemade organic crunchy bread – 1 - 3 - 7 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 16

Fusilloni baccalà e carciofi

Organic fusilloni pasta from "Pastificio Sorrentino a Gragnano, cod, artichokes, stracciatella cheese, pistachios – 1 - 4 - 7 - 8 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 15

Rigatoni all'amatriciana

Artisanal fresh rigatoni pasta, organic tomato, jowl bacon, pecorino romano cheese – 1 - 3 - 7

Df	Gf
Rw	Vgl
Vgn	

€ 13

Fettuccine al ragù di manzo bio

Fresh fettuccine pasta with organic beef ragout, parmigiano reggiano cheese, pepper, organic pine nuts – 1 - 3 - 7 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 15

Proteina vegana e riso basmati

Organic brown basmati rice, Jackfruit stew, chestnuts, organic hazelnuts, seasonal herbs – 8 - 9

Df	Gf
Rw	Vgl
Vgn	

€ 13

Df Dairy free

Rw Raw

Vgn Vegan

Gf Gluten free

Vgl 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

Salmone al sesamo bio

Baked salmon fillet with organic sesame seeds, organic quinoa, red turnip cream with mint – 4 - 9 - 11

Df	Gf
Rw	Vgl
Vgn	

 € 18

Petto di pollo bio alla griglia

Organic chicken breast on the grill with aromatic herbs, coconut milk, lemongrass, curcuma, grilled pakchoy, roasted potatoes, toasted organic sesame seeds – 11

Df	Gf
Rw	Vgl
Vgn	

 € 18

Tagliata di manzo bio

Sliced organic beef on the grill (250 gr), grilled pumpkin, roasted potatoes, crunchy parmigiano reggiano cheese – 7

Df	Gf
Rw	Vgl
Vgn	

 € 22

Poke di polpo

Steamed fregola pasta with cuttlefish ink, sliced marinated octopus, pomegranate, artichoke, pear, organic walnut mayonnaise, mint – 1 - 3 - 8 - 14 - b

Df	Gf
Rw	Vgl
Vgn	

 € 18

Cheeseburger di manzo bio

Organic beef burger (200 gr), organic homemade red turnip bread, salad, stracciatella cheese, broccolo, kale chips, fried potatoes, homemade bbq sauce – 1 - 4 - 7 - 10 - 11

Df	Gf
Rw	Vgl
Vgn	

 € 18

Burger Vegetariano

Burger with pumpkin, beans and saffron, homemade red turnip bread, stracciatella cheese, salad, mushrooms, kale chips, fried potatoes, dill mayonnaise – 1 - 3 - 7 - 11

Df	Gf
Rw	Vgl
Vgn	

 € 16

Pulled pork burger

Organic pork cooked in beer, organic homemade red turnip bread, crunchy jowl bacon, salad, stracciatella cheese, mushrooms, kale chips, fried potatoes, bbq homemade sauce – 1 - 4 - 7 - 10 - 11

Df	Gf
Rw	Vgl
Vgn	

 € 17

Baccalà alla griglia

Grilled cod fish marinated in lemon, purple carrot, mediterranean kimchi with cabbage, cucumbers, rose petals, pistachio, dill mayonnaise – 3 - 4 - 7 - 8 - b

Df	Gf
Rw	Vgl
Vgn	

 € 20

Side Dishes

Patate al forno

Roasted potatoes with aromatic herbs

Df	Gf	Vgn
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 € 7

Broccolo romanesco e caprino

Steamed broccoli, goat cheese, mallow and organic almond cream – 7 - 8 - 9

Gf	Vgl
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 € 8

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 marinated in dill, whole organic black rice, broccoli, sprouts, homemade mayonnaise with dill – 3 - 14 - b

Df	Gf
Rw	Vgl
Vgn	

 € 15

Cestino di pollo bio

Burger with organic chicken, kale and organic walnuts, organic bulgur, carrots, avocado cream with organic soy sauce – 1 - 6 - 8

Df	Gf
Rw	Vgl
Vgn	

 € 14