



INTERNO TRE

plant-based cucina

SMALL

CAULIFLOWER AND TRUFFLE

fried cauliflower in batter, served with a cream of black garlic, crunchy leek and truffles powder (ALL. 6-8-9-11)

11

BRUSCHETTA

semi-wholemeal bread, red turnip cream, cashew cheese, raspberry yogurt, toasted pistachios, crunchy black cabbage chips (ALL. 1-6-8)

12

SCAROLA

flamed escarole, kataifi pasta, veg mayo, Taggiasca olives, dried tomatoes, mustard and green sauce (ALL. 1-6-10)

13

ARTICHOKE

Baked and au gratin artichoke with fragrant bread crumble, green sauce and pepper brunoise, tahini with spirulina algae

(ALL. 1-8-9-11)

12

LARGE

PASTA RIPIENA

cappellacci stuffed with potatoes and thyme wok-fried with parsley oil, tamari sauce, mushrooms, onion and toasted seeds (ALL. 1-6-11)

14

SOUP OF THE DAY

Let's see what's cooking...

11

FALA-BURGER

semi-wholemeal bread, chickpea meatball, curly salad, veg mayo and vegetable coleslaw + baked potatoes

(ALL.1-3-6-7-10-11)

15

RISOTTO PRIMAVERA

Carnaroli rice creamed with soy cream, asparagus, decorated with spirulina algae powder, chopped pistachios and fermented strawberries (ALL.1-6-8)

14

CLASSICS

FALAFEL

chickpeas, parsley, tahini, harissa, cumin, coriander, onion, garlic*

(ALL.11)

8.5

PINK HUMMUS

chickpeas, beetroot, garlic, tahini, sesame seeds, dried tomatoes+ artisanal focaccia (ALL. 1-5-6-8-11)

12

POTATOES CUBAN STYLE

steamed, baked and fried potatoes accompanied with avocado cream, veg mayonnaise, harissa sauce, lime

(ALL. 6)

11

TASTE

A four-course menu:

potatoes cuban style
pink hummus
soup of the day
stuffed pasta

* * *

Your tasting journey among the dishes indicated, discovering the flavors of our menu for an experience between classics and novelties.

27 per person

The TASTE menu is created for the entire table
- covered included -
(variation on courses €3)

VARIAZIONE ON MENU gluten free 1,5 COPERTO 3

