

SMALL

FRIGGITELLI

Baked friggittelli with kimchi mayo, ponzu sauce and
toasted seeds
(ALL. 8-11)
12

BRUSCHETTA

salmon carrots on Antica Bontà wholemeal bread
accompanied by avocado mash and cashew and almond
cream (ALL. 1-3-8-11)
13

AGRETTI SALAD

a nest of blanched agretti and chickpeas, garnished with
pecans, dried cranberries and paprika (ALL. 8-11)
12

CHEESE SELECTION

a selection of vegetable cheeses accompanied by sweet
and sour vegetables and fruit compote
(ALL. 5-8-9-10-11)
16

LARGE

ORIENT EXPRESS

our interpretation of the Middle Eastern meze composed of
hummus and falafel, sweet and sour cabbage, seasonal vegetables,
yogurt sauce with tahini (ALL. 6-8-11)
15 (+1 artisanal focaccia)

BURGER

semi-wholemeal bread, protein ball of broccoli legumes and a
mayonnaise with peppers and baked potatoes (ALL. 1-6-8-11)
15

SPRING RISOTTO

Carnaroli rice with creamy soy, fresh asparagus, fermented
strawberries, chopped pistachios and spirulina algae powder
(ALL. 1-6-8)
14

FUSILLONI "CARCIO AND PEPE"

pasta Massi Method with vegetable cream cheese, black pepper
and artichoke hearts (ALL. 1-6)
15

CLASSICS

FALAFEL

chickpea, parsley and onion
meatballs accompanied by hummus
and coriander (ALL. 5-6-8-11)
8.5

HUMMUS ALLA PIZZAIOLA

our cream of chickpeas and tahini
with vegetable charcoal, served with
tomato sauce and oregano +
artisanal focaccia
(ALL. 1-5-6-8-11)
12

POTATOES ROMAGNA STYLE

steamed, baked and fried potatoes
served on veg mayo, sweet and sour
red onion petals, pink pepper, nori
seaweed and salicornia (ALL. 6)
12

TASTE

3 COURSE COURSE

€25

5 COURSE MEAL

(4 savory + 1 sweet)

€45

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Your tasting itinerary to choose from for an
experience between classics and novelties.

The choice of a tasting menu is to be
considered the same for the entire table.

