

SMALL

FRIGGITELLI

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

ZUCCHINI CARPACCIO

Blanched zucchini seasoned with citronette and fresh
summer truffle
12

ESCAROLE

Flamed escarole, kataifi pasta, vegetable mayo, Taggiasca
olives, confit tomatoes, mustard,
and parsley oil (ALL.1-6-10)
13

ZUCCHINI FLOWERS

Baked battered zucchini flowers stuffed with vegan
cheese and Taggiasca olives, served with a sweet and
sour sauce made with Tropea onions and purple cabbage
(ALL. 1-8)
14

LARGE

ORIENT EXPRESS

our interpretation of oriental meze: hummus, falafel, sweet and
sour vegetables, baked courgettes and carrots and yogurt sauce
(ALL. 6-8-11)
15 (+2 artisanal focaccia)

AUBERGINE

Oven-grilled eggplant, served with a quenelle of savory tomato
frosting, spinach and dried fruit pesto, guttau bread, and fresh
herbs (ALL. 1-8)
16

RISOTTO

Carnaroli rice with creamy soy sauce, pea puree, charcoal powder,
sour radishes, and mint (ALL. 1-6)
14

CAPPELLACCI FUSION 2.0

Cappellacci stuffed with potatoes and thyme, sautéed with
pleurotus mushrooms, glasswort, kimchi,
and toasted seeds (ALL. 1-11)
16

CLASSICS

FALAFEL

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

BABAGANOUSH

Creamy eggplant pulp and tahini
sauce, served with baked artichoke
hearts, smoked olive oil, harissa
sauce, and focaccia.
(ALL. 1-11)
13

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.



elenco allergeni

1) CEREALI contenenti glutine come grano, segale, orzo avena, farro, kamut e i loro ceppi derivati e i prodotti derivati

2) CROSTACEI e prodotti a base di crostacei / 3) UOVA e prodotti a base di uova / 4) PESCE e prodotti a base di pesce

5) ARACHIDI e prodotti a base di arachidi

6) SOIA e prodotti a base di soia

7) LATTE e prodotti a base di latte (incluso lattosio)

8) FRUTTA A GUSCIO come mandorle, nocciole, noci, pistacchi e i loro prodotti

9) SEDANO e prodotti a base di sedano

10) SENAPE e prodotti a base di senape

11) SEMI DI SESAMO e prodotti a base di semi di sesamo

12) ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/Kg o 10 mg/litro in termini di anidride solforosa totale

13) LUPINI e prodotti a base di lupini

14) MOLLUSCHI e prodotti a base di molluschi