

LUNCH

MAIN DISHES

OPEN TACOS ⁴ codfish, caramelized onion and wholenuts	13
EGGS TAGLIATELLE ¹⁻³ lemon panure and turnip tops cream	14
SOURDOUGH BREAD ¹⁻³⁻⁷ scrambles eggs, bacon and chives	12
PULLED BUN ¹⁻³⁻⁷ lime mayo and red cabbage	15
PIEDMONTESE TARTARE ⁴ colatura of anchovies and chicory	13

VEGETABLES

SWEET POTATOES ⁷ yogurt sauce and blackberries	7
JERUSALEM ARTICHOKE herbs oil	7
ENDIVE SALAD ⁸ almond and vinaigrette	7
POTATOES AND LEEKS CREAM ⁷ thyme and chard	14

TO SHARE

SALUMI SELECTION	18
CHEESE SELECTION ⁷	18
CHEESE AND SALUMI SELECTION	20
GIARDINIERA ⁹	7
SOURDOUGH BREAD WITH OIL ¹	3
SOURDOUGH BREAD ¹	2

DESSERT

DESSERT OF THE DAY	7
MICROFILTERED WATER	1.5
ESPRESSO	2
ESPRESSO MACCHIATO	2.5

DRINKS ARE SERVED WITHOUT SUGAR AND THE
EXTRACTION HAS A SPECIFIC RECIPE



SLOW FOOD PRESIDIUUM
small quality productions to be safeguarded

The customer is requested to inform our staff of the need to consume foods free of certain allergenic substances before ordering.
During preparations in the kitchen, cross-contamination cannot be excluded.
Therefore our dishes may contain allergenic substances pursuant to EU Reg. 1169/11

Some fresh products of animal origin, as well as fishery products administered raw, are subjected to rapid temperature reduction to guarantee quality and safety pursuant to CE Reg. 852/04 and CE Reg. 853/04