

DINNER

TO START

TARTARE ⁴ Puntarelle piatraste and anchovy sauce	15
CICORY MILLEFEUILLE ¹⁻⁷ bechamel, 'nduja and pomegranate reduction	14
TACOS ⁴⁻¹⁰ creamed cod and red onion pickles	14
RED TURNIP ⁷ yogut sauce and cummin	11

MAIN DISHES

PASTA FILLED WITH RABBIT AND CABBAGE ¹⁻³⁻⁹ cabbage cream	18
BROCCOLETTI ¹⁻⁷⁻¹¹ mushrooms ketchup ricotta cheese and gomasio	14
PASTA BEANS ¹⁻⁹ rosemary oil	15
STUFFED MEDITERRANEAN SQUID ¹⁻⁷⁻¹⁴ blak cabbage and black garlic potatoes cream	20
GUINEA FOWL ⁷⁻⁹ chanterelle mushrooms and Jerusalem artichokes	20

TO SHARE

WHIPPED BUTTER ¹⁻⁷ sourdough bread	6
SOURDOUGH BREAD AND OIL ¹	3
GIARDINIERA ⁹	7
CHEESE SELECTION ⁷	15
SALAME - BACCI MACELLAI -	15

DESSERT

PAVLOVA ³⁻⁷ chocolate crumble	7
CHEESECAKE ¹⁻³⁻⁷ chocolate cream	7
SOURDOUGH BREAD ¹	2
MICROFILTERED WATER	1.5
ESPRESSO	2



SLOW FOOD PRESIDIU
small quality productions to be safeguarded

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

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

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