

STARTERS

BREAD BUTTER AND CANTABRIAN ANCHOVIES (1,4,7)	14
CORN TACO WITH AMBERJACK CEVICHE (1,3,4,11,12,15,,C) WITH SMOKED ERBES MAYO ,CHIMICHURRI AND CRISPY POTATOES	12
CRISPY CAULIFLOWER NUGGETS (1,6,10,11,12,15,A) WITH VEGAN YOGURT SAUCE WITH ASIAN FLAVOURS	8
BEEF CROQUETTES (1,4,7,10) WITH SALSA VERDE MAYO	9
EGGPLANTBALLS (1,7,12) WITH CREAMED RICOTTA AND A ROSTED TOMATO SAUCE	8
ZUCCHINI FLOWERS WITH RICOTTA AND SMOKED PROVOLA (1,7,12,C) WITH ZUCCHINI AND BASIL CREAM AND ZUCCHINI “SCAPECE”	9
CREAMED SALTED COD CANNOLI (1,4,7,12) WITH CREAMED PEAS AND SWEET AND SOUR PEPERONI COULIS	10
PULLED ROLLS (1,6,9,10,12,15,A,C) WITH VEGETABLE WOK AND PORK	8
BEET TARTARE (6,8,10,11) WITH A THAHINA EMULSION AND WAINUTS	9

CUTTING BOARDS

SELECTION OF 3 CHARCUTERIE & 3 CHEESE (1,7,12)	19
CUTTING OF PATANEGRA (1, 12) WITH TOMATO BREAD	14
CUTTING VEGAN AND FRIED PIZZZA (1, 12) SELECTION OF VEGETABLES IN OIL “AGNONI” AND HUMMUS	16
GIARDINIERA “BOTTEGA PAVESI” SWEET AND SOUR VEGETABLES	8

FIRST DISHES

AVAILABLE ALSO GLUTEN FREE

RUOTE PAZZE BUTTER AND ANCHOVIES (1,4,7,9,12)	15
RICOTTA GNOCCHI (1,5,7,8,9,11,12,,A,C)	14
WITH SMOKED EGGPLANT CREAM WITH A CASHEW AND ROASTED TOMATOES PESTO	
POTATO FILLED “RAVIOLI”(1,3,7,9,12,13,A,C)	16
WITH FAVA BEANS ,SWEET PEAS,AND SPINACH SAUCE WITH A POTATO AND ZAFFRON FOAM	
ROMAN TRADITIONAL PASTA DISHES (1,3,7)	12
AMATRICIANA, CARBONARA, CACIO & PEPE, GRICIA	

SECOND COURSES

ROASTED COD (1,4,6,7,8,9,12,A,C)	18
WITH ALMOND MISO SAUCE ,CREAMED PEAS AND ROSTED ZUCCHINI WITH SHISO	
ITALIAN PORK BELLY (1,10,12,C)	16
WITH APPLE MOSTARDA AND APPLE ROSE WITH DEMI-GLACE	
THAI RED PORGY(4,6,7,9,10,11,12,15,A,C)	19
WITH A THAI COCONUT SAUCE,BOK CHOY ,SMOKED PAPRIKA AND PARSLEY POWDER	
PORTUGUESE ROASTED COCKEREL (1,A,C)	14
WITH ROASTED POTATOES	
GRILLED BEEF (1,A)	18
WITH POTATOES PAVÉ AND CHICORY	
ROSTED SEABASS (4,7,9,12,A,C)	18
WITH CARROT AND YOGURT PUREE WITH FLATGREEN BEANS AND ZUCCHINI AND A HYDROPONIC SALAD	
FRYED MULLET (1,4,6,12,A,C)	18
WITH SWEET AND SOUR EGGPLANT ,NDUJA KETCHUP AND PICKLED APRICOTS	
BEEF TARTARE (1,10,12)	15
WITH DRIED TOMATOES, CAPPERS AND MUSTARD	
FRIED SHRIMPS AND SQUID (1,2,12,14) *	14
SOY GLASSED SOUS VIDE EGGPLANT (6,8,12,A)	14
CELERIAC PURE ROMESCO AND FRIED CAULIFLOWER	

SIDE DISHES

ROASTED POTATOES	6
FRIED POTATOES (1) *	
VEGETABLES SIDE - DISHES	6
WOK (6,11), STIR-FRIED, GRILLED, CHICORY, STIR-FRY “MISTICANZA”, RAW FIELD “MISTICANZA”	
VEGETABLE TEMPURA (1, 3) *	5

BOWLS

ONLY LUNCH MENÚ

SHRIMP BOWL (2,3,11,12) *	13
STIR SHRIMP, AVOCADO, SUSHI RICE, CUCUMBER, MANGO, SESAME SEEDS (SERVED WITH SPICY MAYO)	
SALMON BOWL (4,7,8) *	13
MARINATED SALMON, SUSHI RICE, EDAMAME, AVOCADO, CANDIED GINGER (SERVED WITH TERIYAKY SAUCE)	
PORK BELLY BOWL (1,9,10) *	13
SUSHI RICE, GLAZED PORK, VEGETABLE WOK, TERIYAKI SAUCE	

SANDWICHES

SERVED WITH HOMEMADE BREAD AND FRIED POTATOES

ROYALE BEEF BURGER (1,3,7,11) *	14
180 G ITALIAN BEEF BURGER, WHITE BREAD, SALAD, TOMATO, CHEDDAR, BACON AND BBQ SAUCE	
CRISPY CHICKEN (1,3,7,9,10,11) *	13
MAXI CRISPY CHICKEN CUTLET, WHITE BREAD, SALAD, TOMATOES, SPICY MAYONNAISE	
VEGGY BURGER (1,12,13,15,c) *	13
CHICKPEA BURGER, WHITE BREAD, CARAMELIZED ONION, ,POMATOES AND SALAD	
CLUB SANDWICH (1,3,7,10,11) *	12
GRILLED CHICKEN FILLETS, BACON, SALAD, TOMATO, EGG, MAYONNAISE	

DESSERTS

HOMEMADE APPLE FRITTER (1,3,8,7) WITH VANILLA ICE CREAM, MUESLI AND CARAMEL	8
PEAR AND WILD CHERRY CRUMBLE (1,3,7,8)	5
COCOA TARTLET (1, 3, 7, 8) WITH MASCARPONE CREAM	6
TIRAMISÚ (1,3,7)	5
LONDON CHEESCAKE (1,7,8) WITH WILD BERRIES OR CHOCOLATE SAUCE	5
NEW YORK CHEESCAKE (1,3,7,8) WITH WILD BERRIES OR PISTACIO	5
CROSTATATA (1,3,7) (PIE WITH APRICOT JAM)	4
APPLE PIE (1,3,7,8)	4
BREAD (1)	2
MINERAL WATER 1 L.	2

ALLERGENE MENU

1. CEREALS 2. SHELLFISH 3. EGG
4. FISH 5. PEANUTS 6. SOY 7. LACTOSE 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME 12. SULPHITES AND SULPHUR DIOXIDE
13. WOLFISH 14. MOLLUSK 15. CHILI PEPPER A. GARLIC C. ONION

* MARKED PRODUCTS, DEPENDING ON SEASONALITY, COULD BE FROZEN