

# MENU

## 3 course menu

One course of each of your choice per person.

39,90

## Chef's menu (pairing available)

Tasting menu of our chef's choice (4 course per person).

45,90

### ANTIPASTI / SMALL DISHES

#### Focaccia (G)

6,50

#### Weekly special

(ask to the staff)

#### Asparagus (S,C)

Grilled and boiled asparagus served with potato purée, antiboise sauce and miso sauce.

13,90

#### Oyster mushrooms (S,M)

Deep fried oyster mushrooms seasoned with spices, herbs mayo, and capers.

13,00

#### Artichoke (N,C,M)

Confit & grilled artichoke with red romesco sauce, aioli sauce, smoked almond, parsley, taggiasche olives, sea smoked salt.

13,90

#### Focaccia farcita (N,G)

Focaccia made with multigrain wheats, filled with basil pesto, cherry tomato confit, grilled zucchini, roasted oyster mushroom, and truffle cheese.

14,90

#### Jackfruit salad (N,C,S,M)

Roasted portobello stuffed with jackfruit salad with apple, pickle cauliflower, cashew cheese, broccoli, raisin.

13,90

#### Parmigiana di melanzane (N)

Fried aubergine baked in fresh tomato sauce, basil pesto, and cherry tomato confit.

13,90

#### Melanzane e tofu alla scapece (S,C,Z)

Marinated aubergine and tofu with sesame seeds, parsley, spring onions and mint.

12,90

#### Cheese Platter (N,G)

Selection of plant-based cheeses with kimchi, jam, fruits, walnuts, and focaccia.

13,50

### PRIMI E SECONDI / REGULAR DISHES

#### Risotto (S,C,N)

Risotto with white asparagus sauce sauce, green asparagus, terragon oil and roasted tempeh.

18,90

#### Gnocchi (G,C)

Gnocchi of potato with lentil Bolognese sauce and cherry tomato confit.

18,90

#### Meets Wellington (G,N,C,S)

Chestnuts and mushrooms paté and leek, wrapped with chickpea crepes and puff pastry, red wine sauce, agretti, roasted potato and vegetables, and stuffed mushroom.

19,50

### DESSERT

#### Chocolate mousse with berries and peanut brittle (N)

9,00

#### Pistacchio cream with vanilla baked pear and crumble (N)

9,00

#### Chocolate fondant with berries coulis

9,90

#### Cheese Platter (N, G)

Selection of plant-based cheeses served, jam, fruits, walnuts, and focaccia.

9,90

Do you have an allergy? Notify us. We use the following abbreviations.

CONTAINS GLUTEN: <b>G</b>	CONTAINS NUTS: <b>N</b>	CONTAINS LUPINS: <b>L</b>	CONTAINS MUSTARD: <b>M</b>	CONTAINS CELERY: <b>C</b>	CONTAINS SOYA: <b>S</b>	CONTAINS SESAME SEED: <b>Z</b>
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