## **MENU**

Tasting Flight	27,90 p.p
Four tasting dishes selected by the chef.	
3 course menu Two dishes plus dessert per person at your choice. (+9 euro for extra dish)	42,90 p.p
Sharing menu Six tasting dishes plus dessert selected by the chef.	49,90 p.p
DISHES	
Sourdough focaccia(G)	7,50
Beetroot tartare (S,M,G,C,Z) Beetroot tartare with capers, cherry tomatoes, smoked cauliflower hummus, nori sauce, focaccia.	14,90
Artichoke crêpes (G,N,C,Z) Crêpes filled with artichoke and Jerusalem artichoke in saffron and rosemary sauce, and macadamia parmesan.	15,90
Oyster mushrooms (S,M) Deep fried oyster mushrooms seasoned with spices, herbs mayo, and capers.	14,90
Arancini con funghi (C) Fried rice balls with mushrooms, green beans and lemon sauce	15,90
Salpicão (N,C,M) Potato, jackfruit, celery, walnut, raisin, apple and cashew nuts mayo. Served with cime di rapa and straw potatoes.	14,90
Parmigiana di melanzane (N) Fried aubergine baked in fresh tomato sauce, kale pesto, and cherry tomato confit.	14,90
Artichoke (N,C,S,M) Confit & grilled artichoke with red romesco sauce, aioli sauce, smoked almond, parsley, taggiasche olives, sea smoked salt.	15,90
Tortelli (G,C,N) Homemade ravioli filled with pumpkin, in agrodolce with endive, parsley, olives, cappers, macadamia.	20,90
Risotto (C,N) Risotto with asparagus and zucchini sauce, served with spinach, dried tomato pesto, macadamia	19,90
Feijoada (S,M,C,Z) Black bean stew, marinated tofu, roasted jackfruit, and oyster mushroom. Served with cassava flour (farofa), kale, rice, and vinaigrette.	21,90
DESSERT	
Chocolate mousse, blueberries and peanut brittle (S,N)	9,90
Matcha and white chocolate cream with miso caramel	
Cannoli with pistachio cream (G,N)	9,90
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Do you have an allergy? Notify us. We use the following abbreviations: