

MENU

Tasting Flight 27,90 p.p
Four tasting dishes selected by the chef.

Sharing menu 45,90 p.p
Five dishes plus dessert selected by the chef.

APPETISER

Sourdough focaccia (G) 7,90
Sourdough focaccia farcita (G,N) 10,90
Polenta fries (S) 7,90
Olives & artichokes 6,50
Oyster mushrooms (S,M) 13,90
Deep fried oyster mushrooms seasoned with spices, herbs mayo, and capers.

DISHES

Artichokes (C,N,S) 14,90
Grilled artichokes with romesco sauce, spring onions, olives and aioli.
Arancini con funghi e tarfufo fresco (C) 16,90
Fried rice balls with mushrooms, plant based cream and fresh truffle sauce, great beans.
Salpicão (N,C,M) 15,90
Potato, jackfruit, celery, walnut, raisin, apple and cashew nuts mayo. Served with endive and straw potatoes.
Parmigiana di melanzane (N) 15,90
Fried aubergine baked in fresh tomato sauce, basil pesto and cherry tomato confit.
Meets ceviche (C,N) 22,90
Marinated okra, jackfruit, and king oyster mushroom, served in paprika sauce, garnished with cashew, corn, cassava and plantain chips.
Autumn (S,M,C) 22,90
Borlotti beans stew, marinated beetroot, roasted topinambur and figs , steamed corn, grapes, walnuts, pumpkin and sun flower seeds, red wine sauce.

PASTA

Gnocchi (G,N,C) 20,90
Homemade pumpkin and sweet potato gnocchi, with kale pesto and roasted pumpkin.
Mezze maniche alla vodka (G,N,C) 17,50
Pasta with vodka, tomato and cream sauce, roasted tempeh, chives and macadamia parmesan.
Gnocchetti sardi al tartufo fresco (G,N,C) 20,90
Pasta with salsify sauce and fresh black truffle, macadamia parmesan.

DESSERT

Chocolate mousse, blueberries and peanut brittle (S,N) 9,90
Vanilla cream, baked fig, walnut crumble and balsamic (N) 9,90
Cannoli with pistachio cream (G,N) 9,90

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

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| CONTAINS GLUTEN: G | CONTAINS NUTS: N | CONTAINS LUPINS: L | CONTAINS MUSTARD: M | CONTAINS CELERY: C | CONTAINS SOYA: S | CONTAINS SESAME SEED: Z |
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