## MENU

<b>Tasting Flight</b> Four tasting dishes selected by the chef.	27,90 р.р
Sharing menu Five dishes plus dessert selected by the chef.	45,90 p.p
APPETISER	
Sourdough focaccia (G)	7,90
Focaccia farcita (G,N)	10,90
Polenta fries (S)	7.90
Olives	6,50
Bruschette miste (G)	10,90
<b>Funghi fritti (S,M)</b> Deep fried oyster mushrooms seasoned with spices, herbs mayo, and capers.	13,90
DISHES	
Artichokes (C,N,S) Grilled artichokes with romesco sauce, spring onions, olives, aioli.	14,90
<b>Arancini con funghi (C)</b> Fried rice balls with mushrooms, green peas and saffron-rosemary sauce.	15,90
Salpicão (N,C,M) Potato, jackfruit, celery, walnut, raisin, apple and cashew nuts mayo. Served with chards and straw potatoes.	15,90
<b>Parmigiana di melanzane (N)</b> Fried aubergine baked in fresh tomato sauce, basil pesto, and cherry tomato confit.	15,90
<b>Meets ceviche (C,N)</b> Marinated okra, jackfruit, and king oyster mushroom, served in paprika sauce, garnished with cashew, corn, cassava and plantain chips.	22,90
<b>Feijoada (S,M,C,Z)</b> Black bean stew, marinated tofu, roasted jackfruit, and oyster mushroom. Served with cassava flour (farofa), chards and endive, rice, and vinaigrette.	22,90
PASTA	
<b>Gnocchi (G,C,N)</b> Homemade gnocchi with lentils bolognese sauce, cherry tomatoes confit and macadamia.	19,50
Mezze maniche alla vodka (G,N,C) Pasta with wodka, tomato and cream sauce, smoked tempeh and chives. Macadamia parmesan	17,50
Gnocchetti sardi alla salvia (G,N,C) Pasta with zucchini and sage sauce, roasted zucchini and walnuts.	17,50
DESSERT	
Chocolate mousse, blueberries and peanut brittle (S,N)	9,90
Rhubarb cake with marzipan (G,N)	9,90
Cannoli with pistachio cream (G,N)	9,90
	0,00

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

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