MENU

Tasting Flight	27,90 p.p
Four tasting dishes selected by the chef.	27, 90 p.p
Sharing menu Five dishes plus dessert selected by the chef.	45,90 p.p
APPETISER	
Sourdough focaccia (G)	7,90
Sourdough focaccia farcita (G,N)	10,90
Polenta fries (S)	7.90
Olives & artichokes	7,50
Oyster mushrooms (S,M)	13,90
Deep fried oyster mushrooms seasoned with spices, herbs mayo, and capers.	
DISHES	
Artichokes (C,N,S) Grilled artichokes with romesco sauce, spring onions, olives and aioli.	14,90
Arancini (C) Fried rice balls with pumpkin, agrodolce brodetto, taggiasche olives, cappers, Brussel's sprouts and pumpkin seeds.	16,90
Salpicão (N,C,M) Potato, jackfruit, celery, walnut, raisin, apple and cashew nuts mayo. Served with endive and straw potatoes.	15,90
Parmigiana di melanzane (N) Fried aubergine baked in fresh tomato sauce, kale pesto and cherry tomato confit.	15,90
Meets ceviche (C,N) Marinated okra, jackfruit, and king oyster mushroom, served in paprika sauce, garnished with cashew, corn, cassava and plantain chips.	22,90
Autumn (S,M,C) Borlotti beans stew, marinated beetroot, roasted topinambur and figs , steamed corn, grapes, walnuts, pumpkin and sunflower seeds and red wine sauce.	22,90
PASTA	
Gnocchi (G,N,C) Homemade pumpkin and sweet potato gnocchi, with kale pesto and roasted pumpkin.	21,90
Mezze maniche tomato and ricotta. (G,N,C) Pasta with tomato and cream sauce, roasted tempeh, homemade ricotta, chives and macadamia parmesan.	18,50
Gnocchetti sardi al tartufo fresco (G,N,C) Pasta with salsify sauce and homemade truffle sauce, fresh black truffle and macadamia parmesan.	21,90
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:

	TAINS CONTAINS CONTAINS SESAME SERY: C SOYA: S SEED: Z
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