

COFFEE BAR

Espresso	1,20 euro
Decaf espresso	1,30 euro
Barley coffee	1,50/ 2,00 euro
Cappuccino/ Americano/ Marocchino	1,50 euro (deca 1,60)
Barley coffee cappuccino/ latte macchiato	2,00 euro
Soy/ Almond cappuccino	2,00 euro
Cold coffee/ leccese (w ice and almond syrup)	2,50 euro
Shaken coffee	3,00 euro
Fresh orange juice	3,50 euro
Fruit and vegetables fresh juice	4,50 euro
Organic juice (by the bottle)	3,50/4,00 euro
Coke/ Sodas	3,00 euro
Hot tea/ Ice tea	3,50 euro
Hot chocolate	5,00 euro
Water (by the bottle 0,5 lt)	1,00/ 2,00 euro
Croissant	1,20/1,50 euro
Blundt cake/ Plumcake	3,00 euro
Slice of cake	3,50/ 5,00 euro
Homemade biscuits	1,00/ 1,50 euro
Sandwiches	3,00 euro
Stuffed focaccia	4,50 euro
Bagels	6,00 euro

WEEKEND SPECIALS

On Saturdays from 10 am to 12,30

Pancakes w redfruits and maple syrup	8,00 euro
Avocado toast w poached eggs	9,00 euro
Avocado toast w smoked salmon	9,00 euro
Bread, butter and fruit jam	7,00 euro
Yogurt, fresh seasonal fruit and honey	6,00 euro
French toast w fresh seasonal fruit	8,00 euro

FROM THE KITCHEN

- Tagliere of iberian black pork ham "patanegra" (16 euro)
- Bread, bufala soft cheese and Cetara anchovies (16 euro)
- Tagliere, our selection of artisanal cheeses and cured meats (16 euro)
- Gazpacho, fresh tomatoe soup (10 euro, small 6 euro)
- Cold ramen, fresh vegetables, peanuts, lemongrass and lime (11 euro, small 6 euro)
- Crunchy panzanella, eggplants, tomatoe, basil and bufala stracciata cheese (11 euro, small 6 euro)
- Corn Tlayuda, avocado, vegetables, confit tomatoes, Planted kebab (13 euro, small 6 euro)
- Planted pulled bbq burger, vegan mayo, coleslaw and pickles (12 euro)
- Wild salad, w seasonal fruit, goat cheese and cranberries (10 euro, small 6 euro)
- Shrimp tartare, peach, mint and tajin salt (13 euro, small 7 euro)
- Red tuna ham, figs, dried tuna eggs and jelly orange (14 euro, small 8 euro)
- Codfish ceviche, sweet chily, tomatoes, crunchy corn (13 euro, small 7 euro)
- Octopus salad, tamarind and lemon, quinoa, sumac and seeds (14 euro, small 8)
- Beef carpaccio, marinated zucchini, goat cheese and hazelnuts (14 euro)
- Veal, tuna sauce, wild salad, capers fruits (14 euro, small 8 euro)
- Chicken salad, yogurt, pecan nuts, pomegranad, green apple (14 euro)
- Brisket burger w coleslaw and sweet red onions, served w green salad (12 euro)

Tasting Menù : 5 tastes by chef's choice (30 euro)

DESSERTS

- Ricotta cheese mousse, apricot and caramelized almonds (7 euro)
- Dark chocolate semifreddo, salted caramel, crunchy peanuts (7 euro)
- Tiramisù (7 euro)
- Homemade cakes (5 euro)
- Crostata (3,50 euro)

APERITIVO

from 6 pm to 9 pm

Our aperitivo is daily fresh, made of tasty bites from our chef!

Aperitivo served with a drink by your choice (12/14 euro)

Humus or guacamole sauce with corn tostadas (5 euro)

Green olives (2,00 euro)

OUR SELECTIONS

Our products comes from small farms in various italian areas, operating in full respect of animals and nature

Tagliere of iberian black pork ham "patanegra" (16 euro)

Bread, burrata cheese and Cetara anchovies (16 euro)

Tagliere of crafted cheeses and curied meats (16 euro)

TACOS

from 6pm to 10.30 pm

Our tacos are made with artisanal 100% italian corn tortillas, from "La Morenita",
traditional mexican lab based in Italy

6 euro

Al Pastor

Pulled pork, pineapple and fresh coriander

Barbacoa de Res

Pulled beef brisket, caramelized red onion and smoked chipotle mayo

Acapulpo

Octopus, tomatoes, coriander and habanero mayo

Veracruz

Raw shrimp, guacamole, mint and aromatic salt

Gringas

Guacamole, dried tomatoes and fresh cheese

Vegano Chicano

Planted kebab, avocado and vegan spicy mayo