

COFFEE BAR

Espresso	1,20 euro
Decaf espresso	1,30 euro
Barley coffee	1,50/ 2,00 euro
Cappuccino/ Americano/ Marocchino	1,50 euro (decaf 1,60)
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	4,00 euro
Fruit and vegetables fresh juice	5,00 euro
Organic juice (by the bottle)	3,50/4,00 euro
Coke/ Sodas	3,00 euro
Hot tea/ Ice tea	4,00 euro
Hot chocolate	5,00 euro
Water (by the bottle 0,5 lt)	1,00/ 2,00 euro
Croissant	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 spanish black pork ham "Patanegra" (16 euro)
Our selection of artisanal cheeses and curied meats (16 euro)
Soft artichoke, topinambur and za' atar (9 euro)
White polenta, craft cheese, mushrooms (13 euro, small 8 euro)
Spicy yellow lentils soup, basmati rice, coriander, chestnuts (12 euro, small 7 euro)
Planted kebab burrito, avocado, spicy mayo (12 euro)
Wild salad and herbs, fruit, goat cheese, almonds (10 euro, small 7 euro)
Octopus, potatoe cream, confit tomatoes, olives (15 euro, small 8 euro)
Thai noodles, coconut soup, ginger, lemongrass, shrimps (14 euro, small 8 euro)
Stewed octopus, cuttlefish ink, green sauce, polenta (15 euro)
Codfish, provola cheese, artichokes, crumble, sumac (18 euro)
Pork fillet, red radish, lemon sauce, green molasses (18 euro)
Beef cheek, mirin and yogurt sauce, herbs oil (18 euro)
Pastrami sandwich (12 euro)

Seasonal vegetables (6 euro)

Ask to our staff about our vegan and lactos free options

Tasting Menù: 5 tastes by chef's choice (35 euro)

DESSERTS

Mont blanc (7 euro)
Dark chocolate semifreddo, caramel, crunchy peanuts (7 euro)
Tarte tatin, vanilla ice cream, blacberry (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 (6 euro)
Guacamole (5 euro)
Hummus (5 euro)

Green olives (2 euro)

OUR SELECTIONS

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

Tagliere of black pork ham from Spain (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, hummus, tomatoes, yogurt sauce and mint