

COFFEE BAR

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

WEEKEND SPECIALS

On Saturdays from 10 am to 12,30

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

FROM THE KITCHEN

- Tagliere of black pork ham from Nebrodi, Sicily (15 euro)
- Bread, burrata cheese and cantabrian anchovies (15 euro)
- Our selection of artisanal cheeses and curied meats (15 euro)
- Gazpacho, fresh tomato soup w apulian cucumber, origano and crunchy frisa (9 euro, small 6 euro)
- Cold ramen, marinated veggies, ginger and sake dressing, coriander, wakame seaweed
(10 euro, small 7 euro)
- Corn tostadas, w avocado, cherrie tomatoes, fresh cheese (9 euro, small 6 euro)
- Crunchy "Panzanella", with eggplants, tomatoes, burrata cheese, basil (9 euro, small 6 euro)
- Wild salad, w seasonal fruit, goat cheese, cranberries (8 euro, small 5 euro)
- Shrimp tartare, peach, mint, mexican salt (12 euro, small 7 euro)
- Codfish ceviche, yellow cherrie tomatoes, sweet chily, crunchy corn (13 euro, small 7)
- Citrus marinated salmon, pink grapefruit gel, pomegranate, liquorice flavoured wild fennell (12 euro, small 7 euro)
- Octopus salad with Pantelleria capers, confit tomatoes, olives mayo sauce (13 euro, small 7 euro)
- Beef tartare, green apple, smoked paprika mayo sauce (13 euro, small 7 euro)
- Slowly cooked veal, served w tuna sauce, capers flowers and wild salad (13 euro, 7 euro)
- Brisket burger, marinated w jamaican spices, served w coleslaw, mango chutney (12 euro)

DESSERTS

- Ricotta cheese mousse, apricot sauce, sweet roasted almonds (6 euro)
- Dark chocolate cream, salty caramel and peanuts crumble (6 euro)
- Tiramisù (6 euro)
- Homemade cakes (4,50 euro)
- Crostata (3 euro)

Tasting Menù : 5 tastes by chef's choice (28 euro)

*Bread (1,50 euro each) dinner only

APERITIVO

from 6 pm to 9 pm

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

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

Hummus or guacamole sauce with corn tostadas (4 euro)
Green olives

OUR SELECTIONS (15 euro)

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

Tagliere of black pork ham from Nebrodi, Sicily
Bread, burrata cheese and cantabrian anchovies
Tagliere of artisanal cheeses and curied meats

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

5 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