

COFFEE BAR

Espresso	1,20 euro
Decaf espresso	1,30 euro
Barley coffee/ ginseng	1,50/ 2,00 euro
Cappuccino/ Americano/ Marocchino	1,50 euro (deca 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	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	3,00/ 4,50 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	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 (16 euro)
 - Bread, burrata cheese and Cetara anchovies (15 euro)
 - Our selection of artisanal cheeses and curied meats (15 euro)
 - White polenta, testun cheese fondue and wild radish (12 euro, small 7 euro)
 - Fava beans cream, wild chicory and crunchy bread (11 euro, small 7 euro)
 - Creamy emmer, w pumpkin, pecorino cheese and black cabbage (12 euro, small 7 euro)
 - Poached egg, potato cream, mushrooms and seasoned cheese (10 euro)
 - Corn tlayuda, veggies, avocado, cherrie tomatoes and Planted kebab (13 euro, small 6 euro)
 - Wild salad, w seasonal fruit, goat cheese, cranberries (8 euro, small 5 euro)
 - Shrimp tartare, tangerine, burrata cheese, roasted almonds (13 euro, small 7 euro)
 - Octopus, grass peas cream, olives and confit tomatoes (14 euro, small 7)
 - Codfish, artichokes, potatoe cream, lemon and mint (14 euro)
 - Beef tartare, chicory buds and mustard (13 euro, small 7 euro)
 - Boneless spanish pork ribs, topinambur and mushrooms (15 euro, 8 euro)
 - Brisket burger, coleslaw, pickles and wild salad (12 euro)
- Tasting Menù : 5 tastes by chef's choice (30 euro)

DESSERTS

- Ricotta cheese mousse, bergamot, crunchy pistachios (6 euro)
- Dark chocolate cream, rum caramel and cocoa beans (6 euro)
- Custard tart and red fruits (6 euro)
- Homemade cakes (4,50/5 euro)
- Crostata (3 euro)

*Bread (2 euro each) *dinner only*

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 (4 euro)

Green olives (1,50 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 Nebrodi, Sicily (16 euro)

Bread, burrata cheese and Cetara anchovies (15 euro)

Tagliere of crafted cheeses and curied meats (15 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