

## 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)  
Smoked black Angus, dark bread, with honey mustard (15 euro)  
Crunchy panzanella, eggplants, tomatoes, basil, burrata cheese (10 euro, small 6 euro)  
Gazpacho soup, with San Marzano tomatoes, fresh origano, crunchy frisa (10 euro, small 6 euro)  
Corn Tlayuda, avocado, vegetables, confit tomatoes, Planted kebab (13 euro, small 6 euro)  
Soba noodles cold ramen, wakame seaweed, sesame, soy, ginger, sake (11 euro, 6 euro)  
Wild salad, w seasonal fruit, cranberries (8 euro, small 5 euro)  
Planted pulled bbq burger, vegan mayo, tomatoe,baby leaves (12 euro)  
Shrimp tartare, peach, fresh mint, lime and tajin salt (13 euro, small 7 euro)  
Codfish ceviche, fresh tomatoes, sweet chili, corn (13 euro, small 7 euro)  
Tuna dry carpaccio, figs, roe, orange gel (14 euro, small 8 euro)  
Octopus, potatoes, sweet cherry tomatoes, olive mayo, capers (14 euro, small 8)  
Chicken salad, pomegranade, green apple, yogurt, pecan nuts (13 euro)  
Veal, wild salad, capers and tuna sauce (14 euro, small 8 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 sauce, sweet almonds (6 euro)  
Dark chocolate semifreddo, salted caramel, crunchy peanuts (6 euro)  
Tiramisù (6 euro)  
Homemade cakes (4,50/5 euro)  
Crostata (3 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 (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