

## 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, tomato sauce, capers and Cetara anchovies (15 euro)  
Our selection of artisanal cheeses and curied meats (15 euro)  
Bruschetta with lard, wild honey and herbs (10 euro)  
Potatoes, pumpkin and pecorino cheese fondue (11 euro, small 6 euro)  
Lentils soup, mushrooms oil and crunchy bread (11 euro, small 6 euro)  
Corn Tlayuda, avocado, vegetables, confit tomatoes, Planted kebab (13 euro, small 6 euro)  
Soft egg, potatoe cream, mushrooms and cheese (10 euro)  
Wild salad, w seasonal fruit, goat cheese and cranberries (8 euro, small 5 euro)  
Planted pulled bbq burger, vegan mayo, tomatoe, baby leaves (12 euro)  
Shrimp tartare, red fruits, pomegranate and lemon thyme (13 euro, small 7 euro)  
Codfish, curry coconut milk and pak choi (14 euro)  
Octopus, spicy sweet potatoes cream, cashew nuts (14 euro, small 8)  
Beef tartare, pickles and honey mustard (13, euro, small 7 euro)  
Boneless iberian pork ribs, topinambur and chestnuts (15 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, persimmons, chestnuts (6 euro)  
Dark chocolate semifreddo, salted caramel, crunchy peanuts (6 euro)  
Lemon curd tart, berries (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