

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	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	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)
Pumpkin cream, blue cheese, salted crumble (12 euro, small 7 euro)
Thai noodles, coconut soup, ginger, mushrooms, cashews (12 euro, small 7 euro)
Cauliflower, lemon, sumac, smoked paprika (11 euro)
Planted kebab burrito, avocado, spicy mayo (12 euro)
Wild salad and herbs, lemon and marjoram vinaigrette (9 euro, small 6 euro)
Octopus, fava beans cream, escarole salad, olives (14 euro)
Shrimp ceviche, ginger, onion, orange, coriander oil (13 euro, small 7 euro)
Mackerel fish, pumpkin, radishes, apple (12 euro)
Codfish, roasted tomatoe, potatoe cream, crumble, red sweet onion (16 euro)
Veal, wild salad, tuna sauce, capers (14 euro, small 8 euro)
Beef tartare, goat cheese mousse and green sauce (14, euro, small 7 euro)
Pork, miso sauce, chestnuts, mushrooms (16 euro)
Pastrami sandwich (12 euro)

Tasting Menù : 5 tastes by chef's choice (30 euro)

DESSERTS

Ricotta cheese mousse, perssimons, chestnuts (7 euro)
Dark chocolate semifreddo, caramel, crunchy peanuts (7 euro)
Maritozzo, chantilly, red fruits (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