

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	4,00 euro
Fruit and vegetables fresh juice	5,00 euro
Organic juice (by the bottle)	3,50/4,00 euro
Coke/ Sodas	3,00/ 4,00 euro
Hot tea/ Ice tea	4,00 euro
Hot chocolate	5,00 euro
Water (by the bottle 0,5 lt)	1,50/ 2,00 euro
Croissant	1,50 euro
Blundt cake/ Plumcake	3,00 euro
Slice of cake	3,50/ 5,00 euro
Homemade biscuits	1,00/ 1,50 euro
Sandwiches	3,50 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

Spanish ham Patanegra (18 euro)

Selection of craft cheeses (18 euro)

Bread, burrata cheese and Cetara anchovies (18 euro)

Bio Lentils soup (13 euro, small 7 euro)

White polenta, craft cheese and seasonal mushrooms (13 euro, small 8 euro)

Thai noodles, coconut milk, lemongrass, ginger, chinese cabbage and shitake mushrooms (13 euro, small 8 euro)

Burrito with seasonal vegetables and planted bbq chicken (12 euro)

Wild salad, fresh fruit, goat cheese and roasted almonds (12 euro, small 8 euro)

Codfish, topinambur, leek and pak choi (18 euro)

Octopus in cacciatora sauce, potatoes, olives, celery and rosemary (20 euro, small 12 euro))

Shrimp ceviche, pumpkin, almonds and pickled vegetables (15 euro, small 8 euro)

Tuna sashimi, tubers, red fruits ,salmon eggs and tatsoi (18 euro, small 12 euro)

Pork fillet, artichokes and za' atar (18 euro)

Veal marrowbone with potatoes cream (22 euro)

Brisket sandwich, coleslaw, pickles and spicy vinaigrette (14 euro)

Seasonal vegetables (6/7 euro)

Tasting menu - 5 small dishes by chef's choice (38 euro)

Desserts

Apple tarte tatin, vanilla icecream, blackberries (7 euro)

Dark chocolate brownie, salted caramel, peanuts crumble (7 euro)

Egg flip and cookies (7 euro)

Homemade cakes (5 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 (18 euro)
Bread, burrata cheese and Cetara anchovies (18 euro)
Selection of craft cheeses by "Beppe e i suoi formaggi" (18 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

Al Pastor (7 euro)
Pulled pork, spicy sauce and fresh coriander

Barbacoa de Res (7euro)
Beef brisket, caramelized red onion and smoked chipotle mayo

Acapulpo (7 euro)
Octopus, olives and anchovies mayo

Veracruz (7 euro)
Tuna sashimi, tubers sauce and tajin salt

Gringas (6 euro)
Guacamole, dried tomatoes and fresh cheese

Vegano Chicano (6 euro)
Planted bbq pulled chicken, avocado, vegan spicy mayo