

MENU DELLO CHEF

APERITIVO

limoncello

traditional homemade italian lemon liqueur



0,04 l 5,⁵⁰ €

MENÙ

bruschetta con bresaola (* 1, 3, 4, 7, 12)

toasted ciabatta, beef bresaola, olive tapenade with anchovies, capers, brown mushrooms, grana padano cheese shavings

220 g / 40 g 9,⁹⁰ €

gnocchi di barbabietola con pera (* 1, 3, 7, 8, 12)

homemade beetroot gnocchi, gorgonzola sauce, caramelised hazelnuts, pickled pear in port wine, rocket

380 g 12,⁹⁰ €

porchetta di maiale (* 7, 9, 12)

slow roasted pork flank rolled with herbs, garlic, jerusalem artichoke purée, confit turnip, roasted beetroot, demi glace with thyme, crispy curly kale

380 g / 250 g 16,⁷⁰ €

crème brûlée alla vaniglia 🌱 (* 1, 3, 7, 8)

vanilla crème brûlée, almond biscuits, brown sugar

170 g 7,³⁰ €

LIMONATA

mandarino e zenzero

mandarin, lemon balm, ginger, cardamom, lemon, soda water

0,50 l 5,⁷⁰ €

1,00 l 10,⁸⁰ €

LE VIBRAZIONI ITALIANE

amaretto zero% sour

amaretto zero%, orange juice, cardamom, aquafaba, lemon

0,11 l 6,⁹⁰ €

amaretto sour

amaretto disaronno, orange juice, cardamom, aquafaba, lemon

0,11 l 9,⁹⁰ €

VINO

sauvignon (* 12)

serena 1881, veneto, igt, taliansko, suché

0,10 l 3,⁷⁰ €

0,75 l 25,⁹⁰ €