

TO SHARE

freshly-baked bread with breadsticks and olives | 3

Shrimp valley | 22

Green tomatoes gazpacho and cucumber-jalapenos granita

Beef yakitori (2pcs) | 18

lardo di colonata and tarragon mayo

Octopus yakitori (2pcs) | 18

Fish roe emulsion and pico de gallo

Crispy Кото́поиλо | 15

marinated in spices mix, kefir and spicy mayo

Pinsa | 18

tomato sauce with 'nduja, cherry tomatoes confit, mozzarella, basil and jamon

Mini burger (3pcs) | 19

Black Angus beef patty, caramelized onion, aged parmesan and truffled mayo

Assortment of cold cuts & cheeses | 22

SALADS

"Nicoise" | 19

tuna tataki, potatoes, green beans, baby lettuce, red sweet pepper confit and tonnata sauce

Burrata | 17

olive tapenade, cherry tomatoes confit, romesco sauce and grilled bread crumble

Summer salad | 15

assortment of tomatoes, capers, pickled red onion, radish and sundried tomato pesto

Mixed salad | 14

seasonal fruits, vegetable flakes and maple vinaigrette syrup

PASTA

Amatriciana | 16

mezzi rigatoni, cherry tomatoes confit, basil and parmesan

Cacio e pepe | 15

linguine, pecorino and Sichuan pepper

Orzo | 20

shrimps, octopus, 'nduja, tomato sauce and ouzo flavor

MAIN COURSES

Shi drum | 28

warm salad and chickpeas puree with tomato, Florina pepper, cumin and finocchio

Seabass | 27

zucchini puree, lemon oil, grilled vegetables and seasonal greens

Free Range Chicken | 22

chicken breast, marinated with mustard, couscous with seasonal vegetables

Pork "schnitzel" | 24

brown butter sauce with capers, lemon and mustard seeds

Short-rib | 29

grilled Black Angus short-ribs, black garlic glaze and chimichurri sauce

Tagliata (300g) | 35

grilled Black Angus strip-loin steak with butter sauce with tarragon

SIDES

Potato puree | 6

Homemade french fries | 5

Baby potatoes with lemon flavor | 6

Seasonal greens | 6

Mini mixed salad | 5

FOOD MENU