FOOD
Tue-Fri
[18:00 – 22:00]
Sat
[12:00 – 22:00]
Sun
[12:00 – 21:00]

SNACKS

NOCELLARA OLIVES 5

BREAD AND BUTTER 5
sourdough by Keit, whipped brown butter, salt flakes

ALICI DI NARDÒ 8
house-marinated anchovies, salsa verde

FROMAGE & FORMAGGIO 16
selection of 3 cheeses

SMALL PLATES

WINTER BEET CARPACCIO 10
citrus, tahini vinaigrette, pistachio dukkah

MISO CAESAR SALAD 12
romaine, miso dressing, panko togarashi crumb, crispy nori, parmigiano
(add cantabrian salt-cured anchovies) (15)

CRISPY RÖSTI BALLS 12
cacio e pepe / parmigiano foam, potato, caramelized onions

BLUEFIN CRUDO 18
tuna, ponzu jelly, pickled nashi pear

SALUMI DI MARE 18
tuna bresaola, swordfish prosciutto, seafood ‘nduja, stracciatella

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MAINS

CRISPY MUSHROOM LASAGNA 18
homemade green pasta, oyster mushroom & portobello, lemon bechamel, crispy chili oil

CHESTNUT GNOCCHI 20
parmigiano & chestnut cream, smoky spiced oil, sourdough croûtons

TROCCOLI WITH RED PRAWN CRUDO 22
fresh tomato sauce, patagonian red prawn tartare, basil oil, lemon pangrattato

SWEET

MOUSSE AU CHOCOLAT 8
dark chocolate, ancho chili, salt flakes & extra virgin olive oil

*Please ask our staff for allergens list