

APERITIVO

Burro montato e pane a lievito madre ¹⁻⁷ 7

Giardiniera homemade ⁹⁻¹² 7

Selezione di formaggi a latte crudo ⁷ 16

Speck friulano - Az Agr Calligaris - 15

Chawanmushi, carota caramellata, salsa al sesamo e alga nori croccante ¹⁻³⁻⁶⁻¹¹ 13

ANTIPASTI

Tacos, cozze e patate, cacio e pepe ⁷⁻¹⁴ 16

Funghi pleurotus arrosto, salsa al latte di cocco speziata e mandorle alla paprika ¹⁻³⁻⁶⁻⁷⁻⁸ 16

Lattuga arrosto, salsa affumicata di baccalà, arachidi tostate ¹⁻⁴⁻⁵⁻⁶ 15

Cavolo viola, crema di pane pepata e battuto di capperi e rafano ¹ 15

MAIN

Sedano rapa arrosto, latte di noci, tosatzu e kale croccante ¹⁻⁴⁻⁸⁻¹² 16

Risotto, carciofi, burro affumicato e dressing di 'nduja ⁷⁻¹² 20

Mafalda di magro, salsa di pomodori datterini in conserva, ricotta di Mustia e zest di pigne di cipresso ¹⁻³⁻⁷⁻⁹ 18

Capocollo di maiale, coste colorate, salsa beurre blanc all'aceto di pino ⁷⁻¹² 18

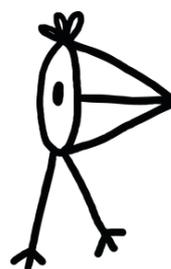
Seppia nera del Mediterraneo, lenticchie nere e gremolada ⁹⁻¹⁴ 25

DESSERT

Dolce del giorno ¹⁻³⁻⁷⁻⁸ 7

Acqua 1.5

Pane a lievito madre ¹ 2

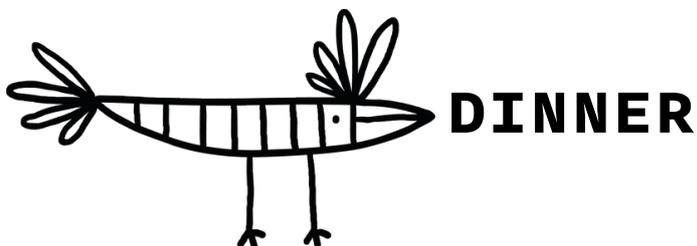


ALLERGENI

1. Glutine 2. Crostacei e derivati 3. Uova 4. Pesce e derivati 5. Arachidi e derivati 6. Soia e derivati 7. Latte e derivati 8. Frutta a guscio e derivati 9. Sedano e derivati 10. Senape e derivati 11. Semi di sesamo e derivati 12. Anidride solforosa e solfiti

13. Lupino e derivati 14. Molluschi e derivati

*Alcuni prodotti sono surgelati all'origine o possono essere congelati in loco (mediante abbattimento rapido della temperatura) rispettando le procedure di autocontrollo ai sensi del reg. CE 852/04.



APERITIF

Whipped butter and sourdough bread ¹⁻⁷ 7

Homemade Giardiniera ⁹⁻¹² 7

Selection of raw milk cheeses ⁷ 16

Cured raw speck from Friuli 15

Chawanmushi, caramelized carrot, sesame sauce and crispy nori seaweed ¹⁻³⁻⁶⁻¹¹ 13

ANTIPASTI

Tacos, mussels and potatoes, cacio and pepe ⁷⁻¹⁴ 16

Roasted pleurotus mushrooms, spiced coconut milk sauce and paprika almonds ¹⁻³⁻⁶⁻⁷⁻⁸ 16

Roasted lettuce, smoked cod sauce, toasted peanuts ¹⁻⁴⁻⁵⁻⁶ 15

Roasted violet cabbage, peppered bread cream and caper and horseradish puree ¹ 15

MAIN

Roasted celeriac, nut milk, tosatzu and crispy kale ¹⁻⁴⁻⁸⁻¹² 16

Risotto, Nizza Monferrato cardoon and artichokes, smoked butter and 'nduja dressing ⁷ 20

Stuffed Mafalda with ricotta and spinach, tomatoes sauce, Mustia ricotta and cypress cone zest ¹⁻³⁻⁷⁻⁹ 18

Pork neck, colored chards, beurre blanc sauce ⁷⁻¹² 18

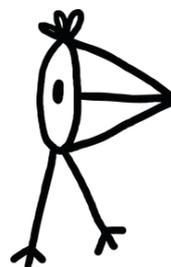
Mediterranean cuttlefish, black lentils and gremolada ⁹⁻¹⁴ 25

DESSERT

Dessert of the day ¹⁻³⁻⁷⁻⁸ 7

Water 1.5

Sourdough bread 1 2



ALLERGENS

1. Gluten 2. Crustaceans and derivatives 3. Eggs 4. Fish and derivatives 5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Nuts and derivatives 9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulfur dioxide and sulphites

13. Lupin and derivatives 14. Molluscs and derivatives *Some products are frozen at source or can be frozen on site (by rapidly reducing the temperature) in compliance with self-monitoring procedures pursuant to EC Regulation 852/04.