

DINNER

PER INIZIARE

Burro montato all'alga nori e pane a lievito madre ¹⁻⁷ 8

Giardiniera homemade ⁹⁻¹² 7

Selezione di formaggi a latte crudo ⁷ 15

Coppa stagionata del Ticino - Azienda Agricola Cirenaica - 15

Panissa frita, robiola e salvia ⁷ 7

ANTIPASTI

Carpaccio di tonnetto mediterraneo, fichi e dressing alla soia ¹⁻⁴⁻⁶ 15

Melanzane al BBQ, salsa di pecorino e pinoli, pomodori secchi e basilico ⁷⁻⁸ 14

Cipolla di Montoro frita, crema di mandorle, uva fragola marinata e dragoncello ⁸ 13

Tacos di polpo alla brace, ketchup di piccadilly, parmigiano e zucchine in escabeche ⁷⁻¹²⁻¹⁴ 16

MAIN

Cavatelli, funghi finferli, burro acido e maggiorana ¹⁻⁷⁻¹² 19

Tubetti, cozze, 'nduja e limone fermentato ¹⁻⁷⁻¹⁴ 17

Capocollo di maiale, peperoni arrosto, salsa di acciughe e capperi, origano ⁴ 18

Lampuga mediterranea, cannellini, bietoline e beurre blanc all'aceto di mele ⁴⁻⁷⁻¹² 25

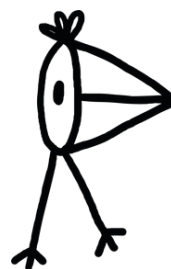
Lattuga alla brace, salsa cesar alle nocciole, pickles di sedano e crumble di pane ¹⁻⁷⁻⁸⁻¹² 16

DESSERT

Dolce del giorno ¹⁻³⁻⁷⁻⁸ 7

Acqua 1.5

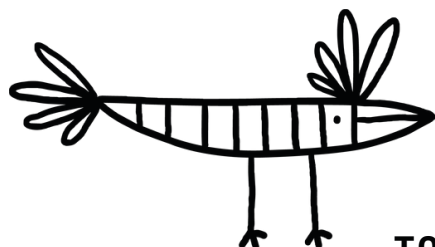
Pane a lievito madre ¹ 2.5



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 853/04.



DINNER

TO GET STARTED

Whipped butter with nori seaweed and sourdough bread ¹⁻⁷ 8

Homemade Giardiniera ⁹⁻¹² 7

Selection of raw milk cheeses ⁷ 15

Coppa - italian cured pork neck 15

Fried panissa, robiola and sage ⁷ 7

ANTIPASTI

Tuna Carpaccio, figs and soy dressing ¹⁻⁴⁻⁶ 15

BBQ eggplant, pecorino and pine nut sauce, dried tomatoes and basil ⁷⁻⁸ 14

Fried Montoro onion, almond cream, marinated strawberry grapes and tarragon ⁸ 13

Grilled octopus tacos, Piccadilly ketchup, parmesan cheese and zucchini in escabeche ⁷⁻¹²⁻¹⁴ 16

MAIN

Cavatelli, chanterelle mushrooms, sour butter and marjoram ¹⁻⁷⁻¹² 19

Tubetti pasta, mussels, 'nduja and fermented lemon ¹⁻⁷⁻¹⁴ 17

Capocollo pork, roasted peppers, anchovy and caper sauce, oregano ⁴ 18

Dolphinfish, cannellini beans, chard and apple cider vinegar beurre blanc ⁴⁻⁷⁻¹² 25

Grilled lettuce, hazelnut Caesar sauce, celery pickles and bread crumble ¹⁻⁷⁻⁸⁻¹² 16

DESSERT

Dessert of the day ¹⁻³⁻⁷⁻⁸ 7

Water 1.5

Sourdough bread ¹ 2.5



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.