

APPETIZERS

- **Sicilian olives marinated with citrus** 3 eur
- **24 months old Parmigiano reggiano with modena balsamic vinegar** 7,5 eur
- **Crispy artichokes** 8 eur
- **Eggplant “croquetas”, parmigiano and dry tomato** 8 eur
- **Crispy squid whit basil mayonnaise** 12 eur
- **Tuna sashimi with chipotle mayonnaise on corn tortitas** 12 eur

STARTERS

- **Mixed italian antipasto (cheese, cured meats and focaccia)** 18 eur
- **Bresaola, celery and lemon** 12 eur
- **Fresh tomato and basil soup** 9 eur
- **Rocket salad, balsamic, duck and trentino Apple** 14 eur
- **Burrata with spinach and almonds** 14,5 eur
- **Tegamino egg with mozzarella and tomato** 9 eur
- **Tuna tartar with avocado** 18 eur
- **Veal carpaccio with Cipriani sauce** 16 eur
- **Octopus salad, cherry tomatoes, potatoes with safron and basil** 16 eur

PASTA

- **Carbonara spaghetti** 14 eur
- **Veggie lasagna** 12,5 eur
- **Pappardelle veal ragout** 15 eur
- **Eggplant ravioli “alla Norma”** 13,5 eur
- **Tagliolini cacio e pepe with black truffle** 22 eur
- **Spaghetti al nero di sepia with prawn and squid** 18 eur
- **Tagliolini with parmigiano, lemon and sage** 12 eur

MAIN COURSES

- **Veal hamburguer with cheese sauce** 14 eur
- **Roasted sea scallops with cauliflower truffled puree and pistachio** 23 eur
- **“French rack” lamb with veggies and fresh yogurt sauce** 25 eur
- **Steak tartar with egg yolk and herbs mustard** 18 eur
- **Tagliata entrecôte with herbs and potatoes** 19 eur

○ No meat, no fish, no vegetables

● Meat, Cold meats

● Fish, Seafood

● Vegetables

PIZZAS

- | | | |
|---|---|---|
| ○ White focaccia, oil and rosemary 4,5 eur | ○ Black truffle and egg yolk 21 eur | ○ Caprese di bufala “coca” 11 eur |
| ○ Queen Margherita 11 eur | ● Pepperoni and basil 14 eur | ● Salmon, cheese and dill “coca” 16 eur |
| ● Veggies pizza 13 eur | ● Black pumpkin and goat cheese 14 eur | ● Jam, arugula, parmigiano and cherry tomatoes “coca” 14 eur |