

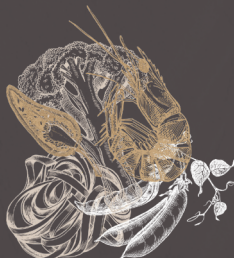
MENU DELLO CHEF

APERITIVO

limoncello

traditional homemade italian lemon liqueur

0,04 l 5,³⁰ €



MENÙ

insalata con halloumi grigliato (contains: 7, 8, 12)

mixed leaves, red chicory, avocado, cucumber, halloumi cheese, crushed pistachios, sun-dried tomato dressing

330 g 15,⁹⁰ €

spaghetti alle vongole (contains: 1, 3, 7, 12, 14)

vongole mussels, cherry tomatoes, garlic, chilli, wine, butter, parsley

400 g 18,⁵⁰ €

bistecca di ryb eye (contains: 3, 7, 9, 12)

cornflower rib eye steak, potato puree with parmesan, romanesco, carrot, butter, demi glace sauce

420 g 24,⁹⁰ €

cheesecake al caramello salato (contains: 1, 3, 6, 7)

physalis, homemade whipped cream, lotus crumble

170 g 8,⁵⁰ €

LIMONATA

homemade lemonade in a jug and their low-alcohol version

fragola e pompelmo

homemade strawberry and rosemary syrup,
fresh grapefruit juice, grapefruit, soda water,
°absolut vodka

	no alc.	°alc.
0,5 l	5, ²⁰ €	0,5 l 9, ⁹⁰ €
1,0 l	9, ⁹⁰ €	1,0 l 18, ⁹⁰ €

LE VIBRAZIONI ITALIANE

spritz al lampone (contains: 12)

prosecco valdobbiadene superiore brut drusian, martini rosato, raspberry cordial, fresh lime juice, sage, freeze-dried raspberry, soda water

0,20 l 9,⁷⁰ €

gin & tonic amarena (contains: 12)

beefeater gin, homemade cherry shrub, san pellegrino citrus tonic, fresh lime juice, lime leaves

0,25 l 9,⁷⁰ €