

MENÙ

pizza frita con tartufo 🍷 (* 1, 3, 7, 12) 200 g 9,⁹⁰ €

fried pizza, oyster mushrooms, garlic, truffle ricotta, pickled shimeji mushrooms, grana padano cheese, rocket, herb oil

risotto alla zucca 🍷 (* 3, 7, 8, 12) 400 g 15,⁹⁰ €

arborio rice, hokkaido pumpkin purée, gorgonzola cream, pumpkin oil, pecan nuts, pea sprouts

guance di manzo al vino rosso (* 7, 9, 10, 12) 390 g / 280 g 18,⁹⁰ €

beef cheeks, red wine sauce, peeled tomatoes, root vegetables, roasted celery purée, pea sprouts

purè di castagne 🍷 (* 7, 8, 12) 150 g 7,⁹⁰ €

homemade chestnut purée, vanilla whipped cream, marinated blueberries with almond liqueur, blackcurrant purée, lemon balm, caramelized hazelnuts

LIMONATA

pera e rosmarino 0,50 l 5,⁷⁰ €

pear-ginger purée, rosemary, lemon, soda

1,00 l 10,⁵⁰ €

LE VIBRAZIONI ITALIANE

notte di vendemmia 0,19 l 9,⁵⁰ €

cold-pressed apple juice, amaretto disaronno, spices, water

aurora di bacche 0,19 l 4,⁹⁰ €

pomegranate, açai, spices, ginger, water

VINO

neprica primitivo (* 12) 0,10 l 5,⁴⁰ €

igt, dry, tormaresca, puglia

0,75 l 37,⁹⁰ €

BIRRA

dark 13° (* 1) 0,40 l 4,⁰⁰ €

bottom-fermented czech-style dark lager from the DOCK7 brewery

CAFFETTERIA

neve e fuoco (* 7) 0,19 l 5,⁹⁰ €

hot white chocolate, raspberries, cold milk chocolate, ristretto

