

Carta Menù



FOR ENGLISH MENÙ
SCAN ME

Starters

PREMIUM RUBIA GALLEGA PICAÑA CARPACCIO ⁽⁶⁾	€ 15,00
HOUSE TASTING ^{(4) (7)} <i>With Cantabrian anchovies, Pantelleria capers, Taggiasca olives, a trilogy of selected DOP cheeses (semi-aged goat cheese, Pecorino Sardo, Taleggio delle Alpi) and Speck Alto Adige Senter PGI</i>	
• Light portion	€ 8,00
• Full portion	€ 15,00
WARM BRUSCHETTA WITH:	
• tomato and oregano ⁽¹⁾	€ 7,00
• spicy 'nduja ⁽¹⁾	€ 8,00
• buffalo mozzarella and Cantabrian anchovies ^{(1) (4) (7)}	€ 8,00
DOP BURRATA FROM ANDRIA AND PARMA RAW HAM ⁽⁷⁾	€ 14,00
OCTOPUS SALAD WITH POTATOES ⁽¹⁴⁾	€ 12,50

Cold Cuts and Cheese Boards

SELECTED CHEESES <i>Served with chestnut honey and organic fig jam, Sorrento walnuts, accompanied by our warm bread</i> ^{(7) (8)}	€ 14,00
SELECTED COLD CUTS AND CHEESES <i>Served with chestnut honey and organic fig jam, Sorrento walnuts, accompanied by our warm bread</i> ^{(7) (8)}	€ 14,00
CREATE YOUR OWN BOARD <i>Choose your own composition</i> ^{(7) (8)}	€ 14,00

*All dishes are served with warm panfocaccia made with sourdough starter and baked in a wood-fired oven.
Organic Kamut panfocaccia + € 1.00*