

UNCONVENTIONAL BISTROT

from 19:00 to 21:30

	SELEZIONE DI SALUMI E FORMAGGI LOCALI 7. 10. 12	19
	DEER SALAMI SMOKED SPECK LOCAL SALAMI DUCK BREAST BLU 61 CHEESE PIAVE STRAVECCHIO CHEESE SALCIS HAY- AGED PECORINO CHEESE MARZAMINO CHEESE BUFFALO TOMA CHEESE	
	UOVO DI FARAONA MORBIDO AI PORCINI E TARTUFO 1. 3. 7	19
	SAVORY COFFEE COOKIES GUINEA FOWL EGG SAVORY TRUFFLE ZABAIONE TRUFFLE FLAKES	
	CARPACCIO DI FILETTO DI MAIALE AFFUMICATO 1.	20
	SMOKED PORK SEARED ARTICHOKE ELDERBERRY VINAIGRETTE LIME ZEST CRISPBREAD	
	TARTARE DI BARBABIETOLA 11.	18
	SESAM AND GINGER SAUCE WHITE SESAM GUACAMOLE	
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	CHIACCHIERA ALLA SPIRULINA 1.7.	19
	BECHAMEL SAUCE WITH ROBIOLA FINFERLI MUSHROOMS FRESH ROCKET COOKED GRAPE MUST	
	VELLUTATA DI PISELLI 1.	18
	PEAS CREAM GRAPPA SAUTEED PEARS COCONUT VEGAN YOGURT BREAD CROUTON	
	PACCHERO AL GAMBERO E POMODORINI 1. 2. 7.	22
	PACCHERO FILLED WITH SHRIMPS AND CHERRY TOMATOES BURRATA CHEESE EGGPLANT CREAM	
 	GIGLI AI FAGIOLI NERI CON PESTO DI ZUCCHINE 8.	19
	BLACK BEANS PASTA ZUCCHINI PESTO WILDBERRIES ALMONDS MINT	
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	CONIGLIO D'ESTATE	22
	RABBIT BABY CARROTS CARDONCELLI MUSHROOMS	
	AGNELLO ALLE ERBE 1.10.	25
	LAMB ASPARAGUS SAUTEED WITH FLAVORED BUTTER BERGAMOT AND MINT	
	MEDAGLIONE DI MANZO	35
	BEEF MEDAILLON WILD SPINACH FOIS GRAS CHERRY AND CHIANTI WINE SAUCE	
	FALAFEL CON PESTO DI LENTICCHIE ROSSE 1.	20
	FALAFEL LEAVES OF SALAD RED BEANS HUMMUS	

Service charge € 2,50 per person

In case of allergy or intolerance we can suggest you a preparation that suits your needs .

Please note: some dishes may be prepared with frozen ingredients depending on the season and usage.