

Brunch

Opening Hours

Café - Cocktails

11.00 am - midnight

Lunch

Monday - Friday

noon - 3.00 pm

Brunch

Saturday - Sunday

noon - 5.00 pm

Dinner

7.30 pm - 23.30

Green Menu

ORGANIC SQUEEZED FRUITS AND VEGETABLES

wheatgrass, green apple and ginger	10
wheatgrass, celery and spinach	10
curly cabbage, rosemary, cucumber, green apple and lemon	10
fennel, tarragon, cucumber, curly cabbage and mint	10
celery, spinach, curly cabbage and lemon	10

BROWN RICE

brown rice with arugula pesto and mint	18
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GLUTEN FREE PASTA

penne with fresh ricotta, Sicilian cherry tomatoes and basil	12
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QUINOA

quinoa fusilli with almonds and arugula pesto	12
quinoa with fresh seasonal vegetables	14
green tomato stuffed with quinoa and Mediterranean herbs	12

SEITAN

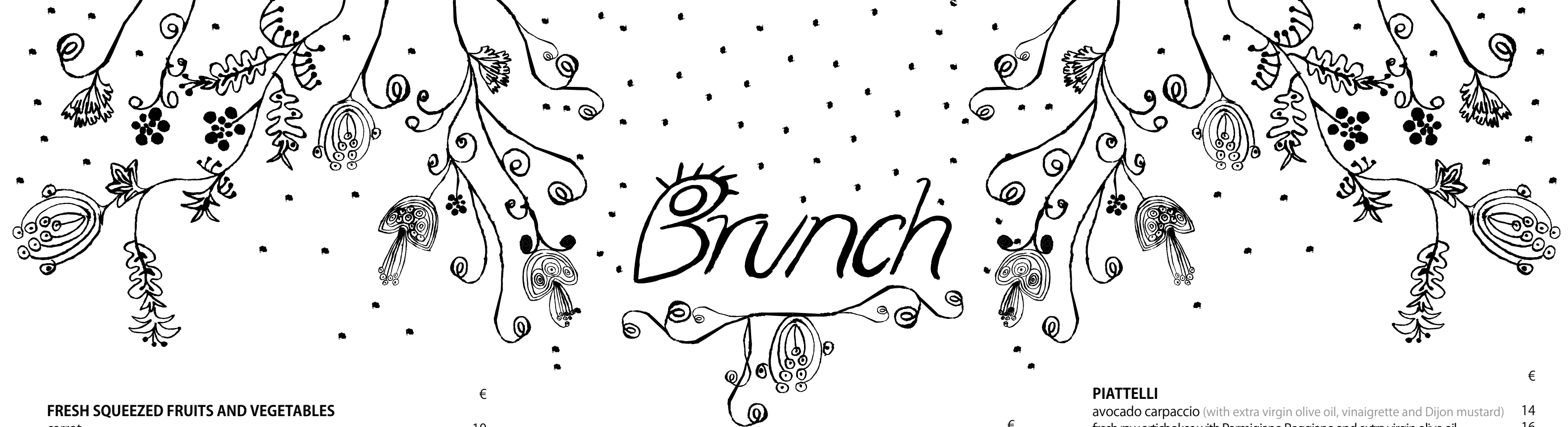
breaded seitan with almonds flour and soncino salad	14
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SALAD, VEGETABLES

vegetable spaghetti (carrots, zucchini, daikon radish), nuts and tofu	12
salad of raw zucchini topped with oil and lemon	10
raw spinach salad with extravirgin olive oil and apple cider vinegar	10

10% vat and service are included





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FRESH SQUEEZED FRUITS AND VEGETABLES	
carrot	10
carrot, tomato and celery	10
carrot and green apple	10
carrot, green apple and ginger	10
red apple and ginger	10
red apple, pineapple and fresh mint	10
pineapple	10
pineapple, ginger and coriander	10
kiwi, green apple and lemon	10
kiwi, orange and white grape	10
açaï and red fruits (blackberries, blueberries, raspberries)	10
FRESH PRESSED JUICES	
orange	9
orange and grapefruit	9
orange with fresh mint	9
orange and pink grapefruit	9
orange, grapefruit and lemon	9
grapefruit	9
pink grapefruit	9
lemon (sugar or honey and water)	9
BREAD BASKET	
fresh bread - toasted bread - small sweet croissant* - small salty croissant*	8
TOASTED BREAD WITH JAM AND BUTTER	
strawberry - raspberry - blackcurrant	
white peach - blonde orange - manuka and acacia honey	8
BISCUITS	
assorted handmade cookies	11
PROBIOTIC YOGHURT	
with cereals - muesli - acacia honey - manuka honey	8
with fresh cut fruits	10

EGGS	
scrambled with fresh tomatoes	12
scrambled with crispy prosciutto	12
poached with toasted bread and green salad	12
fried with black truffle from Norcia	20
white omelette	10
omelette with mozzarella and tomato	12
omelette with Indian spices and basmati rice	12
white omelet with Neapolitan pumpkin and red onion	12

SMOKED SALMON	
wild smoked Baltic salmon with blini and sour cream	24
smoked salmon with scrambled eggs	16
cut salmon fillet with ratte potatoes	24

SALAMI	
mixed plate of cured meats	18
(prosciutto, bresaola, culatello, Felino salami, truffled mortadella)	
San Daniele prosciutto	16
purebred Fassone beef bresaola	16
culatello from Zibello with fried dumpling	18
pata negra Iberian jamon Bellota	35

MOZZARELLA, BURRATA, STRACCIATELLA	
buffalo mozzarella with Sicilian cherry tomatoes	16
burrata from Apulia with basil and mint	17
stracciatella buffalo mozzarella with Autumn herbs mesclun	17

FRIED TOASTS	
with Emmental	12
with Emmental and ham	12

SMALL PIZZA	
with black truffle from Norcia and Fontina cheese	16

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PIATTELLI	
avocado carpaccio (with extra virgin olive oil, vinaigrette and Dijon mustard)	14
fresh raw artichokes with Parmigiano Reggiano and extra virgin olive oil	16
warm sea salad (cuttlefishes, shrimps, squids, octopus)	20
pan-fried porcini mushrooms	18
Camogli salted anchovies with toasted bread and Normandy butter	12
small yellowfin tuna tartare with avocado	21

RICE	
pan-fried risotto with Morocco saffron	14

PASTA	
garganelli fresh pasta with salted ricotta cheese and Sicilian cherry tomatoes	12
pappardelle fresh pasta with mozzarella and fresh tomatoes	12
penne with spicy tomatoes and pepper (arrabbiata sauce)	12

FISH	
yellowfin tuna seared with sesami pickled ginger and wasabi	26
yellowfin tuna tartare with avocado	24
heart of seared salmon crusted with black sesame	26
grilled Norwegian salmon with pineapple and avocado cream	26

MEAT	
grilled beef fillet with vegetables in season	29
Milanese veal cutlet with Sicilian cherry tomatoes	27
Fassone beef carpaccio with Parmigiano Reggiano	27

SALADS	
arugola salad with candied cherry tomatoes, vinaigrette, Parmigiano Reggiano	14
arugola and rocket salad with warm goat cheese	14
autumn herbs salad with feta cheese, olives, capers and tzatziki sauce	14
Ceasar salad (lettuce, chicken, Parmigiano Reggiano tuiles)	16
autumn herbs salad and marinated beef with ginger	18

VEGETABLES	
steamed seasonal vegetables (fennel, zucchini, broccoli, carrots)	10
grilled seasonal vegetables (peppers, tomatoes, eggplants, red onions)	14

The yellowfin tuna is subjected to heat treatment as per REG CEE 854/2003 and REG CE1216/2011.

* deep frozen products