



ANTIPASTI

- Gaia** 13
Marinated Northern salmon tartare in teriyaki, sesame seed with potatoes and apple sauce
- Sipario** 13
Smoked beef veils with cheddar sauce, wood fruits and toasted bread
- Crocante** 15
Prawn covered in crackly katafi dough with mango dressing and smoked "capocollo" cheese veils, "burrata" cheese and chickpea
- Catalana ai tropici** 45
Blue lobster with exotic fruits, harlequin tomatoes and guacamole sauce with yogurt dressing

INSALATE

- William** 11
Early vegetables mesclun salad (mistcanza), pear, chicken, green tea and mint, "caciocavallo" cheese veils and mushrooms
- Luxuria** 12
"Songino", quail egg, fennel, mango, nuts, pomegranate, "feta" cheese, olives, toasted bread and Cesar dressing
- Arlecchino** 12
"Songino" salad, spinach, crowfish with tuna sauce, pistachio, little yellow and red tomatoes, soya bean, grilled artichoke



BUDDHA BOWLS

- Canarino** 11
Hot cous cous, chicken curry, vegetables, spinach, black beans and carrots.
- Madre Terra** 12
Quinoa, chickpea hummus, Russian salad, potatoes, beets, pears, "songino" (valerian), "feta" cheese, dried tomatoes, olive, chickpea and pumpkin.
- Sol Levante** 12
Anise "basmati" rice, cardamom, clove, smoked salmon tartare pickled in teriyaki, sesame, soya beans, cucumber, candied tomato, avocado

VELLUTATE

- Benedetto** 12
Asparagus cream with northern smoked salmon, poached egg, puff dough, and sesame
- Radici** 13
Pumpkin, carrots and ginger cream with "cacio" cheese and pepper pie
- DB** 14
Spiced lentils cream with "basmati" rice, "Polignano" carrots and dried "San Marzano" tomatoes

PRIMI

- Tavoliere** 12
"Orecchiette" (typical apulian hand made pasta), yellow tomatoes, "mazzancolla" (crowfish), sea asparagus, smoked artichoke, paschio
- Che gnocco!** 13
Hand made "gnocco" (potatoes dumpling), smoked bacon, Pakistan saffron
- Fattiamano** 14
Big hand made tortellino (Italian pasta) full up of pistachio "burrata" cheese, whisked with smoked "provola" cheese, almond, tryp dried tomatoes and "taralli" crumble with E.V.O. oil
- Proposta del giorno**
First course based on seasonal products

SECONDI

- Nostrano** 13
Lacqued farmyard chicken hing leg, sesame, pomegranate and (herbs) "basmati" rice
- Foyer** 15
Salmon in teriyaki icing, vegetables cous cous, carrots julienne
- Dal Nord** 16
Northern Iceland cod "confit", crackling potatoes, topinambur sauce, almond
- Boscaiolo** 20
Italian beef fillet with "porcini" mushrooms sauce, pumpkin pie, Sardinian bread wafer

I nostri piatti possono contenere allergeni
Su richiesta si effettuano variazioni

la
BIGLIETTERIA

senza lattosio



vegetariano



senza glutine

SNACKS

- Chips tradizionali** 5
Hot cracking chips with spiced salt
- Chips dolci** 5
Potatoes stick with "cacio" cheese and pepper sauce
- Tacos** 11
- Maxi Club Sandwich** 12
Carne
Big frayed beef sandwich, mayonnaise, bacon omelette, tomato, mesclun salad, hot chips
- Vegano** 4
big sandwich with tofu, salad, tomatoes, guacamole, hot chips

DOLCI

- Decamisù** 6
- Teddy** 6
- Trilogia** 6
- Tuttifrutti** 7
- Oro verde** 7
- Willy Wonka** 7

BEVANDE

- Acqua** 2
naturale 75cl / frizzante 75 cl
- Soft drink** 3
Coca Cola, Coca Cola Zero, Fanta, limonata, cedrata, acqua tonica, ginger beer, ginger ale, Chinò
- Birra in bottiglia** 4 / 6
Menabrea Strong, Menabrea Weiss, Viandante Saison, birra senza glutine
- Birra alla spina** 3 / 5,5
Amarcord Gradisca 20 / 40cl, Amarcord Tabachera 20 / 40 cl
- Vino al calice** 4 / 9
- Amari** 4
Jägermeister, Lucano, Fernet, Amaro Sibilla, Amaro del Capo, Amaro Braulio Riserva, Limoncello
- Rosoli di Puglia** 4
Antica Tradizione, Rucola, Melograno, Finocchietto, 5 Agrumi, Ulivo

FRESH FRUIT



4

SERVIZIO 2,50