

COLD AND HOT SNACKS

Crispy chicken wings in sweet chilli sauce with red pepper	6,50
Grilled squid, shrimps, green plants, butternut squash gel, tomato salsa, balsamic glaze	7,80
Bruschettas with various tomato salsa, mozzarella, basil, olive oil, and red onions	4,80
Bruschettas with various tomato salsa, Parma ham, roasted capers, feta cheese	5,60
Salmon tartare with guacamole, quail egg, Roasted capers, asparagus and garlic toast	10,20
Roman salad, Pecorino Romano cheese, San Marzano cherry tomatoes	
• crispy chicken	7,35
• grilled tiger prawns	9,90
Grilled salmon salad, asparagus, fennel, white radish, quail eggs, horseradish mayonnaise	8,70
Artichoke salad, shallots, chickpeas, San Marzano tomatoes, lemon-chilli sauce	6,75

SOUPS

Creamy pumpkin soup with fried porcini mushrooms	4,55
Bull tail soup with onions, parmesan chips, garlic baguette with greenery	5,60
Seafood consommé with root veggies and shrimp-cod balls	7,80
Soup of the day	3,90



BURGERS

Brioche buns used in burgers are self-baked

Portobello burger (grilled portobello mushroom, Cheddar cheese, tomatoes, salad leaves, avocado, fresh red onions) French-fried potatoes	6,50
Chicken burger (cheddar cheese, bacon, pickles, tomatoes, lettuce) French fries	7,80
Pulled pork burger (chorizo, cheddar cheese, roasted onions) French fries	8,50
Beef burger (arugula, caramelized onions, tomato salsa, cheddar cheese) French fries	12,85

PICAS / PIZZAS

Margherita tomato sauce, mozzarella, fresh basil, olive oil	6,50
Vegetariano e zucchine tomato sauce, mozzarella, grilled cukini, basil, olive, San Marzano cherry tomatoes	7,80
Calzone mozzarella, mushrooms, ham, tomato sauce	8,20
Quatro Formaggi tomato sauce, mozzarella, gorganzole, Pecorino Romano, ricotta	8,85
Capricciosa tomato sauce, cotto ham, olives, parmesan, artichokes, mozzarella	8,95
Prosciutto tomato sauce, parmesan, arugula, Parma ham, <i>San Marzano</i> tomatoes, buffalo mozzarella, balsamico	
Tonno e cipola tomato sauce, mozzarella, tuna fish, capers, olives, red onions	9,30



FROM THE CHARCOAL GRILL

Grilled small squids with sweet corn ragout, tiger prawns, zucchini, spinach	9,80
Latvian pike-perch fillet fried in rosemary butter, seasonal vegetables mix , carrot puree, <i>bearnaise</i> sauce	10,50
Grilled Scottish salmon fillet, mashed potatoes, garlic, grilled fennel, <i>bearnaise</i> sauce	12,20
Grilled pork neck chop, dill mashed potatoes, fried vegetables, <i>bordelaise</i> sauce	8,60
Grilled chicken breast with potato purée, root veggies, demi-glace sauce	7,90
Grilled ½ corn chicken, seasonal vegetables, cherry tomato confit, green pepper sauce	9,80
Veal chop with potato-dill purée, caramelized celery root, fried mushrooms, red wine - rosemary sauce	14,50
Grilled portobello with tomatoes, mozzarella, fried green asparagus, sun - dried tomato tapenade	7,85

DESSERT

Pavlova with berry jelly, fresh berries, lemon-lime cream	4,70
Chocolate fondant, pear jam, almond crumbs, vanilla ice cream	4,90
<i>Creme brulee</i> with fresh berries	4,90
Chocolate cream cheese terrine, miso caramel, peanuts	4,90

