

# atempă

Contemporary Seasonal Bistrot

## STARTERS

**Crostino** with Cantabrian anchovy, crouton and flavored salted butter. ( 2 pz ) 1, 4, 7 7 €

**Cheese Tris:** quartirollo lombardo, caprino rocchino, toma Saint Uguzon and honey. 7 14 €

Squill fish **cheviche**, white onion, clementines, fermented red celery and coriander oil. 2, 9 18 €

Beef **tartare**, black muscat grape must, mint, quartirollo cheese cream and chimichurri. 7, 12 18 €

## FIRST COURSE

**Mezze maniche** with fresh borlotti cream, tripe, red tuna bottarga, rosemary oil. 1, 3, 4 18 €

Borrettane onion **soup**, balsamic vinegar, Jerusalem artichoke chips, ginger oil and bay leaf powder. 7, 12 16 €

## SECOND COURSE

Seared **quail**, red onion chutney, Béarnaise sauce. 3, 7, 10, 12 18 €

Seared Iberian white pork **pluma**, green apple, fermented pomegranate and bergamot stock. 20 €

Seared **red snapper**, sautéed chicory, citron and fermented kiwi sauce. 4 18 €

**Taleggio** dop Guffanti, sautéed turnip tops and orange blossom honey dressing. 7 18 €

## VEGGIES

**Fennel**, veg. bechamel with coconut milk and cocoa butter, liquorice, toasted almonds and lemon oil. 1, 8 16 €

Hokkaido **pumpkin**, ginger mustard, dandelion, fried pumpkin seeds and smoked paprika. 8, 10 16 €

## DESSERT

**Crème brûlée**, ricotta, rosemary and pepper reduction. 3, 7 7 €

White chocolate **cheese-cake** with amaretto, pear compote, salted almond crumble and grapefruit coulis. 1, 7, 8 7 €

## BEVANDE

Water 2 €

Soft drinks 3,5 €

Caffè 2 €

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Coperto 2.00 €

Pane Tone Bread Lab.

\*\*\*For allergies or intolerances, ask the staff or compare the allergy book.

Due to the difficult availability of some products, these are purchased fresh, blast chilled and frozen.