

atempă

Contemporary Seasonal Bistrot

ANTIPASTI

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

Cheese Tris: quartirolo lombardo, fiore sardo dop, comtè aoc and orange honey. 7 14 €

Sardines **ceviche**, red onion, yellow tomato, black quinoa, spicy toasted corn and coriander oil. 4 18 €

Beef **tartare**, garlic sprouts mousse and prickly pears. 7 18 €

PRIMI

Spaghettoni with mussels, black cherry and katsuobushi. 1, 14 18 €

Figs **gazpacho**, basil oil, roasted figs and herbs. 1, 12 16 €

SECONDI

Seared beef **diaphragm**, its base, green beans and carrot powder. 18 €

Seared **rabbit**, bagna càuda, yellow plum mustard and caper powder. 4, 7, 12 18 €

Flavored **mackerel** carpione, celeriac gelée, pilpil and blackgarlic cream. 4, 12 18 €

Burrata dop, fresh peas cream, roasted carrot puree, basil oil and sprouts. 7 16 €

VEGETALI

Roasted purple **eggplant**, bitter almond milk, salted lemon and tomato H2O. 8 16 €

Leek, Guffanti reserve gorgonzola fondue, lime and raspberries. 7 14 €

DOLCI

Mantova's **melon**, its salted coulis and chilli dark chocolate. 7 7 €

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

BEVANDE

Water 2 €

Soft drinks 3,5 €

Caffè 2 €

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.