

# atempă

Contemporary Seasonal Bistrot

## STARTERS

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

**Cheese Tris:** quartirolo lombardo, fiore sardo dop, toma Saint Uguzon and honey. 7 14 €

Marinated amberjack **ceviche**, red onion, lime, citron and coriander oil. 4 18 €

Beef **tartare**, beetroot, strawberries and chimichurri. 6, 12 18 €

## FIRST COURSE

**Rigatoni** with musky octopus, courgette cream, confit lemon, mint and Aleppo's pimiento. 1, 3, 4 18 €

Broad bean **cream**, fresh broad bean salad, agretti, salted lemon and ginger oil. 16 €

## SECOND COURSE

Duck **thigh**, apricot chutney, black pepper sauce and sautéed spinach. 6, 7, 10, 12 18 €

Seared beef **diaphragm**, its base, roasted spring onion and spring onion powder. 18 €

Seared **cuttlefish**, plums chutney, peas and lard. 1, 4, 6, 10, 12 18 €

**Taleggio** Guffanti, sautéed cime di rapa and orange flowers honey dressing. 7 16 €

## VEGGIES

White **asparagus**, babaganoush, toasted almonds, fiore sardo and cherries. 1, 6, 7, 8 20 €

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

## DESSERT

Chocolate and walnut **brownies**, coconut milk foam and fermented pear. 3, 7, 8 7 €

White chocolate **cheese-cake** with amaretto, 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.

**We serve fresh broad beans**