

atempnă

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 €

Sardines **ceviche**, red onion, lime, yellow tomato, yellow watermelon, spicy toasted corn and coriander oil. 4, 8 18 €

Raw Brà **sausage**, currant glaze and mustia ricotta. 7, 12 18 €

FIRST COURSE

Tagliolini with pink prawn tartare, herbs, bisque, piccadilli and turmeric. 1, 3, 4 18 €

Gazpacho, costoluto tomato, crispy bread, basil oil and herbs. 1, 12 16 €

SECOND COURSE

Chicken fiocco, marinated, seared, Aleppo's pimiento, fermented grapefruit, seared figs and roasted lettuce. 18 €

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

Seared **alletterato** tuna, babaganoush, plums and sautéed spinach. 1, 4, 12 18 €

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

VEGGIES

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

Roasted Polignano's **carrots**, salted coconut milk reduction, sour onion gelée, almonds and herbs. 8, 12 16 €

DESSERT

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

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