

atempă

Contemporary Seasonal Bistrot

STARTERS

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

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

Amberjack **ceviche**, red onion, lime, miyagawa, kiwi, coriander oil and Jalapeño. 4, 18 €

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

FIRST COURSE

Spaghettone with mussel and nduja cream, parsley air and green ox heart tomato concassè. 1, 3, 14 18 €

Sicilian mango **gazpacho**, crunchy chilli bread, smoked paprika and basil oil. 1, 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 **dolphinfish**, sautéed chard, prickly pear sauce, stock and carob powder. 1, 4 20 €

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

VEGGIES

Carpaccio of **peppers**, fermented strawberry grapes, macadamia nut and parsley oil. 8 14 €

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

DESSERT

Plum cake, plums in syrup and cream. 1, 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 €

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.