

atempnă

Contemporary Seasonal Bistrot

STARTERS

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

Cheese Tris: quartirolo lombardo, caPrimo, comtè aop and honey. 7 14 €

Squill fish **tiradito**, aji amarillo, sweet potato chips, popcorn, paprika and coriander oil. 2 18 €

Raw Brà **sausage**, blueberry coulis, lime and ricotta mustia. 7, 12 18 €

FIRST COURSE

Reginette with courtyard ragù, Sarawak pepper, radicchio, grapefruit and date gremolada. 1, 3, 9, 12 22 €

Broad bean cream, marinated dandelion, rocket, candied lime, fresh broad beans and ginger oil. 8 16 €

SECOND COURSE

Vietnamese style fried **duck** leg, carrot and leek salad, peanuts and herbs. 1, 2, 4, 8, 11 22 €

Seared beef **diaphragm**, sautéed herbs and brown gravy 9, 12 18 €

Flavored **mackerel** carpione, pilpil, citrus fruits and sautéed chicory. 4 18 €

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

VEGGIES

Roasted **artichoke**, its cream, chèvre foam, crunchy Jerusalem artichoke chips, artichoke broth and green chilli oil. 7, 12 16 €

Leek, lampascioni and tahini cream, leek mayo, radicchio, toasted almonds and lemon gelée. 3, 8, 11 16 €

DESSERT

Meringue with light miyagawa cream, cocoa and Maldon salt. 3, 7 8 €

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.

WE SERVE FRESH BROAD BEANS