

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, toma Saint Uguzon and honey. 7 14 €

Squill fish **cheviche**, white onion, clementines, fermented red celery and coriander oil. 2, 9 18 €

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

FIRST COURSE

Cocoa **spaghettono** with deer ragù and mint Quartirolo sauce. 1, 3, 7, 9 22 €

Legume and mushroom **soup** with roveja, Castelluccio lentils, borlotti, wood ear mushrooms, shiitake, sweet and sour Borrettana onion. 9, 12 18 €

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 **red snapper**, sautéed chicory, citron and fermented kiwi sauce. 4 18 €

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

VEGGIES

Fennel, veg. bechamel with coconut milk and cocoa butter, liquorice, toasted almonds and lemon oil. 1, 8 16 €

Hokkaido **pumpkin**, ginger mustard, dandelion, fried pumpkin seeds and smoked paprika. 8, 10 16 €

DESSERT

Crème brûlée, ricotta, rosemary and pepper reduction. 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.