

atempă

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 **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 €

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

SECOND COURSE

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

Vaccinara **tail meatball**, cacio e pepe, daikon, pear mustard, green sauce and almonds. 1, 3, 7, 8, 10, 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, salsify 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.