

# atempn

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 €

Grey **mullet fish** ceviche, caper and coriander sauce, red onion, lime gelée. 4, 12 18 €

Beef **tartare**, wild garlic sprouts foam, fermented plum sauce and fig leaf oil. 7 18 €

## FIRST COURSE

**Mezze maniche** with Sardinian mussels, nduja cream and herb sauce. 1, 3, 4, 12, 14 18 €

**Gazpacho** of green pepper, apple, yellow tomato, parsley, onion and cucumber, brunoise of vegetables, flowers and pickled cucumber. 1, 12 16 €

## SECOND COURSE

Seared **quail**, cherry BBQ sauce, rocket, chocolate gravy. 12 18 €

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

Seared **alletterato** tuna, tomato carpaccio, beef stock, sesame and chives. 4, 11 18 €

**Burrata** dop with tomato and strawberry sauce, soy and basil pesto. 1, 7, 12 16 €

## VEGGIES

Tropea **onion**, miso, fresh peas cream, mint and red port caviar. 6, 11, 12 16 €

**Eggplant** terrine, almond milk, ponzu sauce and herbs. 6, 8 16 €

## DESSERT

Chocolate **ganache**, cocoa powder and salted capers. 1, 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 €

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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.