ANTIPASTI | ENTRÉES | ENTRANTES

- STARTERS -

HOMEMADE FOCCACIA 5,50
rosemary | olive oil | sea salt

BRUSCHETTA 7,00
tomato salsa | basil oil | garlic | 15 year aged balsamic vinegar | oil

PUMPKIN SOUP 7,00
almonds | red pepper oil | fried capers | ricotta
+ ADD FRESHLY BAKED FOCCACIA 2,50

CROCCANTE DI BACALAO 9,50
harissa mayonnaise | potato | green herbs | citrus

BURRATA TO SHARE 15,50
tomato salsa | black olive crumble | olive oil | 15 year aged balsamic | crostini

Allergies? Please let us know.

Ask us for our vegan options.

CENA | DÎNER

- MAINS -

MUSHROOM RISOTTO 15,00
basil oil | pistachio | mushrooms | parmesan | spinach

''WILD PEPPER'' (GAME STEW) 20,00
pumpkin | mushrooms | potato

POACHED CODFISH 20,00
sauerkraut | potato | seasonal vegetables

ROASTED PUMPKIN 15,00
spinach | pumpkin | ginger | red pepper oil | mushrooms | pistachio

MELANZANE ALLA PARMIGIANA 12,50
eggplant | tomato | parmesan | béchamel sauce

LUCIA'S BURGER 17,50
little gem | tomato salsa | spicy mayonnaise | pickled balsamic onion | burrata | homemade fries

- SIDES -

SAUTEED SPINACH 5,00
SWEET POTATO FRIES 5,00
HOME MADE FRIES 5,00
SIDE SALAD 5,00

- DESSERTS -

LEMON RICOTTA CHEESECAKE 5,00
TORTA DELLA NONNA 5,00

Allergies? Please let us know.

Ask us for our vegan options.