

GLUTEN-FREE ITALIAN KITCHEN

STARTERS

Baby Octopus served with mashed potatoes, cherry tomatoes and herbs Allergens fish, celery	7.00	Wild Boar Tartare Allergens egg, sulphites	9.00
Turnip salad with sunblush tomatoes and cappers served with Homemade sorghum focaccia bread Allergens sulphites - vegan	6.50	Polenta with gorgonzola cheese cream and walnuts Allergens milk, nuts - vegetarian	5.80

MORE THAN JUST A BITE

Salmon mousse served with avocado Allergens fish, sesame	10.00	Country soup with fava beans and chard Allergens celery - vegan	7.00
Liver & Bacon served with mashed potatoes and grilled polenta Allergens milk	8.00	Polenta with asparagus, egg, scamorza cheese and truffle oil Allergens milk, egg - vegetarian	8.00

MAIN COURSES

Handmade "Teff Ravioloni" stuffed with duck and topped with bergamot sauce Allergens celery, egg, milk	14.00	Polenta gnocchi with truffle cheese, butter and sage Allergens milk - vegetarian	12.00
Handmade "Teff Tagliatelle" with bolognese sauce Allergens celery, egg	14.00	Polenta gnocchi with salmon and avocado cream Allergens fish	14.00
Handmade "chestnut pasta" served with chestnuts and orange Allergens none - vegan	12.00	Green pesto polenta square topped with potatoes and green beans Allergens nuts - vegan	12.00
Handmade "Teff pasta" with asparagus, avocado, pecorino-cheese and egg Allergens egg, milk - vegetarian	13.00	"Gnudi", ricotta and spinach balls, dressed with fresh tomato sauce Allergens milk, egg - vegetarian	11.00
Handmade "Teff Lemon Ravioloni" stuffed with crab, topped with courgette and ginger cream Allergens egg, crustacean, fish	14.00	Wild Boar burger marinated in cinnamon and cloves served with Handmade sorghum focaccia bread and mixed salad Allergens milk	15.00
Potatoes and chickpeas Gnocchi topped with red lentils cream Allergens celery - vegan	12.00	Duck breast marinated in wine and anise, served with celeriac cream and grilled polenta Allergens celery, sulphites	18.00

SIDES

Red pesto on grilled Polenta Allergens nuts, sulphites - vegan	4.00	Homemade sorghum focaccia bread served either with Butter or Vinaegrette Allergens milk or sulphites - vegetarian or vegan	3.50
Aubergine caponata with tomatoes and olives Allergens n/a - vegan	4.50	Side Salad Allergens n/a - vegan	3.50

DRINKS

SPARKLING

	<i>Flute</i>	<i>Bottle</i>
Prosecco – It is characterised by a fine, light perlage and a fresh aromatic perfume	6.00	26.00

RED WINES

	<i>175 Ml</i>	<i>250 Ml</i>	<i>Bottle</i>
Barbera – Intense and fragrant bouquet with a rich variety of ripe fruits velvety taste	7.70	12.00	25.00
Bardolino – Vinous odour, ruby red in colour, dry, very soft and a pleasant taste	6.50	9.20	19.00
Valpolicella Classico – a medium bodied young red with a fruity bouquet	8.10	12.80	27.00
Valpolicella Ripasso – cherries and plums surrounded with a pleasant hint of spicy oak	9.90	15.90	36.00
Merlot – aroma of wild berries. Full bodied, dry and rich with soft and smooth tannins	8.50	13.20	29.00
Nero D'avola – With sweet tannins and peppery aromatic flavour	6.90	10.80	21.00
Cabernet Sauvignon – full and very persistent nose velvety, vinous and a bit spicy	7.30	11.10	23.00
Salice Salentino Riserva – full bodied, with anise and cinnamon notes	9.30	15.10	33.00
Barolo – Nebbiolo grape, full bodied, rich in tannins, with rose aroma	12.70	20.50	45.00
Primitivo/Negramaro Blend – medium bodied, ruby red in colour	7.90	12.20	26.00

WHITE WINES

	<i>175 Ml</i>	<i>250 Ml</i>	<i>Bottle</i>
Greco di Tufo – aromatic notes of lemon and a lingering mineral finish	7.70	12.00	25.00
Chardonnay – Pale yellow-gold, dry, with citrus and vanilla finish	6.50	9.20	19.00
Pinot grigio – Straw yellow in colour, dry, clean with pleasant citrus aftertaste	8.50	13.20	29.00
Sauvignon Blanc – aromatic bouquet, grapefruit and lime scent, with a fresh finish	8.10	12.80	27.00
Gavi di gavi – bright to straw yellow, floral character and hints of sage and citrus	9.50	15.30	34.00
Vermentino Nuraghe – light bodied, offers aroma of pear, lime and peach	7.30	11.10	23.00
Pinot blush rose – Soft, pink coppery colour, delicate fruity bouquet, fresh flavour	7.30	11.10	23.00

COCKTAILS

Aperol Spritz	8.00	Bloody Mary	7.50
Campari Spritz	8.00	Gin Tonic	7.50
Espresso Martini	7.50		

BEERS

Peroni	4.50	Green Pilsner Gluten Free	6.00
Black Sheep Ale	6.00	Brewdog Pale Ale Gluten Free	6.00

SOFT DRINKS

Still water	2.00	Coke regular	2.50
Sparkling water	2.00	Diet coke	2.50

FRUIT WATER INFUSION

Pomegranade and mint in still water	3.00	Kiwi Apple Spinach Mint Coconut milk	4.50
Blueberry and lemon in still water	3.00	Raspberry Papaya Almond milk	4.50
Orange and ginger	3.00	Melon Passion fruit Almond milk	4.50

FRESH FRUIT JUICES