

IMPASTO

FOCACCIA - 5 -

Pain focaccia maison, huile d'olive

OLIVE MARINATE - 7 -

Olives marinées

CRUDO DI TONNO - 26 -

Thon yellowfin cru, crema de citron, câpres, oignons, fleurs de courgettes

BURRATA - 26 -

Burrata, mais, chili, oignons verts

INSALATA DI POMODORO - 18 -

Tomates ancestrales, olives, organ

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INSALATA MISTICANZA

Salade de laitues de saison & fenouil

** Offerte avec un plat principal**

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SPAGHETTI VONGOLE - 32 -

Palourdes, ail, chili, persil, vin blanc

CASARECCE - 29 -

Pesto de basilic, haricots, parmigiano reggiano

PACCHERI - 28 -

Saucisse, tomates cerises, chili, menthe, citron

BRANZINO - 38 -

Bar, moules, concombres, tomates

MAIALE - 44 -

Côtelette de porc, salade de concombres, sauce tonnato

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PANNACOTTA - 10 -

Yogourt de bufflone, fruits de saison

TIRAMISU - 10 -

Mascarpone, café, cacao, marsala

IMPASTO

FOCACCIA - 5 -
Homemade focaccia bread, olive oil

OLIVE MARINATE - 7 -
Marinated olives

CRUDO DI TONNO - 26 -
Raw yellowfin tuna, lemon crema, capers, onions, zucchini flowers

BURRATA - 26 -
Burrata, corn, chili, green onions

INSALATA DI POMODORO - 18 -
Heirloom tomatoes, olives, oregano

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INSALATA MISTICANZA
Seasonal lettuce salad & fennel

** Offered with a main course**

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SPAGHETTI VONGOLE - 32 -
Clams, garlic, chili, parsley, white wine

CASARECCE - 29 -
Basil pesto, string beans, parmigiano reggiano

PACCHERI - 28 -
Sausage, cherry tomatoes, chili, mint, lemon

BRANZINO - 38 -
Seabass, mussels, cucumbers, tomatoes

MAIALE - 44 -
Pork chop, cucumber salad, tonnato sauce

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PANNACOTTA - 10 -
Buffalo milk yogurt, seasonal fruits

TIRAMISU - 10 -
Mascarpone, coffee, cocoa, marsala