

IMPASTO

FOCACCIA - 5 -
Pain focaccia maison, huile d'olive

OLIVE MARINATE - 7 -
Olives marinées

CROCCHETTE - 12 -
Croquettes de pomme de terre & fromage fontina

RICOTTA E MIELE - 12 -
Tartinade de ricotta & miel

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INSALATA MISTICANZA - 17 -
Salade de laitue boston, endives, radicchio, noisettes rôties

ZUCCA - 17 -
Courge delicata frite, purée de poivrons & pacanes

BURRATA A LA NORMA - 26 -
Burrata, aubergines, tomates, chili

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ZUPPA
Soupe du jour

** Offerte avec un plat principal**

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GNOCCHI DI RICOTTA - 26 -
Sauce tomate & basilic, parmigiano reggiano

CONCHIGLIE - 30 -
Saucisse de porc, rapini, fenouil, chili, fromage pecorino

TAGLIATELLE - 36 -
Bolognese de veau, tomates, barolo, parmigiano reggiano

OCCHI - 32 -
Courge, beurre, fromage gorgonzola, graines de pavot

BRANZINO - 38 -
Bar, pommes de terre, poireau, caviar mujol, sauce beurre blanc

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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

CROCCHETTE - 12 -
Potato & fontina cheese fritters

RICOTTA E MIELE - 12 -
Ricotta & honey spread

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INSALATA MISTICANZA - 17 -
Boston lettuce salad, endive, radicchio, roasted hazelnuts

ZUCCA - 17 -
Fried delicata squash, pepper & peacan puree

BURRATA A LA NORMA - 26 -
Burrata, eggplants, tomatoes, chili

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ZUPPA
Soup of the day

** Offered with a main course**

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GNOCCHI DI RICOTTA - 26 -
Tomato & basil sauce, parmigiano reggiano

CONCHIGLIE - 30 -
Pork sausage, rapini, fennel, chili, pecorino cheese

TAGLIATELLE - 36 -
Veal bolognese, tomatoes, barolo, parmigiano reggiano

OCCHI - 32 -
Squash, butter, gorgonzola cheese, poppy seeds

BRANZINO - 38 -
Seabass, potatoes, leek, mujol caviar, sauce beurre blanc

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PANNACOTTA - 10 -
Buffalo milk yogurt, seasonal fruits

TIRAMISU - 10 -
Mascarpone, coffee, cocoa, marsala