

The flavors of **KITCHEN**

First course of the day

da 13

Risotto with Treviso Radicchio and Blue Cheese, deglazed with Red Wine.
(allerg. 1,7)

13.5

Paccheri alla Siciliana

with Eggplant, Tomato, Capers, Oregano, and Black Olive Powder.
(allerg: 1,7)

14

Handmade Tagliatelle with beef Ragout

13

Chicken Fillets with Crispy Breading, Salad, Cherry Tomatoes, and Shavings of Grana Cheese - Yogurt Sauce - Vinaigrette
(all. 1,3,7)

16.5

Salad with Chickpea Falafel, Cherry Tomatoes, Red Turnips, Mixed Greens, Chickpea Hummus, Yogurt Sauce, Vinaigrette + Sesame Seeds (all: 1,7,11)

11.5

Spelt Salad with Greens, Cherry Tomatoes, Greek Feta, Olives, Cucumbers, Vinaigrette. (all: 7)

12

Tuna, Egg, and Basmati Rice Salad with Mixed Greens, Tomatoes, Avocado, Vinaigrette (all: 1,7)

12

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE

1. Cereali contenenti glutine (grano, farro, grano khorasan, segale, orzo, avena) 2. Crostacei 3. Uova 4. Pesce 5. Arachidi 6. Soia 7. Latte e prodotti a base di latte (incluso lattosio) 8. Frutta a guscio (mandorle, nocciole, noci, noci di acagiù, noci pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland) 9. Sedano 10. Senape 11. Semi di sesamo 12. Anidride solforosa e solfiti (se in concentrazioni superiori a 10 mg/kg o 10 mg/litro) 13. Lupini 14. Molluschi