

Fico - vardier	16 €	Ginga	16 €
Michter's rye- Mancino Ambrato fig liqueur		Santa Teresa 1796 - Creme de cacao Briottet - Genepy - pepper	
Upside down	16 €	Season	16 €
Toki - pine needles - samphire fennel seeds		Pisco 1615 - tomato smoked melon - basil	
Sunset in Roatán	16 €	Margarita	16 €
Flor de Caña 12 - Mancino dry platano - coconut water Timorasso		Casamigos Blanco - Casamigos Mezcal Italicus rosolio di bergamotto - olive	
Bello di mamma	16 €	Dadline	16 €
Roku - Mancino dry - Tio Pepe cicory - chili pepper - garlic		Sgrappa - Ratafiá Rossi - Saras del fen Laphroaig	
Bicycle Thief	16 €	Spritz no more	16 €
Tanqueray Ten - Mulassano Bitter grapefruit - lemon - soda		Altamura distilleries - St. Germain - sake chili pepper	
Abricot Sour	16 €	V&T	16 €
Altamura distilleries - Amaretto Bernard Passito B. Estate - Genziana Val Formazza		Altamura distilleries - Genepy Val Formazza - Genziana - Meadlight	
Romantico Casanova	16 €	Alcool Free	
Casamigos Blanco - rose soda cedar water		Loca Cola	12 €
Bicerin	16 €	Seedlip Spice - coke	
Mancino Rosso - Bicerin liqueur coffee - sherry - milk		James Bond is dead	12 €
		Tanqueray 0.0 - fennel cordial - celery indian spices	
		Basil Magic Garden	12 €
		Seedlip Garden - basil	

Crostoni

Alps butter, anchovies

Veal sausage, mustard , sour onion

Burrata, tomato, basil

Alps butter, smoked trout,
raspberry gel

Goat's milk robiola, olive tapenade
tomato confit

10 € each

Aperitivo all'italiana

Cacciatorino salami, bread

Piedmontese antipasto,

Formazza cheese

15 € each

Street Food

Salted cod 'mantecato',
rye bread, chards

Octopus and peas

Smoked potato, poached egg,
mornay sauce, vegetables

Salad of confit rabbit,
pickled vegetables

Catch of the day
trapanese guazzetto, rye bread

Aubergine,
chimichurri and nachos

12 € each

'Sbriciolata', whipped
cream and strawberries

Bonnet

Chocolate, rum,
roses and raspberries

10 € each