

Fico - vardier	16 €
Michter's rye- Mancino Ambrato fig liqueur	
Bacco	16 €
Altamura - Cipango - Verjus Bella Estate Passito - grapes	
Crocetta	16 €
Sake Shirayuki Edo Genshu Michter's bourbon - nocino fig	
Sottosopra	16 €
Toki - pine needles - samphire fennel seeds	
Sunset in Roatán	16 €
Flor de Caña 12 - Mancino dry platano - coconut water Timorasso	
Bello di mamma	16 €
Roku - Mancino dry - Tio Pepe cicory - chili pepper - garlic	
Bicycle Thief	16 €
Tanqueray Ten - Mulassano Bitter grapefruit - lemon - soda	
lame's pool	16 €
Casamigos Blanco - cloves - kiwi	
Bicerin	16 €
Mancino Rosso - Bicerin liqueur coffee - sherry - milk	
Ginga	16 €
Santa Teresa 1796 - Creme de cacao Brionnet - Genepy - pepper	

Loreto	16 €
Pierre Ferrand Cognac C. Drouin Calvados Mancino Ambrato - apple almond	
Stagione	16 €
Pisco 1615 - tomato smoked melon - basil	
Margarita	16 €
Casamigos Blanco - Casamigos Mezcal Italicus rosolio di bergamotto - olive	
Dadline	16 €
Sgrappa - Ratafiá Rossi - Saras del fen Laphroaig	
Spritz no more	16 €
Altamura distilleries - St. Germain - sake chili pepper	
Americano alla moda	16 €
Bitter Martini Riserva - Martini rubino Martini ambrato - orange blossom	

Alcool Free

Loca Cola	12 €
Seedlip Spice - coke	
James Bond is dead	12 €
Tanqueray 0.0 - fennel cordial - celery indian spices	

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',
white and dark chocolate,
Brandy's foam

Bonet

Chocolate,
lemon and meringue

10 € each