

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 - Martini Bitter
grapefruit - lemon - soda

Iame's pool 16 €
Casamigos Blanco - cloves - kiwi

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

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

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

Baby octopus 'Luciana',
white polenta

Smoked potato, poached egg,
mornay sauce, vegetables

'Ris e coi'
rice ravioli, veal sausage, cabbage

Beef cheek, mashed potatoes

Catch of the day
trapanese guazzetto, rye bread

Pumpkin cream,
gorgonzola and amaretti

12 € each

'Sbriciolata',
white and dark chocolate,
Brandy's foam

Bonet

Chocolate,
lemon and meringue

English

10 € each