

“SIGNATURE DRINKS”

BACCO

Altamura distilleries vodka - Cipango - Bella Estate Passito - Verjus - Grapes 17 €

STAGIONE

**Pisco 1615 - Tomato smoked melon - Basil
17 €**

CROCETTA

**Sake Shirayuki Edo Genshu - Michter's bourbon - nocino fig
17 €**

SOTTOSOPRA

**Toki - pine needles - samphire fennel seeds
17 €**

BICYCLE THIEF

**Tanqueray Ten - Martini Bitter grapefruit - lemon - soda
17 €**

DADLINE

**Sgrappa - Ratafiá Rossi - Saras del fen Laphroaig
17€**

SPRITZ NO MORE

**Altamura distilleries - St. Germain - sake chili pepper
17 €**

SUNSET IN ROATAN

**Flor de Caña 12 - Mancino dry platano - coconut water Timorasso
17 €**

AMERICANO ALLA MODA

**Bitter Martini Riserva - Martini rubino Martini ambrato - orange blossom
17 €**

BELLO DI MAMMA

**Roku - Mancino dry - Tio Pepe cicory - chili pepper - garlic
17 €**

IAME'S POOL

**Casamigos Blanco - cloves - kiwi
17 €**

GINGA

**Santa Teresa 1796 - Creme de cacao Briottet - Genepy - pepper
17 €**

LORETO

**Pierre Ferrand Cognac
C. Drouin Calvados Mancino Ambrato - apple almond
17 €**

ALCOOL FREE

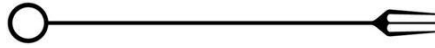
LOCA COLA

Seedlip Spice – coke 14 €

JAMES BOND IS DEAD

Tanqueray 0.0 - fennel cordial – celery 14 €

LOUNGEBAR



CROSTONI – 10 € each

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

STREET FOOD – 12 € each

Cuttlefish and peas
Courgettes, perch and burrata
Pork belly, lemon ribs and
sweet and sour sauce
Russian salad

STREET FOOD – 14 € each

"Ris e coi"
Rice ravioli, veal sausage, cabbage,
shiitake mushrooms
Salted cod "mantecato", rye bread,
chards
Vitello tonnato,
veal with tuna sauce, crunchy celery
Egg, asparagus, shrimp

CONDIVISIONE – 16 € each

Aperitivo all'italiana
Piemontese antipasto
Formazza cheese
Pane di segale
Cacciatorino salami, bread

DOLCI – 12 € each

Bunet, chantilly, Chivasso's hazelnuts cookies
Pistachio, white chocolate, citrus
Chocolate, vanilla and black cherries with ratafià

For any allergies/intolerances and/or specific diets, we always provide for the replacement of the courses with alternatives suitable for the customer's indications.

Our cuisine is mainly based on fresh raw materials. Everything we make it is preserved in the most respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made in a kitchen that also uses cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer any question about this menu.

Allergens list (EU regulation 1169/2011)

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

- 1 Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut).
- 2 Crustaceans and products thereof.
- 3 Eggs and egg-based products.
- 4 Fish and fish-based products.
- 5 Peanuts and peanut based products.
- 6 Soy and soy-based products.
- 7 Milk and milk-based products (including lactose).
- 8 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and their products).
- 9 Celery and celery-based products.
- 10 Mustard and mustard-based products.
- 11 Sesame seeds and sesame seed-based products.
- 12 Sulfur dioxide and sulphites (if in concentrations above 10 mg/kg or 10 mg/liter)
- 13 Lupins and products based on lupins.
- 14 Molluscs and shellfish products

COURSES

ALLERGENS

Crostoni :	7
Alps butter, anchovies	1, 4, 7
Burrata, tomato, basil	1, 7, 8
Alps butter, smoked trout, raspberry gel	1, 4, 7
Goat's milk robiola, olive tapenade, tomato confit	1, 7
Veal sausage, mustard, sour onion	1,7,10,12
Cuttlefish and peas *	14
Courgettes, perch and burrata	4, 7, 9, 12
Pork belly, lemon ribs and sweet and sour sauce*	1, 6, 11, 12
Russian salad	3, 4, 12
Ris e coi	1,3,6,7,9,12
Salted cod "mantecato", rye bread, chards	1,4,7
Vitello tonnato	3, 4, 9, 12
Egg, asparagus, shrimp	2, 3
Aperitivo all'italiana	1,4,7,12
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Pistachio, white chocolate, citrus **	1, 3, 5, 6, 7, 8, 9, 10, 11, 12
Chocolate, vanilla and black cherries with ratafià **	1, 3, 6, 7, 12

*Frozen product

**Product frozen on site after being prepared in order to preserve all nutritional properties
Raw fish served was subject to reclamation treatment prior.