

Place setting per person 1,50€

OUR MENU

FORMAGGIO DI CAPRA  **15,00€**

Grilled goat cheese | escarole | mushrooms sautéed in butter | beet chips

POKÉ BOWL  **18,00€**

Venere Rice | Salmon Tartare | Avocado | Edamame | Mango | Carrots | Wakame | Wasabi Mayo | Sesame

GAMBERO ROSSO **18,00€**

Shrimp Paste | Burrata | Pomegranate | Wild Herb Salad | Focaccia

TATAR DI MANZO **18,00€**

Arugula | Olives | Crispy capers | salted butter | pan brioche BACKFICIO

RISOTTO **16,00€**

Risotto | Pumpkin | Salsiccia | Stracciatella

MEZZE MANICHE **15,50€**

Mezze Maniche alla Norma | Tomato sauce | Eggplant | Salted ricotta | Basil

RAVIOLI homemade **18,00€**

stuffed with cod and potatoes | squid cream | oven-roasted cherry tomatoes

RICCIOLA  **26,00€**

Yellowtail Mackerel | Mashed Potatoes | Green Beans

TAGLIATA DI MANZO **28,00€**

Beef Tagliata | Rosemary Potatoes | Seasonal Vegetables

SALAD BOWL

Leafy greens, carrots, green beans, cherry tomatoes, olives, corn, hard-boiled egg **15,50€**

- Chicken | Avocado | Chia Seeds  
- Tuna in oil | Grapes | Pumpkin seeds  
- Camembert | Blueberries | Walnuts

served with dressing

PIZZA PADELLINO

AI TRE POMODORI **14,00€**

Sauce made from „San Marzano^{DOP}“ - sand yellow date tomatoes
mashed Pachino tomatoes | trio of olives | Pantelleria capers | oregano

Canned anchovies “del mar cantabrico” + 4,90€

SALAME PICCANTE **15,50€**

spicy salami | tomato sauce | mozzarella | black olives | stracciatella

CRUDO served cold **16,00€**

Raw Ham^{DOP} | Cherry Tomatoes | Buffalo Mozzarella | Basil

GAMBERI **16,00€**

Shrimp | Mozzarella | Zucchini cream | Arugula | Sun-dried tomatoes

FOCACCIA AL ROSMARINO **13,00€**

Rosemary focaccia served cold with “Lardo Colonnata”

TARTE FLAMBÉE

CLASSICA **13,00€**

Crème fraîche | Zucchini | Green onion | Bacon

SALMONE **13,00€**

Crème fraîche | Smoked salmon | Baby spinach | Pine nuts

VEGETARIANA **12,50€**

Crème fraîche | Zucchini | Eggplant | Bell pepper | Arugula

BURGER

IM KULT BURGER **16,50€**

Beef meatballs^(200g), salad, Fior di Latte, caramelized onions,
fried egg, black truffle oil, and chimichurri sauce

Served with a homemade dip and fries marinated with lime and pink pepper