

Place setting per person 1,50€

HUMUS  **15,00€**

Chickpea Hummus | Mushrooms | Swiss Chard | Carasau Bread

POKÉ BOWL  **18,00€**

Venere Rice | Wakame | Edamame | Carrots | Pomegranate | Squid | Wasabi Mayo | Sesame

ZUPPETTA DI PESCE  **18,00€**

Fish Soup | Vegetables | Toasted Bread

TATAR DI MANZO **18,00€**

Artichoke hearts | Parmesan shavings | Balsamic pearls | salted butter | pan brioche BACKFICIO

RISOTTO **15,50€**

Risotto | Spinach | Goat Cheese | Guanciale

ORECCHIETTE **15,50€**

Orecchiette | Broccoli | Olives | Sun-dried tomatoes | Burrata

RAVIOLI homemade **16,00€**

stuffed with ricotta and porcini mushrooms | Parmesan cream | pine nuts

BRANZINO   **26,00€**

Wolf bass | Basmati rice | Sweet-and-sour vegetables | Guacamole

TAGLIATA DI MANZO **28,00€**

Beef Tagliata | Rosemary Potatoes | Seasonal Vegetables

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

- SALAD BOWL**
- Chicken | Avocado | Sesame Seeds
 - Smoked salmon | Grapes | Pumpkin seeds
 - Grilled seitan | Artichokes | Sunflower seeds

served with dressing

OUR MENU

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€

4 FORMAGGI

14,00€

Tomato sauce | Mozzarella | Gorgonzola | Edam | Parmesan | Radicchio

CRUDO served cold

16,00€

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

CARCIOFI

15,00€

Mozzarella | Artichoke Cream | Coppa | Stracciatella

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