

Place setting per person 1,50€

OUR MENU

MOZZARELLA DI BUFALA  **15,00€**

Assorted tomatoes | Arugula | Zucchini | Olives | Figs | Buffalo mozzarella | Basil

POKÉ BOWL  **18,00€**

Venere Rice | Avocado | Mango | Cucumbers | Edamame | Quickly Sautéed Tuna | Wasabi Mayonnaise | Sesame Seeds

TATAR DI SALMONE  **18,00€**

Russian Salad | Avocado | Puffed Quinoa | Focaccia

TATAR DI MANZO **18,00€**

Quail eggs | sweet-and-sour onions | salted butter | pan brioche BACKFICIO

RISOTTO **16,00€**

Saffron | Chanterelles | Gorgonzola

SPAGHETTI CHITARRA ALLA „NERANO“ **15,50€**

Zucchini | Provolone del Monaco | Basil

RAVIOLI homemade **16,00€**

stuffed with ricotta and eggplant | dried tomato pesto | pine nuts

PESCATRICE & GAMBERI **26,00€**

Monkfish & Shrimp | Grilled Romaine Lettuce | Potato and Eggplant Balls | Caesar Dressing

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 | Pumpkin Seeds  
- Grilled Swordfish | Capers | Black Olives  
- Grana Padano | sun-dried tomatoes | sunflower seeds

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€

BRESAOLA **16,00€**

Mozzarella | Cherry tomatoes | Bresaola | Stracciatella

CRUDO served cold **16,00€**

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

FINFERLI **16,00€**

Tomato sauce, mozzarella, salsiccia, chanterelles

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