

PIZZA

Pizza Margherita **10.00**
Tomato, mozzarella, basil

Marinara **12.00**
Combination of local tomatoes, garlic, oregan, basil, olive oil

Pizza dell'orto **18.00**
Mozzarella., Pecorino, seasonal vegetable

Nerano **18.00**
Mozzarella, gorgonzola, zucchini cream, zucchini chips, basil

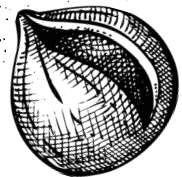
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25.00

DESSERT

Soft ice cream **6.00**
Seasonal tasting... ask for more

Gateaux Marcel **8.00**
chocolate

Cream Caramel **9.00**
Organic Milk, caramel



PASTA

Linguine Trufa **25.00**
Pecorino . Butter, trufa negra

Tagliatelle Fruta de Mare **20.00**
Scampi, Calamari, mussels, spicy tomatoes sauce.

DISHES

Diversity of Tomatoes **14.00**
Ricotta . Basil.

Green Salad **10.00**
Onion. Cucumber. Tomatoes.

Kale Salad **14.00**
White Kimchi, Katzuobushi, salsa matcha

Marrakech **18.00**
Falafel . Bulgur . Tomatoes . Pomegranate. Tzatziki

Grilled leeks **15.00**
local Leeks, chimichurr, remolacha

Parmigiana **12.00**
Mozzarella . Aubergine . tomato

Thai Salad **10.00**
Zanhaoria, Daikon, Pumpkin, Onion

TAPAS

Mushrooms arancini **6.00**
Bio mix Mushroom croquette

Babaganoush **6.00**
Eggplant paté indian style

Classic Spanish tortilla **8.00**
The most classic tapas...Eggs, Potatoes and onion

Truffle fries **9.00**
Fresh potatoes stick and truffle aioli

DAILY CATCH

Sea Bass **25.00**
A la Plancha

Scampi **3.50**
Natural, grilled served with alioli

Mejillones **18.00**
Mussels, Chipotle

Oyster **4.50**
Gilardeau N.3

locally sourced squid **16.00**
homemade teriyaki sauce, daikon, carrots and pumpkin

