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## *Cold Dishes*

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### ***Beef Tartare*** | *gf* | 18

Steak tartare with red onions and basil  
Garnished with aromatic herb aioli and fried  
capers. Served with toasted bread |3|

### ***Fake-Atini*** | *v* | 12

Flavoured roasted eggplant spread topped  
with caramelized onions and fennel leaves.  
Served on top of our homemade milk bread  
|1|3|7|8|

### ***Bufala e Pomodorini*** | *v* | 14

Mixed cherry tomatoes, fresh basil and  
traditional buffalo mozzarella |7|8|

### ***Cherry Blossom*** | *gf* | 18

Sashimi of the day. Served with yellow cherry  
tomato gazpacho, caviar (if available), and  
fermented red chili oil |4|

### ***Beef Carpaccio*** | *gf* | 16

Served with mustard aioli, arugula, olive oil,  
Maldon salt |3|7|10|

### ***Florence to Jerusalem*** 16

Fish Tartare of the day with basil and zaatar  
oil. Garnished with Jerusalem pretzel twill  
and yogurt |1|4|7|11|

### ***Purple Haze*** | *gf* | 16

Fish tartare of the day, red onion, mint and  
parsley. Served on top of our purple tahini  
sauce and garnished with dry yogurt powder  
|7|11|

### ***Quinoa salad*** | *veg* | 14

Colorful quinoa salad with aromatic  
leaves, thinly sliced carrots, beet roots and  
cranberry. Topped with our walnut tahini  
mousse |1|7|8|

### ***Cold&hot Fish Salad*** | *gf* | 18

Tempura fried fish served with aromatic  
leaves, spinach and toasted almonds on a bed  
of fresh yogurt sauce|4|7|8|

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## *Hot Dishes*

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### ***Raviolo Nero*** 28

Homemade ravioli filled with shrimp, ricotta,  
and blackened lemon. Served with Martini  
and a black garlic sauce |1|2|3|7|12|

### ***Zucchini Lemon Pasta*** | *v* | 22

Fresh pasta served with lemon butter,  
zucchini and parsley |1|3|7|12|

### ***Seafood Pasta*** 32

Fresh pasta served with fresh seafood,  
lemongrass, crab bisque reduction and fresh  
aromatic herbs |1|2|4|7|12|14|

### ***Fish Fillet*** 34

Sea fish fillet on seasonal vegetables in a  
butter and white wine sauce |7|

### ***Entrecote*** | *gf* | 19 (100g)

Beef steak by weight, with a homemade  
demiglace and side of your choice.  
Find out about today's weight |7|12|

### ***Sirloin By Weight*** | *gf* | 16 (100g)

Sirloin Steak by weight, with homemade  
Demi-glace and a side of your choice.  
Find out about today's weight |7|12|

### ***Carnivore Celebration*** | *gf* | 120

Our selection of daily premium meat cuts and  
sausages. Served with three side dishes of  
your choice. Best for 2-3 people |7|12|

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## *Extras*

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### ***Craving Carbs*** | *v* | *spicy* | 5

Our homemade bread selection served with  
labaneh in oil, and spicy tomato sauce |1|7|11|

### ***La Mista*** | *vv* | *gf* | 7

Mix of green leaves, radish, cherry tomatoes.

### ***Green Beans*** | *vv* | *gf* | 7

Green beans in ginger and lemon sauce.

### ***Patata Perfetta*** | *veg* | 7

Freshly cut potato fries with lemon zest.  
Served with beetroot ketchup |1|