

# LUNCH & DINNER MENU

12h-14h30 / 18h-22h30

## STARTER



### Tomato Ceviche

*Tomatoes marinated in citrus, coriander and red pepper paste*

9€

### Vitello Tonnato

*Slow cooked veal fillet with a tuna mayonnaise*

18€



### Fire and Ice

*Stracciatella & N'duja Calabrian Sausage*

16€



### Burrata

*Creamy burrata and cherry tomatoes*

14€

*Extra anchovies +3,5€*



Vegetarian



Vegan

Kindly let the staff know if you have any allergies or dietary restrictions.

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## MAIN COURSE

### *La bolognese n'existe pas*

*Pasta Fresca with a Black Angus Ragù  
Lady & the Tramp Style*

30€/200gr

40€/300gr

### Teriyaki Salmon

*Slow cooked 200gr salmon fillet served with rice  
and pak choi*

24€



### Miso Eggplant

*Oven roasted miso roasted aubergine*

16€

### Black Angus beef fillet

*Slow cooked 225gr Black Angus beef fillet  
served with Eryngii mushroom and purée*

30€



### Scamorza Toast

*Scamorza & Eryngii mushrooms served over  
signature Bread from Fine Bakery*

15€



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## DESSERT

Venetian sabayon  
*with strawberries*  
*... Or when a cloud gets drunk*  
7€

Carlo'iginal  
*Basil pannacotta & raspberry coulis*  
7€

 Passion fruit sgroppino & Penja pepper  
*Partly dessert, partly cocktail. Tasteful.*  
8€



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