

## IL PRANZO

12.30 / 14.30

€

### I PIATTI FREDDI

Insalata nizzarda <sup>3,4</sup>	17
Burrata con zucchine trombetta, olive taggiasche e pomodorini <sup>7</sup>	16
Prosciutto crudo S. Daniele trenta mesi, melone cantalupo	18
Roast beef di Fassona con rucola pomodorini e aceto balsamico <sup>10</sup>	20

### LE PASTE

Trofie al pesto <sup>1, 6, 7, 8, 11, 12</sup>	16
Trenette Mancini alle vongole veraci e bottarga di muggine * <sup>1, 4, 14</sup>	25
Gnocchi fatti in casa di ragù bolognese di fassona piemontese <sup>1,3, 7, 8, 9</sup>	20

### I SECONDI

Polpo rosticcato con peperoni, olio al prezzemolo, pinoli e olive taggiasche * <sup>8, 14</sup>	20
Frittura di calamari con salsa tartara * <sup>1, 3, 7, 8, 12, 14</sup>	25
Pescato del giorno secondo il mare <sup>4</sup>	11€/100g

### I PANINI

Toast con prosciutto cotto, fontina D.O.P. e patatine fritte <sup>1, 7, 8,</sup>	16
Bagel con salmone affumicato, salsa guacamole, formaggio fresco e rucola <sup>1,7, 4, 12</sup>	20
Hamburger gourmet di Fassona con toma di pecora brigasca, senape di Digione, cipolla caramellata e patatine * <sup>1, 3, 6, 7, 8, 10</sup>	28

### I DOLCI

Semifreddo al mango con marmellata al tamarindo e sorbetto al cocco <sup>6</sup>	10
Gelati e sorbetti artigianali <sup>1,3, 6, 7, 8, 12</sup>	8
Macedonia	8
Tagliata di anguria	

1: Glutine/Gluten 2: Crostacei/Crustaceans 3: Uova/Eggs 4: Pesce/Fish 5: Arachidi/Peanuts 6: Soia/Soy 7: Lattosio/Dairy 8: Frutta a guscio/Nuts 9: Sedano/Celery 10: Senape/Mustard 11: Sesamo/Sasame seeds 12: Diossido di zolfo/Sulfur dioxide >10mg/kg 13: Lupino/Lupine 14: Molluschi/Molluscs 15: Fave/Broad beans

\*Materie prime fresche abbattute in casa a -18°C – Fresh products frozen in house at least -18°C

## LUNCH

12.30 / 14.30

€

### COLD DISHES

Nicoise salad <sup>3,4</sup>	17
Burrata cheese salad with zucchini, "taggiasca" olives and cherry tomatoes <sup>7</sup>	16
Thirty months seasoned S. Daniele ham and "cantalupo" melon	18
Fassona roast beef with rocket salad, tomato and balsamic vinegar <sup>10</sup>	20

### PASTA

Trofie with pesto <sup>1,6,7,8,11,12</sup>	16
Trenette Mancini with clams and bottarga * <sup>1,4,14</sup>	25
Home made gnocchi with bolognese sauce made with "fassona piemontese" meat <sup>1,3,7,8,9</sup>	20

### FISH

Grilled octopus with bell peppers, parsley oil, olives and pine nuts * <sup>8,14</sup>	20
Fried calamari and tartar sauce * <sup>1,3,7,8,12,14</sup>	25
Fish according to the sea <sup>4</sup>	11€/100g

### SANDWICHES

Toast sandwich with ham, fontina cheese D.O.P. and fries <sup>1,7,8</sup>	16
Bagels with smoked salmon, guacamole sauce, fresh cheese and rocket salad <sup>1,7,4,12</sup>	20
Fassona gourmet hamburger with sheep cheese, Dijon mustard, caramelized onion and fries* <sup>1,3,6,7,8,10</sup>	28

### DESSERTS

Mango parfait with tamarind marmelade and coconut ice cream <sup>6</sup>	10
Artisan ice cream and sorbets <sup>1,3,6,7,8,12</sup>	8
Fresh fruit salad	8
Watermelon	8

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