

VEGETARIAN MENU

Globe artichoke

Potato foam, brioche croutons,
cocoa and spices

Organic sourdough

Whipped cultured Pepe Saya butter

Organic tomato

Grilled heirloom tomato steak, capers, rosemary,
eschalot, Vannella stracciatella, Rio Vista olive oil

Home-made tagliolini

Mugnaia sauce, green peas,
green asparagus, crispy seaweed

Eggplant *alla parmigiana*

Roasted eggplant, fermented tomato water,
marinara sauce, herb emulsion, Sardinian pecorino

Amalfi lemon gelato

Candied lemon, Italian meringue

Snack and four courses 139

VEGETARIAN MENU

SNACKS

Polenta taco

Vannella mozzarella, pickle green tomato, walnut

Toasted brioche

Russian salad, pickle daikon, cured egg yolk

Cannoli

Filled with homemade ricotta, chives

MENU

Organic tomato

Grilled heirloom tomato steak, capers, rosemary, eschalot, Vannella stracciatella, Rio Vista olive oil

Home-made tagliolini

Mugnaia sauce, green peas, green asparagus, crispy seaweed

Eggplant alla parmigiana

Roasted eggplant, fermented tomato water, marinara sauce, herb emulsion, Sardinian pecorino

Italian mojito

Rum, lime, basil sorbet

Roasted hazelnut

Caramelised banana, coffee & chocolate crumble

Three snacks and four courses 159

A card-processing fee applies to all transactions.