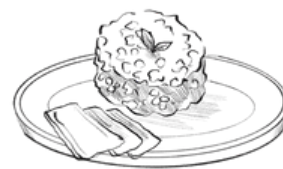







APERITIVO

- 13€ Volta parmigiana, aubergine cream, confit tomato mayo, pesto V
- 4.5€ Mille-feuille, marinated peppers, smoked sardines, parsley butter
- 5€ Vilamala Bread
- 4.5€ Focaccia Casera
- 3.5€ Mix Andalusian Olives
- 16€ Cheese & cured meat board





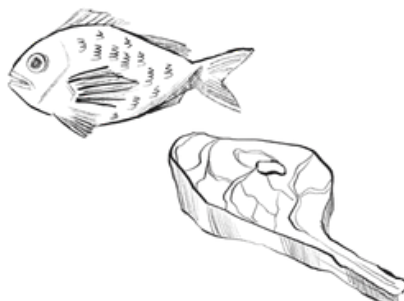
ANTIPASTI

-  Veal tartare, tuna sauce, marrow, radish, capers GF 15€
-  Black Angus roast beef, mizuna, comte', gibriche sauce GF 14€
-  Tomato salad, orange, hazelnut, ricotta salata, honey mustard vinaigrette V/GF 13€
- Mediterranean octopus salad, new potato, quail eggs, confit tomatoes, olives, capers 15€





PASTA

- 23€ Tagliolini "alle vongole", crispy focaccia 
- 21€ Seasonal ravioli, butter, sage, demiglace 
- 22€ Risotto "alla norma"



SECONDI

- Grilled market fish, swiss chard, nage GF MARKET PRICE
-  Black Angus ribeye, new potatoes, padrón peppers, chimichurri sauce (GF) 11€/100G (MIN 500G)
-  Iberian pluma, smoked aubergine, mint yoghurt, pomegranate, GF 27€
- Grilled asparagus, egg yolk, focaccia, guanciale 20€

CONTORNI

- 5.5€ New Potatoes V/VG/GF
- 6€ Bimi KM0 V/VG/GF
- 5.5€ Baby carrots KM0 V/VG/GF
- 6€ Swiss chard KM0 V/VG/GF

 I preferiti dello chef