



APERITIVO

- 6€** Bread Basket & Homemade Focaccia V
- 4€/UD** Mille-feuille, marinated peppers, Smoked Sardines, Parsley 
- 4.5€/UD** Zucchini Flower & Ricotta V
- 8€** Italian-Style Patatas Bravas V
- 12€** Nonna's Parmigiana, Confit Tomato & Pesto 



ANTIPASTI

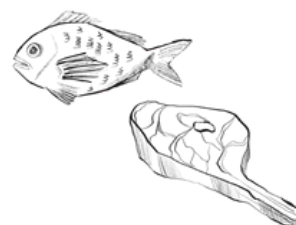
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-  "Vitello Tonnato" Tartare, Radish & Capers GF **15€**
- Girona Black Angus Carpaccio, Mizuna & Comté Cheese GF **14€**
-  Tomato Salad, Hazelnuts, Ricotta & Balsamic (Add Burrata +€3) V GF **13€ | 19€**
- Seasonal Italian Antipasti Platter **10€ | 20€**
- Pappa al Pomodoro, Crispy Guanciale, Basil Oil **13€**

PASTA FATTA IN CASA

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- 19€ | 28€** Tagliolini with Clams & Crispy Focaccia 
- 16€ | 24€** Eggplant & Ricotta Ravioli, Tomato, Parmesan V
- 17€ | 27€** Tagliatelle alla Bolognese 



SECONDI

- Grilled Market Fish, Swiss Chard, Nage Sauce GF **MARKET PRICE**
-  Girona Black Angus Ribeye, New Potatoes, Padrón Peppers, Italian Chimichurri GF **11€/100G (MIN 500G)**
-  Iberian Pork Pluma, Smoked Eggplant, Mint Yogurt, Pomegranate GF **27€**
- Hake "al Guazzetto", Clams, Mussels, Tomato, Basil **24€**

CONTORNI

- 6€** Swiss Chard KM0
- 5€** Green Salad KM0
- 9€** Grilled Seasonal Vegetables KM0
- 4.5€** French Fries KM0



 Chef's Favorites