



APERITIVO / SPUNTINI

olive - 5,5 🍷

'bella di cerignola' olives marinated
with garlic and chili pepper

ostriche - 25,9

six 'spéciale d'hélie' oysters served with
shallot and chianti red wine vinegar

focaccia - 6,5 🍷

served with a bold extra virgin olive oil

stracciatella - 12,5 🍷

the creamy heart of the burrata, served with focaccia

bruschetta pomodoro - 3,5 🍷 each

toasted country bread with tomato, garlic and balsamic

bruschetta stracciatella - 4,9 🍷 each

toasted country bread with tomato, garlic and balsamic

stiratini - 9,8 🍷

rosemary breadsticks with green herbal-ricotta dip

calamari - 15,5

squid with saffron-lime aioli

crocchette di pomodoro e mozzarella - 12,9 🍷

six tomato-mozzarella croquettes with pesto mayonnaise

arancini alla lillo - 7,9 each

fried risotto ball filled with ragu and green peas

patatine di melanzane - 7,5 🍷

crispy aubergine chips with honey and coarse sea salt

salumi mix - 14,5

varying selection

COCKTAIL / SPRITZERS

peach bellini - 10,5

prosecco, peach
also available as mocktail!

rossini - 10,5

prosecco, strawberry
also available as mocktail!

amaretto sour - 11,5

amaretto, lemon, eggwhite
also available as mocktail!

lombardia rossa - 12

vodka, amaretto, lemon, cranberry
also available as mocktail!

whiskey sour - 12

amaro, whiskey, ginger, eggwhite

negroni bianco - 12

italicus, malfy gin, martini bianco

negroni rosso - 12

amaro, malfy gin, martini rosso

espresso martini - 12,5

vodka, kahlua, espresso

- Spritz -

nonna's spritz - 11

prosecco, italicus bergamot, sparkling water

lillet rose spritz - 11

prosecco, lillet rose, sparkling water

limoncello spritz - 11

prosecco, tls limoncello, sparkling water

aperol spritz - 11

prosecco, aperol aperitivo, sparkling water

passimoncello spritz - 11

prosecco, passionfruit liquor, sparkling water

