

STARTERS

GREEN TOMATOES AND MOZARELLA  	3.25€
SEASONAL STARTER 	2.95€
RED RICE SALAD    Red rice with peppers, green beans, Salicornia, seeds and balsamic dressing	2.95€
QUINOA SALAD    Quinoa with sundried tomato, black olives, preserved lemon, capers, coriander seeds and vinaigrette	2.95€

MAINS

RISOTTO SICILIA   Artichoke with parsley and preserved lemon from Corsica	7.30€
RISOTTO CALABRIA  Cubes of chorizo with Calabrian sun-dried tomatoes with oregano	7.30€
LASAGNE ALLA BOLOGNESE  Traditional lasagne with bolognese sauce, homemade gluten-free pasta, bechamel sauce and parmesan	7.50€
AUBERGINES ALLA PARMIGIANA   Aubergines cooked in a homemade tomato sauce baked with parmesan	7.50€
PENNE RIGATE ALLA GENOVESE   Gluten free penne rigate pasta with our homemade basil pesto	7.50€
PENNE RIGATE ALLA CAPRESE    Gluten free penne rigate pasta in a tomato sauce with sun-dried tomatoes and mozzarella	7.50€

MENUS

8.95€

Entree or dessert + main + still or sparkling water

10.95€

Entree + main + dessert + still or sparkling water

Homemade juice 25cl, soft drinks 33cl, wine 18.7cl and beer 25 and 33cl are available in the menu with a supplement (from 1€)

**EAT IN OR TAKEAWAY
(DEPOSIT OF 1€ PER JAR)**



GLUTEN FREE

VEGETARIAN

LACTOSE FREE

DESSERTS

TIRAMISÙ  	2.95€
CHIA SEEDS IN COCONUT MILK WITH TROPICAL COULIS   	2.95€
CHOCOLATE MOUSSE WITH ESPELETTE PEPPER   	3.25€
BAVAROIS PROVENÇAL   Strawberries, cream, atop homemade gluten free biscuits soaked in lavender	3.25€
HOMEMADE CAKES AND BISCUITS   	FROM 0.50€

DRINKS

<hr/> VIVOTTO JUICE 33cl	3.25€	<hr/> WINE 18.7cl	3.80€
<hr/> SOFT DRINKS 33cl	1.80€	<hr/> BEER 33cl	2.90€ 3.90€
<hr/> COFFEE	1.50€		