


SOUPS & STARTERS

PANCETTA POLENTA 	3.25€
Creamy polenta with mozzarella and cured pork.	
SICILAN RICE SALAD   	3.25€
Camargue rice salad with artichoke, green olives, pistachios and fresh herbs.	
QUINOA SALAD   	3.25€
With sundried tomato, black olives pickled lemon, capers, coriander seeds.	
SEASONAL STARTER 	3.25€
Homemade starter using fresh, seasonal market produce	

MAINS

RISOTTO SICILIA  	7.50€
Artichoke with parsley and preserved lemon from Corsica	
RISOTTO CALABRIA 	7.50€
Cubes of chorizo with Calabrian sun-dried tomatoes with oregano.	
LASAGNE ALLA BOLOGNESE 	7.50€
Traditional lasagne with bolognese sauce, homemade gluten-free pasta, bechamel sauce and parmesan	
VEGETARIAN LASAGNE  	7.50€
Aubergines, spinach, peppers, tomato and carrots, with homemade gluten-free pasta, bechamel sauce and parmesan	
PENNE RIGATE ALLA GENOVESE  	7.50€
Gluten free penne rigate pasta with our homemade basil pesto	
PENNE RIGATE VIA MILANO  	7.50€
Gluten free penne rigate pasta with a creamy, gorgonzola, saffron sauce.	

MAINS

SEASONAL MAIN 	7.50€
SEASONAL SALAD 	7.50€

DESSERTS

TIRAMISÙ  	3.25€
CHIA SEEDS IN COCONUT MILK WITH A TROPICAL COULIS   	3.25€
VANILLA FLAN   A smooth jelly flan infused with Madagascar bourbon vanilla pods.	3.25€
CHOCOLATE MOUSSE   	3.25€
An intense mix of dark chocolate from Peru and Tonka beans.	
HOMEMADE CAKES AND BISCUITS   	FROM 0.50€

DRINKS

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

MENUS

9.95€

Entree or dessert + main + still or sparkling water

11.95€

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€)



GLUTEN FREE



VEGETARIAN



LACTOSE FREE

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