



BREAKFAST BOWLS

Power bowl, gluten free. Quinoa, egg, kale, fresh sprouts, avocado, chia seeds, blueberries, almond, almond butter, raw chocolate, goji berries 12,5

Yogurt, granola, fresh fruit, oats 9,60

TARTINES & BAGELS

Tartine with avocado, house cured salmon, fresh ricotta cheese, onion, salmon eggs, caper berries 9,80

Tartine with sauteed mushroom, taleggio cheese, spicy honey, and avocado houmous 7,90

Bagel with scrambled eggs, smoked salmon, chives, Philadelphia cheese, capers and sliced onion 7,90

Bagel, scrambled egg, avocado, bacon, gouda 6,50

EGGS

Egg white omelet, mixed sauteed mushroom, spinach, chevre, avocado 9,60

Eggs, "mollet", florentine, with sauteed spinach puree and benedict sauce 9,00

Blueberry pancakes, bacon, soft egg, syrup 8,50

Speck, gruyere and mushroom omelet 7,90

Poached eggs "shakshuka", spicy tomato sauce, coriander 8,20

Drunk French Toast, oven toasted egg washed brioche, maple syrup, fruit, egg, mascarpone mousse 7,90

SANDWICHES

Sandwich with roast chicken breast, avocado, basil, honey mustard, mozzarella 10,40

Toast/Club with crispy bacon, brie, fresh turkey breast and caramelized onion 11,20

Toast/Club with smoked salmon, soft boiled egg, bacon, avocado and cottage cheese 13,80

Roast vegetable sandwich, chevre, and hazelnut pesto 8,20

Grilled cheese sandwich, roast chicken breast, bacon, mushroom, sauteed kale and haloumi cheese 9,20

Grilled cheese sandwich, aged gouda, taleggio cheese and marinated tomatoes 7,50

Grilled cheese sandwich with avocado, tomato, bacon, comte cheese 8,90

SALADS

Kale, Brussels's sprouts, green apple, roast hazelnuts, cranberry dressing 7,50

Black and green lentil salad, roast pumpkin, caramelized onion, spicy chickpeas, marinated salmon and goat's cheese 10,40

Miso soup with chicken dumplings, vegetables and soba noodles 12,40

Quinoa, amaranth, faro, and black rice salad with roast pumpkin, and carrot - ginger dressing 10,90

Burrata, arugula and cherry tomato salad 12,20

Roast chicken breast salad, avocado, arugula, onion and roast vegetable salad 12,60

Steak salad with endive, tomato, cucumber, onion, roquefort, and roast corn 16,50

Houmous with avocado, zatar and pine nuts served with roast veggies and house made fresh "green" pitta bread 7,80

PASTA + PIZZA

Orecchiette, house made fresh sausage and brocolli 12,50

Casarecce alla bolognese 9,50

Rigatoni, beef cheek ragout 13,60

Gnocchi, cherry tomatoes, roast tomato sauce, fresh mozzarella 9,10

Linguine, calamari, calamari ink. Roast garlic and parsley 14,00

Gluten free Pasta, fresh vegetables, pancetta 12,90

Faro Pasta, mushroom, asparagus 12,90

Shrimp risotto with bouillabaisse jus and fresh tomato 14,50

Barolo risotto, radicchio, leeks, shallots 12,50

Agnolotti del plin, ricotta and truffle stuffed pasta, pine nuts, mushroom, pancetta 15,50

Pizza Margherita, fresh mzzarella, fresh tomato 9,60

Pizza "Verde", roast vegetables, chevre, basil 12,50

Pizza funghi, mixed roast mushroom, fresh sausage and sage 12,50

BURGERS

Burger with cheddar cheese, mushroom and bacon 13,50

Truffled Burger, gorgonzola cheese and caramelized onion 15,00

Quinoa and bean Veggie, bean sprouts and red pepper relish 8,50

MAIN DISHES

Roast chicken breast, mushroom, potatoes and roast vegetables 14,50

Black angus beef tagliata, roast potatoes and vegetables 21,90

Chopped beef steak Pizzaiollo, chopped Black Angus beef steak, tomato sauce, fresh mozzarella, arugula 15,80

Veal Milanese, panko crusted veal, spinach sauce, tomato and radicchio salad 15,60

Roast salmon, quinoa, mushroom, radicchio, blueberries, maple syrup 20,90

Steak and eggs, sliced beef steak, fried eggs, french fries 18,90

Steak Rib Eye, french fries, rocket (Bio), cherry tomatoes (Bio) 32,00



DINNER

PASS THE BREAD

- Organic sourdough bagette, avocado and blue cheese dip 5,00
"Green" fresh baked pitta, houmous, pine nuts 5,00
Whole wheat, fresh baked pitta, yogurt, spinach and harissa dip 5,00

TO SHARE

- Double fried potatoes poutine, oxtail ragout, taleggio 9,50
Taco sampler, shrimp, bean and chopped meat,
steak and pork belly 16,00
Coconut fried shrimp, cocktail sauce 13,80
Chicken dumplings, mustard and tahini sauce 12,50
Shrimp dumplings, soy, mirin ginger and cilantro 12,50
Roquefort stuffed spicy meatballs 8,50
Spicy sticky chicken wings, soy, orange and honey 9,00

SALADS + VEGETABLES

- Roast leeks with asparagus, pancetta and hazelnuts 9,30
Whole roasted cauliflower, pine nuts, saffron, lemon, olive oil 9,50
Roast baby carrots, ricotta gnocchi, rosemary,
carrot crème, potato, lemon sour cream 9,50
Roast mixed mushrooms, thyme, olive oil, truffle and lemon 9,20
Oven roasted beets, shallot, walnut, arugula and avocado 8,70
Brussels sprouts, smoked pancetta,
poached egg, parmesan, green apple 11,50
Waldorf salad, green apple, grapes,
blue cheese, walnut and celery 9,20
Poached fresh salmon salad, avocado, asparagus,
white beans, arugula, sweet chili 14,90
Burrata, red, black and yellow cherry tomatoes,
basil and olive oil 12,20
Multicolored quinoa, amaranth, farro black rice
and roast vegetable salad 11,20
Roast chicken breast salad, blueberries, kale, quinoa,
sundried tomato, lemon-chili-mint vinegrette 14,80

APPETIZERS

- Burrata, sea urchin, mushroom, yuzu 14,20
Foie gras, chicken liver puree, toast, fruit jam,
fresh sausage and quince mustard 16,00
Carne Cruda, steak tar tar, egg, foie gras,
roast onion, parmesan, arima sansho 14,80
Salmon tar tar wrapped in avocado slices, yuzu, mango, soy 13,70
Mussels and vongole, oxiized wine, vinegary
sausage, tomato bread 12,90
Crab cakes with avocado and retsina 13,20

PASTA + RISOTTI

- "Green" risotto with asparagus, fresh peas and arugula 11,00
Scallop risotto, carrot juice with red wine and saffro, leek confit 16,00
Organic-vegan tortelli with tofu, olives, caper,
tomato and smoked vegan crème with kombu 13,90
Tortellazo grande with house smoked pancetta,
scarmoza, shiitake and miso cured egg 15,50
Gnocci alla Norcina, with house made sweet sausage,
tomato, truffle, pine nuts and grana padano 10,70
Porcini lasagnette, porcini mushroom, rosemary and grana 9,50
Tortelli filled with lobster and ricotta, crab sauce and fennel 22,00
Casarecce with oxtail ragout with red wine and tomato 13,60

*All of our pasta dishes can be prepared with gluten free pasta

MAINS

- 1/2 "Free range chicken", rotisserie roasted, potato gnocchi, kale ragout and truffle 17,30
Rotisserie roasted duck, oven roasted veggies, duck jus and cauliflower puree 17,50
Roast, bone in, veal loin with prosciutto, taleggio cheese and sage 27,80
Roast salmon agrodolce, blueberries, roast fresh scallion and quinoa 21,90
"Pork belly", slow roasted with orange and soy, sticky rice, vegetable and mushroom ragout 17,50
Steak tagliata, USA Black Angus, beef jus, roast onions, mushroom 22,90
Prime rib eye, roast potatoes and mushroom 36,00



BURGERS

Veggie & Fish

- Burger with avocado, potato, arugula and houmous 7,50
Burger with grilled haloumi cheese, eggplant, arugula and basil pesto 7,50
Burger with roast portobello mushroom, tomato, onion and blue cheese 7,80
Quinoa and bean burger, fresh sprouts, roast red pepper 11,50
Salmon burger, mango salsa, avocado, mayo and jalapeno 15,00
Fried soft shell crab burger, roast onion, and crab mayo 13,00

Meat

- BAO burger, double patty, foie gras, fruit mustard 22,00
Bacon burger, grilled onion, roast apple, radicchio 15,50
BLT Burger with bacon, lettuce, tomato and tarragon sauce 15,00
Chorizo Burger, fried egg, smoked paprika, manchego, smoked mayo, romesco sauce with almonds 16,50
OAXACA burger, cilantro and lime mayo, fresh cheese, avocado and jalapenos 15,50
Truffle burger, porcini mushroom, pancetta, onion, taleggio and balsamico crème 15,00
Classic Burger, cheddar cheese, tomato, lettuce, onion, smoked ham 13,50
Turkey burger, avocado, sprouts, mozzarella, tomato, pomegranate syrup ketchup 13,50
- French Fries 4,20
Double fried potatoes "poutine" with oxtail ragout and cheese 9,50

FLATBREADS

- Clammato, "black" dough, tomato, mozzarella, mussels, vongole, roast garlic and chili pepper 16,00
"Green" dough, roast veggies, pesto, mozzarella and chevre 13,50
"Red" dough, roast beets, hot honey, gorgonzola, walnut and chevre 14,50
Tre carni, sausage, meat balls, prosciutto, tomato and fresh mozzarella 14,00
Diavola, spicy sopressata, tomato sauce, mozzarella, red pepper 12,90
Margherita, fresh tomato sauce, olive oil, fresh mozzarella, basil 9,60
Fungi misti, mixed mushroom, taleggio cheese, gorgonzola, sage, thyme, pancetta μαβιτάρια, onion 12,50
Finochionna, salami, speck, fresh mozzarella, roast garlic, gorgonzola 13,50
Tartufata, mozzarella, truffle, porcini crème, pancetta and taleggio cheese 15,00
Salsiccia, fresh, sweet house made sausage, broccoli, roast garlic, cipollina, balsamico 13,00
Fior di latte, bufalla, ricotta, thyme, sausage, gorgonzola 14,50
"Whole wheat", roast zucchini, ricotta, pickled lemon, mint and chevre 12,50