



Violet artichoke in tempura

Vegan batter with no filtered naturally fermented local cider. Served on a bed of valerian salad, pomegrade and drops of traditional balsamic vinegar of Modena Dop aged 12 years old. Served with a glass of apple cider

€ 18,00



Jerusalem artichoke soup flavoured with orange zest

Chestnut wafer with poppy seeds, hazelnuts and vegetable sprouts

€ 10,00



Raw sheep milk "Tomino" cheese

Roasted in the oven and flavoured with rosemary, drops of traditional "saba" sauce, savòr. Served with a spinach turret with lemon zest

€ 16,00



Celeriac carpaccio

Marinated in a pomegranate vinegar and whole sweet Cervia sea salt, herbs, crispy apple, flakes of aged Pecorino cheese of Tobia shepherd (VEGAN VERSION with savory almond cream in place of Pecorino cheese)

€ 11,00



Vegan version +

Tortellini 1942 *When the meat was not there...*

In Parmesan cheese cream

€ 15,00



Three cabbage salad

White and purple cabbage, savoy cabbage flavoured with lemon, hazelnuts, sunflower seeds, hemp seeds, sprouts, extra-virgin olive oil flavoured with Sicily lemon, whole sweet Cervia sea salt (RAW)

€ 10,00



Celeriac cutlet

Roasted potatoes with sage and thyme, horseradish sauce

€ 15,00



Wholemeal "Nerone" rice

With a broccoli cream flavoured with lemon, pistachios, microgreens

€ 12,00



Mr. "Tortellone" dressed in red coat

Wholemeal spelt and red turnip pastry, stuffed with fresh ricotta cheese ("Hombre" organic factory) and chicory

€ 14,00



Red cabbage and leek soap

Unpasteurized milk yogurt mousse, sorghum wafer with flax seeds and almonds

€ 10,00



Vegetable sprouts "Tartare"

Black lentils, peas, chickpeas, azuki, wholemeal rice sprouts, mustard and dill in vinaigrette sauce, raw almonds, hommus, microgreens, sesame seeds (RAW)

€ 15,50



Season fruits salad

Kanzi apple, kiwi, orange, pomegranate, raisins, dried red fruits – herbs, radish and pumpink seeds – walnuts – traditional balsamic vinegar of Modena (RAW)

€ 12,00



Savory wholemeal strudel

with hemp flour and sesame seeds. Stuffed with season vegetables, chickpeas, raisin and walnuts, sheep robiola cream (Capre della selva organic factory) – olive paté (VEGAN VERSION without robiola cheese)

€ 11,50



Steamed Ravioli

Khorasan flour and turmeric wholemeal pastry stuffed with sweet potatoes and Thema artichoke julienne.

Served on a leek sauce with saffron and toasted cashews

€ 14,00



Green "tagliatelle"

Wholemeal pastry with chestnut flour and spirulina. Served with ratatouille of Portobello mushroom and shallot, almon cream, steamed chestnuts

€ 12,50



Chef's Menù

Composed of three courses chosen by the chef with a dessert covered and water

€ 35,00

Covered 3,00€

Water 2,50€

Allergen table

	Gluten		Mustard		Nuts		Milk and derivatives
	Lupine		Celery		Sesame seeds		Soy
	Eggs		Peanuts		Clams		Sulfur dioxide
	Shellfish		Fish				