

Tasting Menu

Appetizer duo

I Tomini RF GF
I Fiori GF NF

First course of choice

L'Evoluzione RF GF
Il Mito Afrodisiaco GF NF
Nel Bosco NF
Gli Sfizi

Second course of choice

Il Piatto Novak RF GF
La Vendemmia GF NF
La Profumata NF

Dessert duo

La Golosa RF GF
La Lussuria

Glass of Wine of choice Water & Coffee

Minimum for 2 people

55€ per person

Tasting Menu with Wine Tasting Route

Franciacorta Brut Boccadoro
Nebbiolo Rosè Camparo
Nero D'Avola Nicosia
Erbaluce Passito

Minimum for 2 people

65€ per person

appetizers

I Tomini RF GF 12 €

Cauliflower and cashew nut tomini served with parsley sauce and radish marinated in apple vinegar and extra virgin olive oil, accompanied with raw crackers of flax, sunflower and chia seed, desiccated for 12 hours at 42°C

**Plate served at room temperature*

I Saperi Mediterranei NF 12 €

Flatbread of ancient Sicilian grains served with chickpea hummus with tahin and sweet paprika, julienne of baked peppers and sautéed catalonia flavored with thyme, accompanied with fresh salad

La Piemontese NF 12 €

Breaded and baked seitan frayed, served with sautéed vegetables with sage, bay leaf and golden onion, shaded with chardonnay from Langhe and apple cider vinegar

I Fiori GF NF 12 €

Baked zucchini flowers stuffed with smoked tofu cream, leeks, potatoes, millet and turmeric, served with mint tomato coulis

RF Raw Food

GF Gluten Free

NF Nut Free

For allergenic ingredients, consult the information displayed at the entrance to our restaurant or contact the staff

fair trade coffee

FROM ORGANIC FARMING

The coffees of the PUNTO EQUO cooperative are selected from the best varieties in the fair trade circuit. We believe that every aroma is born not only from the balance between the quality of the bean and the wisdom in its processing, but also from its history. This is why each cup speaks of justice, dignity and respect for Earth.

L'Albero del caffè 2 €

Composed of five fine organic coffees, 60% Arabica and 40% Robusta, from South and Central America, Africa and India. Each of the coffees is roasted individually and slowly in the social roasting L'Albero del caffè, a project that offers new job opportunities to prisoners or people in conditions of social disadvantage.

Producers of Arabica: Coop 5 de Junio (Nicaragua), Expocacer (Brazil), Wottona Bultuma (Ethiopia).
Robusta: Phalada Agroeco (India), Cooacaram (Brazil)

Deca L'Albero del caffè - Arabica 100% 2 €

Grown in the forests of the Andean mountain range, it comes from ancient Typica and Caturra varieties. Natural decaffeination uses only water vapor and carbon dioxide, without the use of solvents. It is characterized in the cup by the aroma of dark chocolate and small berries.

Producer Arabica: Norandino (Peru)

Orzo Altromercato 2 €

Barley coffee comes from Ecuador, where small farmers are engaged in cultivation, harvesting and hulling through artisanal and manual systems and without the use of chemical agents. Cultivation takes place in the sierra at over 2000 meters above sea level, where mainly mestizo or indigenous communities integrate the production with that of lentils, potatoes, beans and cocho.

Producer: Tienda Camari (Ecuador)

Assorted tea and herbal teas 3 €

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desserts

All our desserts are free of refined sugars

La Golosa RF GF 8 €

Raw hazelnut and date cake, soft cream of gianduia, cashews and cocoa, covered with pear jelly, served with dried pear slices at 42°C for 12 hours

La Lussuria 8 €

Soft chocolate cake, served with apricot jam, black cocoa foam and almond brittle

L'Eleganza GF NF 8 €

Soft gluten-free sponge cake ring with vanilla and turmeric scent, served in marron glacé cream, Christmas coconut foam, custard pearls and pomegranate grains

first course

L'Evoluzione RF GF 12 €

Lime marinated zucchini spaghetti, served with cashew and fennel cream, extra virgin olive oil and fresh sprouts

**Plate served at room temperature*

Il Mito Afrodisiaco GF NF 13 €

Brown rice creamed with artichoke cream, potatoes and leeks, served with a nest of sautéed artichokes and its base

Nel Bosco NF 14 €

Nido di scialatielli of durum wheat (typical fresh Amalfi pasta) served with sautéed fresh porcini mushrooms, its cream and chopped parsley

Gli Sfizi 13 €

Artisanal potato and beetroot gnocchi served in a bed of pumpkin cream, fermented almond mousse and chicory of catalonia cimata

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second course

Il Piatto Novak RF GF 15 €

Three soft raw carrots, almonds, dried tomatoes and olives burgers with flax and sunflower seeds, breaded in sesame seeds, dried for 6 hours at 42°C served with cashew and turmeric cream, Jerusalem artichoke chips, fresh salad and marinated purple cabbage

**Plate served at room temperature*

La Vendemmia GF NF 15 €

Carpaccio of Tempeh (fermented soy) shaded with Nebbiolo wine, baked with barbecue spices, served in a bed of caramelized onions, taragna polenta wafer and broccoli mousse

La Profumata NF 15 €

Handmade seitan marinated in Langarola Barbera baked with leeks and carrots and with its stock, served with its vegetables, accompanied with mayonnaise with chives and spiced potatoes according to the L'Orto recipe

Beyond Burger 15 €

Wholemeal cereal buns stuffed with Beyond Burger*, baked cabbage, stewed onions, salad leaf, L'Orto dark rice cheese elaborated with smoked salt and vegetable mayonnaise with chives

**Frozen product*

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sides

Il Viola RF GF NF 6 €

Purple cabbage julienne marinated in apple vinegar and extra virgin olive oil

Le Patate GF NF 6 €

Baked potato wedges au gratin with thyme and sage served with ketchup and vegetable chive mayonnaise

La Mantovana GF NF 6 €

Mantuan pumpkin cooked in the oven flavored with thyme

Side Trio 10 €

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