

The flavors of **KITCHEN**

First course of the day

From 10

“ORZOTTO” with Basil Pesto and aromatic herbs, almonds, fresh cherry tomatoes, and Greek Feta cheese - Extra virgin olive oil (all: 1,7,8,) **13.5**

Paccheri Antica Ricetta

with Tomato Sauce and sweet chili slowly cooked in a crockpot with Parmigiano Reggiano and fresh herbs. Served in a crockpot **13**
(all: 1,7)

Roast Turkey Breast with tuna sauce, potato and cucumber salad on a fresh salad base **14.5**
(all: 1,7,4,6,3)

“CAPRESE” in a jar with buffalo mozzarella bites, cherry tomatoes, basil, and taralli **14.5**

Chicken fillets with a crispy coating, salad, cherry tomatoes, and Grana shavings - yogurt sauce - vinaigrette(all: 1,3,7) **16.5**

Salad with chickpea and edamame falafel, cherry tomatoes, beetroots, mixed salad, chickpea hummus, yogurt sauce, vinaigrette + sesame (all: 1,7,11) **11.5**

Mediterranean Salad with greens, cherry tomatoes, Greek Feta, olives, cucumbers, and Pugliese friselle crumble, basil, and oregano(all: 1,7) **12**

ADVICE FOR ALLERGIES AND FOOD INTOLERANCE

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and products containing milk and lactose 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulphites (at levels greater than 10 mg/kg or 10 mg/l) 13. Lupins 14. Molluscs