

À LA CARTE MENU

We select the best organic and locally sourced products,
also supporting small and virtuous producers

STARTERS

Chickpea hummus with corn chips	€ 9.00
Boiled chickpeas, garlic, lime juice, salt, pepper, extra virgin olive oil served with corn chips (nachos)	
Guacamole with Nachos	€ 9.00
Avocado, beefsteak tomato and Tropea onion concassè, lime juice, salt and pepper, served with corn chips (nachos)	
Mediterranean bruschetta	€ 14.00
Toasted bread with anchovy fillet, cherry tomatoes, Taggiasca olives, basil, toasted almonds, buffalo stracciatella cheese, oregano, salt, pepper, extra virgin olive oil	
"Caprese" salad with Parma ham	€ 14.00
Parma ham, buffalo mozzarella cheese, cherry tomatoes, basil, oregano, salt, pepper, extra virgin olive oil	

FIRST COURSES

"Carbonara" pasta	€ 15.00
Fresh "Tagliolini" pasta, bacon chips, creamed egg, grated Grana Padano cheese, Pecorino Romano cheese, ground black pepper	
Paccheri pasta with buffalo stracciatella cheese and cherry tomatoes	€ 14.00
Durum wheat pasta, fresh cherry tomato sauce, buffalo stracciatella cheese and basil	
Saffron risotto	€ 14.00
Saffron risotto, sautéed onion, vegetable broth, salt, pepper, butter, Parmesan cheese <i>Vegan version available upon request</i>	
Asparagus risotto	€ 16.00
Risotto with asparagus*, sautéed onion, vegetable broth, butter, Parmesan cheese <i>Vegan version available upon request</i>	

MAIN COURSES

Beef fillet	€ 26.00
Beef fillet cooked at a low temperature, served with pak choi (oriental cabbage), extra virgin olive oil flavored with garlic, chili pepper, and Parmesan cheese cream sauce	
North burger	€ 16.00
160g beef burger, white sesame bread, rocket pesto, beefsteak tomato, Parmesan cheese flakes, crispy bacon served with herb roasted potatoes, mixed salad	
Veggie burger	€ 15.00
Veggie burger made with eggplants, courgettes, carrots, broccoli, Tropea onion, chickpeas, with a cherry tomato sauce, lettuce, served with herb roasted potatoes and mixed salad and white sesame bread	
Herb chicken breast	€ 18.00
Herb crusted chicken, cooked at a low temperature, served with julienned vegetables, carrots, courgettes, tuna sauce and caper flowers, salt, pepper, extra virgin olive oil	
Crispy octopus bites	€ 18.00
Slow-cooked octopus* served with pink pumpkin cream, cinnamon powder, nutmeg and Carasau bread	
Piedmontese Fassona beef tartare	€ 18.00
Fassona beef, Worcestershire sauce, honey mustard, anchovies, caper flowers, salt, pepper, extra virgin olive oil and Carasau bread	

SALADS

Caesar salad	€ 14.00
Herb marinated chicken cooked at a low temperature, Parmesan cheese flakes, sesame croutons, romaine lettuce, mayonnaise sauce, anchovies	
Fresh salad	€ 14.00
Cherry tomatoes, corn, Taggiasca olives, cucumbers, feta cheese, basil, buffalo burrata cheese	

SIDE DISHES

Mixed Salad	€ 6.00
Green and tomatoes	
Julienned raw vegetables	€ 6.00
Carrots, zucchinis and peppers	
Natural avocado	€ 5.00
Baked potatoes with herbs	€ 6.00
Pak choi (oriental cabbage grown in Italy)	€ 6.00

DESSERTS

Classic Tiramisù	€ 6.00
Savoiardi biscuits, coffee, mascarpone cheese	
Saffron panna cotta	€ 6.00
Crème brûlée	€ 6.00
Milk, cream, sugar	
Dessert of the day	€ 6.00





Cover charge: € 2,50

Our meats aren't certified organic, but they come from the best Italian farms.





*Frozen

ALLERGENES







STARTERS

- Chickpea hummus with corn chips 
- Guacamole with Nachos 
- Mediterranean bruschetta 
- "Caprese" salad with Parma ham 

FIRST COURSES

- "Carbonara" pasta 
- Paccheri pasta with bu alo stracciatella cheese and cherry tomatoes 
- Saffron risotto 
- Asparagus risotto 

MAIN COURSES

- Beef fillet 
- North burger 
- Veggie burger 
- Herb chicken breast 
- Crispy octopus bites 
- Piedmontese Fassona beef tartare 

SALADS

- Caesar salad 
- Fresh salad 

SIDE DISHES

- Mixed Salad
- Julienned raw vegetables
- Natural avocado
- Baked potatoes with herbs
- Pak choi (oriental cabbage grown in Italy)

DESSERTS

- Classic Tiramisù 
- Saffron panna cotta 
- Crème brûlée 
- Dessert of the day 

ALLERGENES LIST



Gluten (wheat, barley, rye, oats, spelt, kamut)



Crustaceans (shrimp, prawns, crabs, lobsters)



Eggs (whole eggs, egg whites, egg yolks)



Fish (including derivatives, such as fish sauces)



Peanuts (peanuts and peanut-based products)



Soy (soy and derivatives like tofu, soy sauce)



Milk (milk and dairy products, including lactose, butter, cheese)



Nuts (almonds, hazelnuts, walnuts, pistachios, etc.)



Celery (including celery salt, soups, seasonings)



Mustard (seeds, sauces, spices)



Sesame seeds (whole or ground, including sesame oil)



Sulfur dioxide and sulfites (>10 mg/kg or 10 mg/l)



Lupins (flour, pasta, baked goods)



Molluscs (mussels, clams, oysters, squid, etc.)



Sunflower



GLUTEN FREE À LA CARTE MENU

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Avocado, beefsteak tomato and Tropea onion concassè, lime juice, salt and pepper, served with corn chips (nachos)
- "Caprese" salad with Parma ham** € 14.00
Parma ham, buffalo mozzarella cheese, cherry tomatoes, basil, oregano, salt, pepper, extra virgin olive oil

FIRST COURSES

- Saffron risotto** € 14.00
Saffron risotto, sautéed onion, vegetable broth, salt, pepper, butter, Parmesan cheese
Vegan version available upon request
- Asparagus risotto** € 16.00
Risotto with asparagus*, sautéed onion, vegetable broth, butter, Parmesan cheese
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MAIN COURSES

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- North burger** € 16.00
160g beef burger, bread roll, rocket pesto, beefsteak tomato, Parmesan cheese flakes, crispy bacon served with herb roasted potatoes, mixed salad
- Veggie burger** € 15.00
Veggie burger made with eggplants, courgettes, carrots, broccoli, Tropea onion, chickpeas, with a cherry tomato sauce, lettuce, served with herb roasted potatoes and mixed salad and bread
- Herb chicken breast** € 18.00
Herb crusted chicken, cooked at a low temperature, served with julienned vegetables, carrots, courgettes, tuna sauce and caper flowers, salt, pepper, extra virgin olive oil
- Crispy octopus bites** € 18.00
Slow-cooked octopus* served with pink pumpkin cream, cinnamon powder and nutmeg
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SALADS

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Fresh salad	€ 14.00
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SIDE DISHES

Mixed Salad	€ 6.00
Green and tomatoes	
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Natural avocado	€ 5.00
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DESSERTS

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Savoiardi biscuits, coffee, mascarpone cheese	
Saffron panna cotta	€ 6.00
Crème brûlée	€ 6.00
Milk, cream, sugar	
Dessert of the day	€ 6.00

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ALLERGENES




STARTERS

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- Guacamole with Nachos 
- "Caprese" salad with Parma ham 

FIRST COURSES

- Saffron risotto  
- Asparagus risotto  

MAIN COURSES

- Beef fillet 
- North burger   
- Veggie burger   
- Herb chicken breast   
- Crispy octopus bites  
- Piedmontese Fassona beef tartare  

SALADS

- Caesar salad    
- Fresh salad 

SIDE DISHES

- Mixed Salad
- Julienned raw vegetables
- Natural avocado
- Baked potatoes with herbs
- Pak choi (oriental cabbage grown in Italy)

DESSERT

- Classic Tiramisù  
- Saffron panna cotta 
- Crème brûlée 
- Dessert of the day   





ALLERGENES LIST



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