

# TAPAS

designed to share

18:30-21:30

mini bun, funghi sfilacciati, coleslaw

6

pane, burro, salmone affumicato, mela verde al cardamomo, tuorlo marinato

9

rosti di patate, cavolo nero, cedro candito

7

pie di agnello, cavolfiore arrosto, rafano

8

zucca, salsa ponzu al mandarino, castelmagno

7

zuppa thai, ceci, kale croccante

12

pollo fritto all'arancia, radicchio pickles

14

trippa di funghi, borlotti, shiso

12

calamaro ripieno, cime di rapa, limone, nori

15

## DESSERT

pumpkin tart, quenelle di zucca bruciata, rafano

7

gelato alla castagna, mousse al cioccolato, pera fondente, cialda di cacao

7

# WINE LIST



(Cloudy and Bone Dry Prosecco) COL FONDO

6 / 28

Ca' dei Zago / Glera e altri / Italy, Veneto



(Traditional Method) 3B ROSE

7 / 33

Filipa Pato / Baga, Bical / Portugal, Barraida



(Crispy) Vereinter Schatz White 2021

6 / 31

Arndorfer / Gruner Veltliner, Riesling / Austria, Kamptal



(Traditionally Off-Dry) Fass 25 2021

8 / 37

Peter Lauer / Riesling / Germany, Mosel-Saar



(Delicate) Trebbiano Anfora 2021

9 / 42

Cirelli / Trebbiano / Italy, Abruzzo



(Big Hot) Rasteau Les Adres 2018

8 / 39

Domaine du Trapadis / Grenache, Syrah, Mourvedre / France, Rhone Valley



(Smoked) Melogna 2021

/ 27

Monte di Grazia / Piediroso, Tintore e altri / Italy, Campania



(Super-fruity) Come 2022

5 / 24

Progetto Vino Dentro / Tocai Rosso, Syrah, Moscato / Italy, Piemonte



Champagne Le Talus de Saint Prix Extra Brut

/ 71

Jeauxnaux Robin / Meunier, Pinot Noir / France



(Sophisticated) Arbois Chardonnay Jurassique 2020

10 / 49

Domaine de la Renardiere / Chardonnay / France, Jura



(Prehistoric) Goruli Mtsvane 2021

/ 40

Pheasant's Tears / Goruli Mtsvane / Sakartvelo, Kakheti



(Unexpected) Racchiusole Pinot Nero 2020

/ 27

Andrea Pilar / Pinot Nero / Italy, Umbria



(Elegant) Arroyo del Tortola 2019

10 / 50

Bodegas Bernabeleva / Garnacha / Spain, Madrid



(Not That Sweet) Madeira "Rainwater" 5 yo

6 / 32

Barbello / Tinta Negra, Verdelho / Portugal, Madeira

# TAPAS

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18:30-21:30

mini bun, pulled mushrooms, coleslaw

6

bread, butter, smoked salmon, cardamom green apple, marinated egg yolk

9

potato hashbrown, cabbage, candied cedar

7

lamb pie, roasted cauliflower, horseradish

8

pumpkin, tangerine ponzu sauce, castelmagno

7

thai soup, chickpeas, crunchy kale

12

fried orange chicken, pickled radicchio

14

mushroom trippa, borlotti beans, shiso

12

filled squid, turnips, lemon, nori seaweed

15

## DESSERT

pumpkin tart, burnt pumpkin quenelle, horseradish

7

chestnut ice cream, chocolate mousse, poached pear, crunchy cocoa

7

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(Cloudy and Bone Dry Prosecco) COL FONDO  
Ca' dei Zago / Glera e altri / Italy, Veneto

6 / 28



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Filipa Pato / Baga, Bical / Portugal, Barraida

7 / 33



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