

## FOOD

**Chef's Choice** Leave the decision up to our kitchen team. Enjoy a culinary journey from Italy through the levante with an optimal cross-section of EAST OF ITALY menu.

**Chef's Choice** (VO/V) p.P. 69

## SPECIALITY BREADS

**Falafel Flatbread** Beetroot | Hummus (VE) 16

**Black Pita Celeriac Shawarma** Taggiasca Olive | Tahini (VO) 14

## DIPS

**Parmesan Cream Rocket** | Hazelnut Pesto (V) 11

**Baba Ganoush** Aubergine | Taggiasca Olive (VE) 9

**Hummus** Chickpeas | Radish | Black Olive (VO) 9

**Tirshi** Pumpkin | Zataar | Caraway 9

## COLD MEZZE

**Beetroot carpaccio** Goats' cheese | Orange | Horseradish | Mint (VO) 17

**Burrata** Leek | Grapefruit | Almond (V) 22

**Arctic Char** Citrus | Tahini | Cucumber 21

**Beef fillet carpaccio** Gorgonzola | Walnuts | Treviso 24

**Vitello Tonnato** Veal | Tuna | Watercress | Caper 18

## HOT MEZZE

**Falafel** Tahini (VO) 12

**Arancini** Cep | Granola (V) per 9

**Pastilla** Chicken | Harrissa | Cinnamon | Almond 16

(VE) = VEGAN | (VO) = VEGAN OPTIONAL | (V) = VEGETERIAN | (S) = SPICY

Please let us know if you have any food allergies or special dietary needs.

All prices are in euro and include VAT.

**JOSPER FIRED**

<b>Kikok-Chicken</b> Ras el hanout   Onion   Sumac   Rice	25
<b>Salmon</b> Dukkah   Fennel   Lemon   Yoghurt	29
<b>Lamb</b> La Ratte Potatoe   Date   Feta   Yoghurt   Pistachio	36
<b>Cauliflower</b> Green Tahini   Pomegranate (VE)	16
<b>Parmigiani</b> di Melanzane (VE)	18
<b>Flank Steak</b> 250g   La Ratte Potato   Salsa Verde   Wild Broccoli	32
<b>Beef Fillet Steak</b> 200g   La Ratte Potato   Salsa Verde   Wild Broccoli	55

**PASTA**

<b>Tagliolini</b> Prawn   Tomato   Chilli	28
<b>Pappardelle</b> Venison   Pecorino   Pangritata	22
<b>Rigatoni</b> Mushroom stock   Truffle   Parmesan (VO)	22

**PIZZA***Napolitana*

Following the original recipe from Naples, our pizza finds its tradition in a journey along the Mediterranean to us in the EAST OF ITALY. Flour from the Borzano Mill in Italy, prepared to a juicy, fluffy dough, which reaches its aroma diversity with 72 hours of dough rest and is baked on stone in the Neapolitan Moretti pizza oven at 480C°. Characteristics are also the balanced ingredients, such as fior di latte and fresh salsiccia from Italy, San Daniele ham, Taggiasca olives and San Marzano tomatoes from our Viani Alimentari and fresh vegetables from the Jospet Grill in combination with the airy crust that makes our pizza a unique taste experience.

<b>Napoli Original</b> San Marzano Tomato   Taggiasca Olive   Anchovy   Caper	<b>13,5</b>
<b>Napolitana</b> San Marzano Tomato   Fior di Latte   Taggiasca Olive   Anchovies   Caper	<b>19,5</b>
<b>Margaritha</b> San Marzano Tomato   Fior di Latte   Basil (VO)	<b>16</b>
<b>Eataly</b> San Marzano Tomato   Ricotta   Rosemary Ham	<b>19,5</b>
<b>Salsiccia</b> San Marzano Tomato   Fior di Latte   Italian Sausage   Fennel	<b>19</b>
<b>Piccante</b> San Marzano Tomato   Fior di Latte   Santorro piccante Salamino Astaffa (S)	<b>19</b>
<b>Funghi</b> Portobello Mushroom   Potato   Tahini   Truffle   Parmesan   Rucola	<b>19</b>
<b>Levante</b> Tahini   Leaf Spinach   Sheep Milk Cheese   Cherry Tomatos (VO)	<b>19</b>
<b>East of Italy</b> San Marzano Tomato   Fior di Latte   Wild Broccoli   San Daniele Ham	<b>19</b>

**KIDS**

<b>Linguine</b> Tomato sauce (V)   add meatballs	8/13
<b>Falafel</b> Hummus (VE)	9,5
<b>Pizza</b> Margherita (V)	9,5
<b>Ravioli</b> Ricotta   Pesto (V)	9,5
<b>Chocolate mousse</b> Crumble (V)	5,5

**DESSERT**

<b>Hazelnut-Chocolate-Mousse</b> Amalfi lemon   Mascarpone	12
<b>Knafeh</b> Mozzarella   Cinnamon	10
<b>Ice Cream &amp; Sorbet</b> homemade	per 3

**SMALL BITES**

<b>Dark chocolate truffle</b> Amaretto   Dolcelatte (V)	4
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