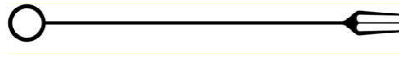


LOUNGEBAR



CROSTONI

Our crostoni are not traditional crostoni.

They are made with brioche bread produced by the bakery "Grano" in Santena.

A soft bread that is slightly sweet.

€ 12 each

- Alps butter, **anchovies**
- **Veal sausage**, mustard, sour onion
- **Burrata**, tomato, basil ^(V)
- Alps butter, **smoked trout**, raspberry gel
- **Goat's milk robiola**, olive tapenade, tomato confit ^(V)

STREET FOOD

Our street food are prepared by the kitchen brigade of Piano35.

Careful selection of ingredients, along with attention and care, are at the heart of our work

€ 14 each

Vitello tonnato, crunchy celery ^(G)

Beef tartare with hazelnuts and Grana Padano cheese ^(G)

Pork belly, lemon ribs and sweet and sour sauce

Asparagus and hollandaise sauce ^(G,V)

€ 16 each

Salted cod "mantecato", rye bread, chards

Braised beef cheek, mashed potatoes ^(G)

Egg, cheese fondue and peas ^(G, V)

DESSERT

€ 12 each

Chocolate, rum, raspberry

Bunet, chantilly, Chivasso's hazelnuts cookies

Tiramisù

For any allergies/intolerances and/or specific diets, we always provide for the replacement of the courses with alternatives suitable for the customer's indications.

(V): vegetarian dish. (G) gluten free dish

Our cuisine is mainly based on fresh raw materials. Everything we make it is preserved in the most respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made in a kitchen that also uses cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer any question about this menu.

Allergens list (EU regulation 1169/2011)

- # SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES
- 1 Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut).
 - 2 Crustaceans and products thereof.
 - 3 Eggs and egg-based products.
 - 4 Fish and fish-based products.
 - 5 Peanuts and peanut based products.
 - 6 Soy and soy-based products.
 - 7 Milk and milk-based products (including lactose).
 - 8 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and their products).
 - 9 Celery and celery-based products.
 - 10 Mustard and mustard-based products.
 - 11 Sesame seeds and sesame seed-based products.
 - 12 Sulfur dioxide and sulphites (if in concentrations above 10 mg/kg or 10 mg/liter)
 - 13 Lupins and products based on lupins.
 - 14 Molluscs and shellfish products

COURSES	ALLERGENS
Sourdough sandwich-bread crostoni topped with:	7
Alps butter, anchovies	1, 4, 7
Burrata, tomato, basil	1, 7, 8
Alps butter, smoked trout, raspberry gel	1, 4, 7
Goat's milk robiola, olive tapenade, tomato confit	1, 7
Veal sausage, mustard, sour onion	1,7,10,12
Beef tartare *	7, 8
Asparagus and hollandaise sauce	3, 7, 12
Pork belly, lemon ribs and sweet and sour sauce*	1, 6, 11, 12
Braised beef cheek	7, 9, 12
Salted cod "mantecato", rye bread, chards	1,4,7
Vitello tonnato	3, 4, 9, 12
Egg, cheese fondue and peas	3, 7, 9
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Chocolate, rum, raspberry	1, 6, 7, 8
Tiramisù	1, 3, 6, 7, 8, 11

*Frozen product

**Product frozen on site after being prepared in order to preserve all nutritional properties Raw fish served was subject to reclamation treatment prior.

CURIOSITY.loop 17€
Don Julio Tequila Blanco | Bittersweet
onion

SERENDIPITY.exe 17€
Toki Japanese whiskey | Ferrand Dry
Curaçao yuzu | Raspberry soda

AWE.sys 17€
Bitter Martini Riserva | Martini
Ambrato | Hogo Monsta

EMPATHY.build 17€
Yaguara Cachaca | Plantarey Pinapple
Rum | Tonka syrup | Three Cents
pinapple soda

EUPHORIA.flush 17€
Zoppi Distillery Cipango |
liquore al Bicerin | Frangelico
| Valformazza Genepi |
Three Cents cherry soda

LONGING.echo 17€
Altamura infused with sage and butter |
Sage syrup

BUNET FLIP 17€

Santa Teresa 1796 rum infused
with Bunet | Amaretto Adriatico
| Egg yolk | Bicerin liqueur

MARGARITA 17€

Casamigos Tequila blanco |
Casamigos mezcal | Italicus | Olive

GIMLET 17€

Tanqueray Ten | Cordial di Lemon Basil
Peychaud's bitter

SPRITZ NO MORE 17€

Altamura distilleries | St. Germain
Sake | Chilli Pepper

BEE'S KNEES 17€

Gin del giorno, limone, miele

ALCOOL FREE

CURIOSITY.loop 00 14€

Seedlip Garden | Bittersweet onion

SALVIA SPRITZ 14€

Sage Syrup | Lime | Corona 00