

## STARTERS

### Accademia mix Platter, min. 2 persons — 24 €

*Cured Meat, Cheese, Honey by "Accademia", Fegatini Crostini,  
Sweet Peppers and Chili Compote, Coffee Flowers Jam (A,D,G,N)*

### Black Kale Croquettes — 10

*Cheese Fondue with Coffee,  
Coffee Powder (A, C, G)*

### Treasure of the Wood — 12

*Mixed Mushrooms, Potato Parmentier, Chickpeas Chips,  
Turmeric Chickpeas Cream, Walnuts, Soy Spheres (F, G, H)*

### Stuffed Achevies — 12

*Lardo, Walnuts, Raisins,  
Liquorice Sauce (D, H, G)*

## FIRST COURSES

### Potatoes Tortelli or Ravioli — 14

*Fresh Egg Pasta with your choice of:  
Tomato, Ragù or Butter and Sage Sauce (A,C,G,I)*

### Potatoes Gnocchi — 15

*Coffee flavored Butter, Pumpkins,  
Chopped Hazelnuts, Estragon (A,G,H)*

### Cappelletti — 16

*Swordfish, Cauliflower Cream, Toasted Breadcrumbs with Bran Pepper,  
Mint, Raisins, Pine Nuts (A,C,D,H,N,I,G)*

*We inform our Guests that an extra charge of euro 3,00  
applies for Service, Bread and Water*

## MAINS

### Grilled Octopus — 24

*Potatoes Cream, Chards  
Persimmons Chutney (F,P)*

### Sirlon Steak — 24

*Grilled,  
Served with roasted Potatoes*

### Coffee Marinated Pork Loin — 22

*Jerusalem Artichoke Cream,  
Sautéed Mushrooms (G,I,N)*

## SEASIDES

### Seasonal Sides — 5

*Zolfini Beans, Sautéed Chard, Roasted Potatoes*

## DESSERTS

### Daily Specials

*Ask our Staff for the availability*

ALLERGENS | A: Cereals - B: Shellfish - C: Eggs - D: Fish - E: Peanuts - F: Soy - G: Milk  
H: Nuts - I: Celery - L: Mustard - M: Sesame - N: Sulphites - O: Lupini Beans - P: Molluscs

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## S A N D W I C H E S

### Strada — 8,5 €

*Mortadella from Prato, Green Salad,  
Mustard flavoured Mayo (A,C,L,N)*

### GS 3 — 9 €

*Prosciutto Crudo, Pecorino Cheese,  
Truffle Cream (A,C,G)*

### Linea — 9

*Artichoke Cream,  
Pancetta and Brie Cheese (A, G)*

### KB 90 — 9

*Tempeh, Chickpeas Cream,  
Sundried Tomatoes (A)*

*Please ask our staff for daily changes  
or Sandwich of the day*

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