

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)*

Treasures of the Wood — 12

*Mixed mushrooms, potato parmentier, chickpea chips,
turmeric chickpea cream, walnuts, soy spheres (F, G, H)*

Stuffed Anchovies — 12

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

FIRST COURSES

Potato Tortelli or Ravioli — 14

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

Potato Gnocchi — 15

*Coffee flavored Butter, Pumpkin,
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

*Potato Cream, Chards
Persimmon Chutney (F,P)*

Grilled sirloin steak — 24

*Served with
roasted Potatoes*

Coffee Marinated Pork Loin — 22

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

SIDES

Seasonal Sides — 5

Zolfini Beans, Green Salad from our Orchard, 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