



OFF MENU — ask us or look on the board

BLINDLY:

5 dishes to share: 45€

3 drinks between cider, beer and wine: 20€ x person

The numbers next to each dish represent the related allergens that can be consulted in the list at the end of the menu

AT THE BEGINNING

Olives, taralli, peanuts, pistachios, rice crackers: 3€ each.

Chickpeas's croquette with moroccan lemon mayo (4,5,6,7,10): 6€

Stick sweet potatoes* with sour cream (1,7): 7€

Hot nachos with cheddar, smoked provola, mexican salsa, sour cream, jalapenos (7): 7€

Hummus with roasted beetroot, marinated carrots, sweet and sour onion, white sauce, chapati bread* (1,2,4,6,7,9,11): 9€

Toast with smoked butter, Cantabrian anchovies, beer saba and red fruits*(7,9,1): 10€

Baked potatoes: 5€

Cheese platter: 10€

Molded and aged: 10€

SANDWICHES AND PLATES

KFC: 10€

Homemade sweet and sour kimchi lacquered fried chicken sandwich, salad, moroccan lemon mayo (1,4,7,5,10,12,11)

Chicken only: 8€ - Complete on the plate: 10€

DOUBLE TROUBLE: 16€

XL Double KFC Sandwich (DO NOT SPLIT!!!) (1,4,7,5,10,12,11)

SWEET HOME ALABAMA: 12€

Fried chicken wrap, lettuce, tomato Alabama sauce (1,4,7,5,10,12,11)

FORNARA PHILLY CHEESE: 14€

Fornara beef pulled sandwich, melted cheese, pickles, fried onion, philly sauce (1,5,7,10)

BIG MASH: 12€ (not in summer)

Sandwich with double Portobello mushroom, dark onion, smoked provola grilled pumpkin, green pepper sauce (1,7,10) (Also on plate)

TRALLALLERO: 10€

Spicy charred lettuce chickpea cream, miso glazed carrots sweet and sour onion (4.11)

SKEWER: Rotating weekly, check us out for today's availability!

ANTICUCHO - beef heart* and chimichurri (1.2)

GYUTAN - tongue*, figs, cacio e pepe (1,2,7,11)

TWENTY-ONE GRAMS - sweetbreads* cacciatore and za'atar (1,4,7,8)

PANNICOLO - diaphragm*, miso, black vinegar and whiskey (1,2,11)

7€ each skewer - SERVED WITH BREAD*

SWEETS

TIRATISU: Mascarpone, porcini, trebbie and stout (1,2,5,7): 7€

COOKED CREAM: Lambic with red fruits, white chocolate and sesame (1,2,4,6,7): 7€

Foods marked with an asterisk* undergo thermal reduction processes in order to preserve their organoleptic qualities

ALLERGEN LIST

1.**Gluten cereals:** Wheat, rye, barley, oats, spelt, kamut 2.**Crustaceans:** Crabs, prawns, lobsters 3.**Eggs:** Whole eggs and derivative products 4.**Fish:** All kinds of finfish and products 5.**Peanuts:** Legumes and oils 6.**Soybeans:** Tofu, lecithin, and bean derivatives 7.**Milk:** Dairy, lactose, and cheese 8.**Tree nuts:** Almonds, hazelnuts, walnuts, pistachios 9.**Celery:** Stems, leaves, seeds, and roots 10.**Mustard:** Seeds and prepared condiments 11.**Sesame seeds:** Whole seeds and oils 12.**Sulphites:** Preservatives in wine and dried fruits 13.**Lupin:** Flour and seed fractions 14.**Molluscs:** Clams, squids, and mussels