SPRING MENU 2025

Cielo

EN

Sourdough bread from Keit	4
Olives	4
Crostini	3,5
Pecorino di Norcia	12
Capocollo	12
Stracciatella and chimichurri	13
Fish of the day crudo and citrus	15
Burnt Cipollotto, orange miso dressing	12
Friggitelli and romesco	12
Green Asparagus and peanuts sauce	14
Lamb "Tonnato", Anchovies and Salsa verde	15
Croquettes	8
Mussels, 'nduja escabeche	15
Pasta "Cacio & Pepe"	16
Mascarpone mousse, saffron and white chocolate	6,5
Strawberries Salad Elderflower and Cream	6,5

DE

Sauerteigbrot von Keit	4
Oliven	4
Crostini	3,5
Pecorino di Norcia	12
Capocollo	12
Stracciatella und Chimichurri	13
Fisch des Tages Crudo	15
Cipollotto mit Orangen-Miso-Dressing	12
Friggitelli und Romesco	12
Grüner Spargel mit Erdnüssen	14
Lamm „Tonnato" mit grüner Soße und Sardellen	15
Krokette	8
Miesmuscheln in Escabeche mit 'Nduja	15
Pasta "Cacio & Pepe"	16
Mascarpone-Mousse mit Safran und weißer Schokolade	6,5
Erdbeersalat mit Holunderblüten und Sahne	6,5

WINE & DRINKS

Cremant Raphaël Les vin Pirouettes	Biological Wine	BTG	Bottle 59
Bulli Frizzante Ortrugo	Natural Wine	BTG 7	Bottle 34
Cataratto White Due Terre Wines	Biological Wine	BTG 8	Bottle 39
Terre Bianche Sarrizzola	Biological Wine	BTG 7,5	Bottle 38
Riesling CAI Immich Batterieberg '23	Biological Wine	BTG	Bottle 45
Chardonnay Koehler-Ruchprechtw '22	Biological Wine	BTG	Bottle 45
Lopi Orange La Via Del Colle	Natural Wine	BTG 8,5	Bottle 45
Timorasso white/orange I Carpini	Natural Wine	BTG 7	Bottle 43
Wilfrid Rousse Chinon Rouge "Les Galuches"	Biological Wine	BTG	Bottle 50
Negramaro Feudi di Guagnano	Biological Wine	BTG 7	Bottle 35

COCKTAIL BAR

Negroni	9
Sbagliato	9
Spritz	7,5
Americano	7,5
Gin Tonic	8

DIGESTIF

Varnelli Amaro Sibilla	4,5
Varnelli Moka	4,5
Porto Symington Family	4,5

ALCHOOL FREE DRINKS

Polara Chinotto		3,5
Polara Cedrata		3,5
Frizero Sparkling White	BTG 7,5	Bottle 38

COFFEE

Caffe Espresso	2
Caffe Espresso Double	3,5

ACQUA

Purezza Filter Water	3

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