

Food

Not your average Italian Dinner

Welcome bites

Bites with a home-made vegan cheese selection, paired with Mediterranean herbs

Rustic Cappellaci

A twist on the traditional Tortelli di patate from Tuscany. Our Cappellacci are filled with roasted potatoes and mediterranean herbs with a (plant-based) flavourful butter infused sauce. All topped with crunchy black olive crumbs.

(Not so) Classic Pappardelle

More than just pasta, this recipe has the flavour of italian family dinner. The pappardelle are filled with handmade vegan ricotta and spinach, then rolled and cooked in the oven with a traditional tomato & basil sauce.

Camilla cake

Growing up in the '90s, the Camilla cake was the sweet and healthy snacks for kids around Italy. Our carrot and orange dessert grows up and becomes a proper after-dinner sweet

Food & 1 cocktail 48€p.p

Everything in the menu and the drinks is fully vegan and locally sourced (except for the spirits).

Drinks

Not your average Italian Cocktails

All evening

Salvus

Gin, Sage extract, Indian tonic, Sage leaves

Ocimum Basilicum

Gin, Fresh basil leaves, lemon, sugar

Flowery garden

Vodka, Italicus, grapefruit, edible flowers

After Dinner

Mint in a pot

Rhum, Coconut, Coconut milk, mint, and cocoa crumbs

Mr. Thymus

Amaro Lucano, Gin, Cointreau, Orange bitter, thyme



Alcohol free

Mint in a pot

Coconut milk, coconut syrup, mint, and cocoa crumbs

Passione Italiana

Orange juice, Passion fruit culis, lime, passion fruit syrup, vanilla.

Crafted mouth cleanser

Mouth cleanser drink with mint, cardamom, cloves, and agave syrup.

Food & 1 cocktail 48€p.p

Note: 1 drink of your choice is included in the price.
You can order extra drinks at the bar.

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