
Cold Dishes

***Beef Tartare* | gf | 18**

Steak tartare with red onions and basil
Garnished with aromatic herb aioli and fried
capers. Served with toasted bread |3|

***Fake-Atini* | v | 12**

Flavoured roasted eggplant spread topped
with caramelized onions and fennel leaves.
Served on top of our homemade milk bread
|1|3|7|8|

***Bufala e Pomodorini* | v | 14**

Mixed cherry tomatoes, fresh basil and
traditional buffalo mozzarella |7|8|

***Cherry Blossom* | gf | 18**

Sashimi of the day. Served with yellow cherry
tomato gazpacho, caviar (if available), and
fermented red chili oil |4|

***Beef Carpaccio* | gf | 16**

Served with mustard aioli, arugula, olive oil,
Maldon salt |3|7|10|

***Florence to Jerusalem* 16**

Fish Tartare of the day with basil and zaatar
oil. Garnished with Jerusalem pretzel twill
and yogurt |1|4|7|11|

***Purple Haze* | gf | 16**

Fish tartare of the day, red onion, mint and
parsley. Served on top of our purple tahini
sauce and garnished with dry yogurt powder
|7|11|

***Quinoa salad* | veg | 14**

Colorful quinoa salad with aromatic
leaves, thinly sliced carrots, beet roots and
cranberry. Topped with our walnut tahini
mousse |1|7|8|

***Cold&hot Fish Salad* | gf | 18**

Tempura fried fish served with aromatic
leaves, spinach and toasted almonds on a bed
of fresh yogurt sauce|4|7|8|

Hot Dishes

***Raviolo Nero* 28**

Homemade ravioli filled with shrimp, ricotta,
and blackened lemon. Served with Martini
and a black garlic sauce |1|2|3|7|12|

***Zucchini Lemon Pasta* | v | 22**

Fresh pasta served with lemon butter,
zucchini and parsley |1|3|7|12|

***Seafood Pasta* 32**

Fresh pasta served with fresh seafood,
lemongrass, crab bisque reduction and fresh
aromatic herbs |1|2|4|7|12|14|

***Fish Fillet* 34**

Sea fish fillet on seasonal vegetables in a
butter and white wine sauce |7|

***Entrecote* | gf | 19 (100g)**

Beef steak by weight, with a homemade
demiglace and side of your choice.
Find out about today's weight |7|12|

***Sirloin By Weight* | gf | 16 (100g)**

Sirloin Steak by weight, with homemade
Demi-glace and a side of your choice.
Find out about today's weight |7|12|

***Carnivore Celebration* | gf | 120**

Our selection of daily premium meat cuts and
sausages. Served with three side dishes of
your choice. Best for 2-3 people |7|12|

Extras

***Craving Carbs* | v | spicy | 5**

Our homemade bread selection served with
labaneh in oil, and spicy tomato sauce |1|7|11|

***La Mista* | vv | gf | 7**

Mix of green leaves, radish, cherry tomatoes.

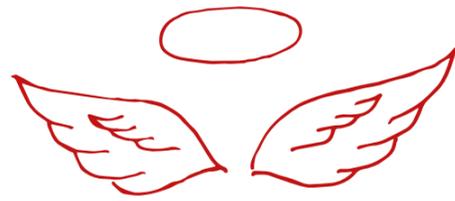
***Green Beans* | vv | gf | 7**

Green beans in ginger and lemon sauce.

***Patata Perfetta* | veg | 7**

Freshly cut potato fries with lemon zest.
Served with beetroot ketchup |1|

ANGEL



Allergies List

DESSERTS

Sesame and coffee ¹⁰

Coffee and chocolate crumble, cold sesame mousse
and sesame twill, fresh seasonal fruit |1|7|

Cream Bo ¹⁰

Whipped egg white in a crispy biscuit covered in
an excellent dark chocolate |1|7|3|

Cheesecake ¹⁰

Creamy cheesecake in a crispy
buttery biscuit |1|7|3|



Allergies List