

FOOD ALLERGENS



Gluten

cereals, wheat, rye, barley, oat, spelt, kamut, including hybrid derivatives



Crustaceans and derivatives

marine and freshwater shellfish: shrimps, prawns, crabs and similar



Eggs

eggs and products containing them: mayonnaise, emulsifiers, egg pasta



Fish and derivatives

food products containing fish, even in small percentage



Peanuts and derivatives

creams and seasonings in which there is even a small amount of it



Soybeans and derivatives

derived products such as soy milk, tofu, soy noodles and similar



Milk and dairy products

any product in which milk is used: yogurt, cookies, cakes, ice cream and various creams



Nuts and derivatives

almonds, hazelnuts, walnuts, cashews, pecan nuts, pistachio nuts



Celery and derivatives

both in pieces and within soup preparations, sauces and vegetable concentrates



Mustard and derivatives

it can be found into sauces and dressings, especially in mustard



Sesame seeds and derivatives

whole seeds used for bread, flours that contain it in a small percentage



Sulphur dioxide and sulphites

sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l indicated as SO₂ – used as preservatives, we can find them into canned fish products, pickles, marinated foods and foods in vinegar, into jams, vinegar, dried mushrooms, into soft drinks and fruit juices



Lupin beans and derivatives

found in vegan foods in the form of: roasts, sausages, flours and similar



Shellfish and derivatives

queen scallop, grooved razor shell, scallop, mussel, oyster, limpet, clam, tellina, etc.

M E N U

"Love is like the good cuisine, special things always come from simple ingredients, but are made magical by imagination"

- Paul Mehis -

STARTERS



"Antipasto del Trabucco"
Mixed fish antipasti, subject to daily availability

29,00 €



Beef tartare served at the table

28,00 €



Shiitake mushrooms, herb bread, "mugnoli",
potato foam and shallots

22,00 €



Thai starter
*Prawns in tempura with peanut sauce, crispy vegetable spring rolls
and spicy sauce, eggplant meatballs, chicken and pork skewers*

26,00 €

FIRST COURSES



Dinkel Spelled Ditalini Felicetti, turnip greens,
beans and rosemary

18,00 €



Fusilloni Matt Felicetti, blue crab sauce and spinach

22,00 €



Pumpkin tortelli, apple chutney and hazelnut

24,00 €



Khao Pad
Fried rice, chicken, pork, prawns, eggs and vegetables

22,00 €

MAIN COURSES

White tuna sandwich, salted lemon and cauliflower puree
28,00 €

Braised veal breast, pumpkin and spring onions
29,00 €

Duck breast, sage, Iberian ham
Orange, chili, carrot and pak choy
32,00 €

Prawns with red curry
25,00 €



DESSERTS

Our "Sette Veli" with hazelnut ice cream
12,00 €

Mont Blanc...
Chestnuts, chocolate, rum, milk ice cream, and coffee biscuits
12,00 €

Forest fruits soup, coconut, chili, kaffir lime,
pomegranate sorbet and peanut biscuit
12,00 €

Baked pumpkin, cardamom, coconut and lime cream
10,00 €



THAI TASTING MENU € 120 FOR TWO PERSONS

Made of the dishes with the icon 

A shared menu for 2 people for a true Thai-style experience



CONTAINS GLUTEN



CONTAINS LACTOSE



VEGETARIAN DISH

