

Pizzas

MARGHERITA 🌿	7.25
tomato sauce, fior di latte, fresh basil & olive oil	
FORMAGGIOSA 🌿	7.50
tomato sauce, mozzarella, parmigiano, pecorino & oregano	
GIARDINIERA 🌿	10.25
fior di latte, artichoke, cherry tomatoes, olives, mushrooms, garlic & oregano	
PATATE E PANCETTA 🍄	9
smoked cacciocavallo, crushed potatoes, fior di latte, pancetta & fresh rosemary	
PEPPERONI 🍄	10
tomato sauce, mozzarella & pepperoni	

Crostinis

AVOCADO TOAST 🌿🍷	14
avocado purée, chili flakes, hemp hearts, fresh herbs on toasted organic sourdough	
AVOCADO GRAVLAX 🍷	19
avocado purée, salmon gravlax, pickled red onion, radish, fresh dill on toasted organic sourdough	
AVOCADO MUSHROOM 🌿🍷	18
avocado purée, pan-fried baby button mushroom, soft boiled egg, ricotta salata shavings, fresh herbs on toasted organic sourdough	
AVOCADO POMODORO 🌿🍷	18
avocado purée, marinated cherry tomatoes, radish, crumbled feta, soft boiled egg, fresh herbs on toasted organic sourdough	
BEET HUMMUS 🌿🍷	18
beet hummus, grape tomatoes, feta cheese, zaatar, soft boiled egg, fresh herbs on toasted organic sourdough	
POMODORO RICOTTA 🌿🍷	19
vine ripe tomatoes tossed in tomato basil dressing, whipped ricotta, fresh basil on toasted organic sourdough	

Plates

AUBERGINE 🌿🍷	22
fire roasted eggplant, whipped feta labneh, charred shallots, feta sumac vinaigrette, pomegranate, pinenut crumble, fried mint	
BEEF TARTAR	19
hand cut beef, cured egg yolk, fennel pollen and orange zest powder, rosemary salted chips	
SHAKSHUKA 🌿🍷	22
slow cooked smoked tomato, roasted peppers, crispy cumin chickpeas, 3 eggs, fresh herbs & toasted organic sourdough	
GNOCCHI POMODORO 🌿	22
ricotta gnocchi, tomato sauce parmigiano & fresh basil	
PARMIGIANA 🌿	18
layers of fried eggplant, tomato sauce, fresh basil, parmigiano cheese with market salad	

Salads

PANZANELLA (SEASONAL) 🌿	20
vine ripe tomatoes, cherry tomatoes, cucumber, red onion, oven dried olives, bocconcini, sourdough croutons, fresh basil, fresh parsley, oregano & olive oil	
VEGAN "CAESAR" 🌿🍷	18
baby gem, smoked almonds, sourdough croutons with vegan caesar dressing	
FATTOUCH 🌿	18
romaine hearts, frisée lettuce, tomatoes, red onion, cucumber, olives, red peppers, croutons, pomegranate with feta sumac vinaigrette	
MARKET SALAD 🌿	18
romaine hearts, frisée lettuce, radicchio, red onion, tomatoes, cucumbers and radishes with red wine vinegar dressing	
KALE 🌿🍷	20
sautéed kale, roasted sweet potato, roasted red onions, roasted mushrooms, maple pecans, pickled onions, goat cheese, soft boiled egg with honey dijon vinaigrette	

Sandwiches

FUNGHI FRITTI 🌿	17
buttermilk fried oyster mushrooms, pickled radicchio, chili jam mayo served on a brioche bun, rosemary salted chips	
CAPRESE & PROSCIUTTO 🍄	19
fior di latte, vine ripe tomatoes, prosciutto & basil served on pizza bianca, side market salad	
PORCHETTA 🍄	18
crispy porchetta, roasted peppers, smoked cacciocavallo served on pizza bianca, side market salad	
ROASTED CHICKEN & PESTO 🍷	17
roasted chicken breast, pesto genovese, brie, sundried tomatoes, arugula served on pizza bianca, side market salad	

SUPREME BREAKFAST SANDWICH 🍷🍄	11
egg, cheddar cheese, boston lettuce, prosciutto cotto, served in a supreme croissant	

🌿 Vegan 🌿 Vegetarian 🍷 Nuts 🍄 Pork 🕒 Available as of 9AM

Sides

ROASTED CHICKEN	8	SIDE MARKET SALAD	6
ROASTED SALMON	8	ORGANIC SOURDOUGH (2 PCS)	6
SALMON GRAVLAX	8	SIDE CHIPS	4
BURRATA (100g)	12	SOFT BOILED EGG	3

AMÉA

CAFÉ GOURMAND

*Dolce
far niente*