Pizzas	Plates		Salads	
MARGHERITA * 7.25 tomato sauce, fior di latte, fresh basil & olive oil	AUBERGINE ** fire roasted eggplant, whipped feta labneh, charred shallots, feta sumac vinaigrette, pomegranate,	22	PANZANELLA (SEASONAL) \$\infty\$ 20 vine ripe tomatoes, cherry tomatoes, cucumber, red onion, oven dried olives bocconcini, sourdough croutons, fresh	
FORMAGGIOSA 7.50 tomato sauce, mozzarella, parmigiano, pecorino & oregano	pinenut crumble, fried mint BEEF TARTAR hand cut beef, cured egg yolk,	19	basil, fresh parsley, oregano & olive oil VEGAN "CAESAR"	
GIARDINIERA * 10.50 fior di latte, artichoke, cherry tomatoes, olives,	fennel pollen and orange zest powder, rosemary salted chips		sourdough croutons with vegan cæsar dressing	
mushrooms, garlic & oregano	SHAKSHUKA 💆	22	FATTOUCH * 18	
PATATE E PANCETTA 9 smoked cacciocavallo, crushed potatoes, fior di latte, pancetta & fresh rosemary	slow cooked smoked tomato, roasted peppers, crispy cumin chickpeas, 3 eggs, labneh, fresh herbs & toasted organic sourdough	ı	romaine hearts, frisée lettuce, tomatoes, red onion, cucumber, olives, red peppers, croutons, pomegranate with feta sumac vinaigrette	
	GNOCCHI POMODORO 🌶	22	MARKET SALAD Ø 18	
PEPPERONI tomato sauce, mozzarella e pepperoni	ricotta gnocchi, tomato sauce parmigiano & fresh basil		romaine hearts, frisée lettuce, radicchio, red onion, tomatoes, cucumbers and radishes with	
	PARMIGIANA 🗯	18	red wine vinegar dressing	
Crostinis AVOCADO TOAST 70 14 avocado purée, chili flakes, hemp hearts, fresh herbs on toasted organic sourdough	layers of fried eggplant, tomato sauce, fresh basil, parmigiano cheese with market salad		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	
AVOCADO GRAVLAX • 19		Sandw	ichos	
avocado purée, salmon gravlax marinated in gin, pickled red onion, radish, fresh dill on toasted		diaw	iches	
organic sourdough	FUNGHI FRITTI		18	
AVOCADO MUSHROOM * 18	buttermilk fried oyster mushroom served on a brioche bun, rosemary			
avocado purée, pan-fried baby button mushroom, soft boiled egg,	CAPRESE & PROSCIUTTO	O w	19	
ricotta salata shavings, fresh herbs on toasted organic sourdough	fior di latte, vine ripe tomatoes, pr served on pizza bianca, side marke		& basil	
AVOCADO POMODORO 🏄 🛭 18	PORCHETTA #		19	
avocado purée, marinated cherry tomatoes, radish, crumbled feta, soft boiled egg, fresh herbs on toasted or-	crispy porchetta, roasted peppers, served on pizza bianca, side marke		cacciocavallo	
ganic sourdough	ROASTED CHICKEN & PE		18	
BEET HUMMUS * • 18 beet hummus, grape tomatoes, feta cheese, zaatar, soft boiled egg, fresh herbs on toasted organic sourdough	roasted chicken breast, pesto gen- sundried tomatoes, arugula served side market salad			

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

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		
JAM	2.50	AVOCADO	6		

organic sourdough

POMODORO RICOTTA 💆 🛚

vine ripe tomatoes tossed in tomato basil dressing, whipped ricotta, fresh basil on toasted organic sourdough 19

