

PUBLIC - The Italian Social Dining Bar

7 servings menu // 350,- per person

Burrata e pomodorini (puglia) [v/gf]

Creamy burrata cheese – fresh cherry tomatoes

Antipasto misto (all over italy) [gf]

A selection of hams & cheeses from our own import

Mozzarella in carrozza (campagnia) [v]

Crispy fried mozzarella - a napolitan streetfood

Zuppa di cozze alla tarantina (puglia)

Mussels in a slight spicy tomatosauce

Guancetta di maiale (friuli-venezia-giulia)

Pork cheeks braised in red wine, served with mashed potatoes

Gnocchi alla "bava" (valle d'aosta) [v]

Handmade potato gnocchi - cooked with fontina cheese

Il babà o babà (campagnia) [v]

Yeast cake dipped in dark rhum & spicys - filled with whipped cream

Bar menu

Olive taggiasche 40,-

Vitello tonnato 95,-

Carpaccio di bresaola [gf] 95,-

Burrata [v/gf] 95

Antipasto misto small/large [gf] 145,-/245,-

Selection of cheeses small/large [v/gf] 110,-/160,-

Carne - meat

Pollo alla diavola (lazio) 155,-

"devil chicken" cooked with mustard & cayenne

Ravioli al brasato (piemonte) 155,-

Handmade ravioli filled with braised pork & beef

Guancetta di maiale (friuli-venezia-giulia) 185,-

Beef ossobuco served with safran risotto

Ossobuco con risotto allo zafferano (lombardia) 185,-

Beef ossobuco served with safran risotto

Pesce - fish

Zuppa di cozze alla tarantina (puglia) 145,-

Mussels in a slight spicy tomatosauce

Merluzzo alla livornese (toscana) 185,-

150 g. Cod loin cooked in tomato sauce with black olives

Verdure - vegetables

Mozzarella in carrozza (campania) [v] 95,-

Crispy fried mozzarella - a napolitan streetfood

Pasta e fagioli (veneto) [v] 125,-

Traditional borlotti beansoupe with small pasta tubes

Gnocchi alla "bava" (valle d'aosta) [v] 165,-

Handmade potato gnocchi - cooked with fontina cheese

Cavolfiori gratinati (emilia-romagna) [v] 65,-

Cauliflower gratinated with bechamel sauce & parmesan

Dolce - sweets

Crostata al limone calabrese (calabria) [v] 65,-

Lemon pie served with cream

Affogato al caffè (all over italy) [v/gf] 65,-

Vanilla icecream served in double espresso

Il babà o babà (campania) [v] 85,-

Yeast cake dipped in dark rhum & spicys - filled with whipped cream