## MENU

4 COURSE CHEFS MENU 3 GLASS WINE PAIRING	49 47
Housemade white bread and butter	4
Marinated olives (Spain)	4
Burrata with tomato and pistachio (GF)	13
Patatas bravas with sriracha	6
Salmon, lemon, dill and cucumber	14
Tartare, shitake mushrooms, horseradish	18
Pea risotto with crispy bacon	20
Pasta of the day	20/22
BBQ pork neck, coleslaw and potato (L, G)	22
Ricotta semifreddo CYCLING EATERY	9
Coconut and lime pudding	9
Affogato al Caffe	8