

# Fingerfood and Classics

<b>Italian Apero</b> 	13
bella di cerignola olives, parmesan and taralli	
<b>Belvoir salad</b> 	17
barba di frate – pleos – water cress sherry-dressing	
<b>Mini lettuce</b> 	19
marinated mushrooms, balsamic vinaigrette and panfried tofu	
<b>Vintage sardines</b>	22
toasted leavened bread, red onions, capers, olives	
<b>Aperitif plate</b>	26
raw ham, air dried beef, salame calabrese, bacon, cheese and homemade pickled vegetables	
<b>Pinsa Romana</b>	
- tomato, burrata, raw ham	25
- tomato, anchovy, capers, origano	21
- tomato, mozzarella, salame calabrese, olives, grilled bell-pepper	23
- rapini, pecorino, black pepper 	20
<b>Swiss Wagyu Burger</b>	32
Ciabatta-Bun, fried egg, tomato, cucumber, salad and french fries	

## Fish & meat declaration:

Pork, bacon, beef – Swiss / sardines – France / anchovy, salame calabrese – Italy

 vegetarian