



ecooking
FEEL GOOD FOOD

||| MANIFESTO

We founded an entire company based on this fundamental concept. We nurture a deep love for lovers of good food, for those who seek quick meals, for those who lunch in the office or enjoy romantic dinners, for those who seek unique gastronomic experiences. We firmly believe in creating high quality products, made with natural ingredients, geared toward both the well-being of people and the preservation of the environment. We have a vision of a better world, and we strongly believe in our dream. We wish to share it with you, as we believe that you can help change your life and, along with us, the world. We believe in equality for everyone, regardless of color, ethnicity, gender or culinary preferences. We believe in you and the importance of sharing a “FEEL GOOD FOOD” meal around the same table, spreading joy and well-being through food.

COVERED 2,5

DEGUSTAZIONE

WITH EYES CLOSED

5 dishes of your choice from our chef

40

TAPAS

TATAKI DI SALMONE	17
Fig jam, stracciatella, Alaska salmon tataki and salmon roe	
TARTARE DI MANZO	15
Beef tartare, yolk jelly, caramelized Borretan onions, crispy bread crumble and parsley emulsion	
PUREA DI ZUCCA	12
Pumpkin puree with toffee egg, puntarelle, crispy pioppini and pecorino waffles	
ROAST BEEF	14
Rost beef, with green salad, pine nut thaina sauce, pomegranate and grana cheese	
SPUMA DI MANDORLA	12
Roasted almond foam, braised chinese cabbage, marinated brussels sprouts, matcha oil and parsley	
SASHIMI DI PESCE SERRA	15
Greenhouse fish sashimi marinated in leche de tigre, salad of radicchio, walnuts, grana and grapefruit	
CHIFONADE DI VERZA	14
Savoy cabbage chifonade, thaina sauce, pine nuts, anchovies	

RISOTTO AI FUNGHI 23

Porcini mushroom risotto with smoked provola cheese and crispy mushrooms

GNOCCHI CON CREMA DI ZUCCA 19

Sweet potato gnocchi with cream of pumpkin, radicchio and macaroons

SPAGHETTONE 21

Rough-drawn spaghetti with red octopus ragout

TAGLIATELLE ALLE CIME DI RAPA 17

Tagliatelle with turnip greens sauce, Mangalica bacon, toasted almonds

BUDDAH BOWL NERA VEG 16

Black rice, chickpeas, edamame, spaghetti squash, green beans, fermented purple cabbage, papaya, toffee egg, lime vegetable sauce, crispy chia

PIZZOCCHERI 17

Buckwheat pizzoccheri, potatoes, savoy cabbage, green beans

SECONDS

TENTACOLO DI POLPO	26
Octopus tentacle on creamed pumpkin and glazed radicchio	
TAGLIATA DI MANZO	24
Sliced beef with potatoes and crispy mushrooms	
FILET MIGNON DI RADICCHIO	18
Mock filet mignon of radicchio glazed with vinegar and chestnut honey, confit cherry tomatoes, toasted almond mousse and seasonal first fruits	
RICCIOLA CROCCANTE	25
Crispy amberjack slice, aromatic citrus breadcrumbs, citrus beat and potato velouté	
PESCE SERRA	22
Greenhouse fish cartoccio with winter giardiniera	
BURGER ANGUS	20
Double burger of choice beef, buffalo stracciatella cheese, confit tomatoes, lettuce, caramelized onion accompanied by backed potato	
BURGER SALMON	20
Salmon burger, avocado, caramelized onion, spinach, toffee egg, green apple mayo accompanied by backed potato	

PIZZE

MARGHERITA

13

Pizza nuvola rossa, fior di latte mozzarella, cherry tomatoes confit, basil

MARINARA

14

Pizza nuvola rossa, confit red tomatoes, capers, anchovies, taggiasche olives, oregano

CRUDAIOLA

15

Red cloud pizza, stracciatella, red confit tomatoes, yellow cherry tomatoes, prosciutto, basil

ORTOLANA

14

White cloud pizza, milk cream, endive, zucchini, potatoes, eggplant, yellow tomatoes

GOTTO E ZUCCHINE

15

White cloud pizza, milk cream, potatoes, rosemary, zucchini, Mangalica ham, basil

DESSERT

TORTINO AL PISTACCHIO 8

Chocolate cupcake with warm pistachio heart

TIRAMISÙ 9

Our tiramisu with mascarpone cream, ladyfingers, coffee and cocoa powder

CREME BRÛLÉE 8

Pumpkin and rosemary creme brûlée

MILLEFOGLIE 10

Millefoglie baklava with creamy persimmon on macaroon crumble and sweet chestnuts

TRILOGIA DI CIOCCOLATO 10

Chocolate trilogy with grapefruit batting

ZABAIONE 8

Eggnog, chocolate and lemon cream



FISH



EGGS



CRUSTACEANS



GLUTEN



PEANUTS



MILK



NUTS



CELERY



MUSTARD



MOLLUSCS



SESAME



LUPIN



SULPHITES



CORN



SOYA



MUSHROOM