



À LA CARTE

SIGNATURE DRINKS

ECO 20

*Tanqueray 10, Blubberies
Yogurt,
Honey, Lemon, Elderflower*

Sparkling
Fruity

DAFNE 20

*Campari, Turin Red Vermouth,
Bell Pepper Shrub,
Clarified Tomato Water*

Bitter
Round

SALMACE 20

*Zacapa 23, White Ron, Falernum,
Lime, Orange Curaçao, Bitters*

Spiced
Easy - going

CALIPSO 20

*Bulleit Bourbon, Amaro Nonino,
Walnut Orgeat, Peanut Butter,
Milk Wash*

Full bodied
Nuts notes

TETI 20

*Barrel aged Pomace Eau de Vie,
Pisco, Pedro Ximenez
Cherry Liqueur*

Smooth, Round
Long lasting

MEROPE 5% ABV 16

*Seedlip Grove, Falernum,
Citrus Soda*

Citrusy
Fresh

ELECTRA 0%ABV 16

*Seedlip Spice, Honey, Lime,
Cranberry, Raspberry*

Fruity
Balanced

OUR CALSSIC RECCOMENDATION

BASIL SMASH 16

Tanqueray London Dry, Lemon, Sugar, Basil

BUCK'S FIZZ 16

Fresh Orange Juice, Champagne

TOMMY'S MARGARITA 16

Tequila, Lime, Sugar Syrup

HUGO SPRITZ 16

Saint Germain, Mint, Sparkling Wine

OLD CUBAN 16

*Dark rum, Sugar, Angostura,
Lime, Mint, Sparkling wine*

SALTY DOG 16

*Ketel One Vodka, Maraschino Liqueur,
Homemade Grapefruit Soda*

AMERICANO 16

Campari, Red Vermouth, Soda

FRENCH 75 16

Gin, Lemon, Sugar, Champagne

DAIQUIRI 16

Ron Blanco, Lime, Sugar

FERMENTED PRODUCTS

BEERS 9

La Ciara Pilsner
Tel Chi Session Ipa Gluten Free
24 Sei IPA

3Mezzina Blanche
Patria Porter
Moretti 0

KOMBUCHA 8

Kombucha Artigianale
Limone, Ibisco e Zenzero, Tè Verde

Artisanal Kombucha
Lemon, hibiscus and ginger, Green tea

COLD PRESSED 12

Antiossidante
Lampone, fragola, ananas, limone
Raspberry, strawberry, pineapple, lemon

Idratante
Melone, cetriolo, kiwi, zenzero
Melon, cucumber, kiwi, ginger

Digestivo
Mela verde, menta, sedano, lime
Green apple, mint, celery, lime

Energizzante
Arancia, carota, kumquat, mirtillo rosso
Orange, carrot, kumquat, cranberry

GAIA SNACKS

TACOS CON CEVICHE

Tacos di mais, ceviche di pesce, avocado e
cipolla in agrodolce
Glutine; Pesce; Solfiti

Corn flour tacos, fish ceviche, avocado and
sweet and sour onion
Gluten; Fish; Sulphites

22

CAESAR SALAD

Lattughino, pollo, guanciale croccante, Parmigiano,
acciughe e crostini di pane
Latticini; Solfiti; Glutine; Pesce

Lettuce, chicken, crispy guanciale, parmesan cheese
anchovies and bread crouton
Dairy; Sulphites; Gluten; Fish

20

MUSA CLUB SANDWICH

Pane integrale, pecorino, lattughino,
pomodoro, prosciutto crudo,
cremoso di uova, pollo alle erbe e friggitelli
Servito con patatine fritte
Glutine; Latticini; Uova

Whole-wheat bread, pecorino cheese sauce,
lettuce, tomato, Parma ham, Creamy egg,
Chicken and friggitelli
Served with Fries
Gluten; Dairy; Eggs

28

MUSA BURGER

Brioche bun, manzo piemontese, avocado, uovo
fritto, cipolle caramellate, brie, insalata, bacon,
pomodori e salsa barbecue servito con patatine fritte
Glutine; Pesce; Solfiti; Uova; Latticini

Brioche bun, beef, avocado, fried egg, caramelised
onion, brie, salad, bacon tomatoes and barbecue sauce
Served with fires
Gluten; Fish; Sulphites; Eggs; Dairy

29

Full Wine List available upon request

À LA CARTE

ANTIPASTI

CAPESANTE

Capésante scottate, latticello al basilico, ravanelli fermentati e asparagi

Searéd scallops, basil buttermilk, fermented radishes and asparagus

Crostacei; Latticini Shellfish; Dairy

31

FIORE DI ZUCCHINA

Fiore di zuccina ripieno di patate ed erbe fresche, zucchine alla scapece, piselli e fave

Courgette flower stuffed with potatoes and fresh herbs, "scapece" style courgettes, peas and fava beans

Latticini; Sedano; Solfiti Dairy; Celery; Sulfites

22

LA PIZZAIOLA ALLA CARNE E PECORINO ROMANO

Carpaccio di Fassona Piemontese, riduzione di pomodori e origano, Pecorino romano

"Fassona Piemontese" beef carpaccio, tomatoes and oregano reduction, Pecorino romano cheese

Glutine; Latticini Gluten, Dairy

24

PRIMI

RISOTTO

Risotto riserva San Massimo con crema di pomodorini datterini gialli, limone e liquirizia

San Massimo selection Risotto with "datterini gialli" tomatoes cream, lemon and licorice

Latticini; Sedano; Solfiti Dairy; Celery; Sulfites

28

CALAMARATA CON ZUPPETTA DI PESCE

Calamarata aglio, olio e peperoncino con zuppetta di pesce e crostacei

Garlic, oil and chili peppers Calamarata with fish and shellfish soup

Glutine; Pesce; Crostacei; Sedano Gluten; Fish; Shellfish; Celery

39

CARBONARA

Tagliolini 60 tuorli alla carbonara e carbone

60 egg yolks tagliolini carbonara style and charcoal

Glutine; Latticini; Uova Gluten; Dairy; Eggs

27

SECONDI

TRANCIO DI BRANZINO MI-CUIT

Trancio di branzino mi-cuit, olandese all'ibisco e puntarelle
Mi-cuit sea bass, hibiscus hollandaise sauce and puntarelle

Pesce; Latticini; Uova; Sedano; Solfiti Fish; Dairy; Eggs; Celery; Sulfites
35

VITELLO AL BBQ

Filetto di vitello al BBQ, scarola, cipollotto e salsa al foie gras
BBQ veal fillet, escarole, spring onion and foie gras sauce

Sedano; Solfiti Celery; Sulfites
42

Uovo

Uovo fondente con gorgonzola e peperonata di verdura
Soft egg with Gorgonzola cheese and stewed vegetables

Uova; Latticini; Sedano Eggs; Dairy, Celery
28

DOLCI

MUSA TIRAMISU

Savoardi, crema al mascarpone e gelato al caffè
Savoardi, mascarpone cream and coffee ice-cream

Glutine; Uova; Latticini Gluten; Eggs; Dairy
16

FRAGOLE, FRAGOLE E YOGURT

Fragole in diverse consistenze e gelato allo yogurt
Strawberries in different ways and yogurt ice-cream

Latticini; Uova Dairy; Eggs
16

NESPOLE CARAMELLATE E GELATO AL CIOCCOLATO

Nespole caramellate, sfoglia e gelato al cioccolato fondente leggermente salato
Caramelized medlars, puff pastry and slightly salted dark chocolate ice-cream

Glutine; Latticini; Uova Gluten; Dairy; Eggs
16