La TASKITA

taste, grow & enjoy

Light Lunch Menù

- Waffle di Pandebono,tartare di Black Angus,pere fermentate, nocciole delle Langhe, emulsione di rocoto,tartufo nero. (gluten free,latticini,frutta a guscio). 22
- Scallop Roll con pane al curry nero,capasanta cruda, emulsione allo yuzu,tartufo nero.(latticini,sesamo). 20
- Carpaccio di Wagyu giapponese A5,salsa al sesamo, insalatina di carciofi. (gluten free,sesamo). 26
- Ceviche di ricciola,leche de tigre al passion fruit,purea di patata dolce e le sue chips. (gluten free). 24
- Sandwich con Pastrami,senape in grani,pomodoro cuore di bue, cipolla caramellata,formaggio.(latticini) 17
- Sandwich con Salmone marinato agli agrumi,insalatina di cavolo, emulsione al wasaby e miele,formaggio affumicato.(latticini). 17

- Riso Carnaroli al Wok,verdure di stagione,ribeye irlandese,chimichurri. (gluten free,sesamo). 25
- Riso Carnaroli al Wok ,polpo,calamari,capasanta,verdure di stagione. (gluten free.sesamo). 26
- Busiate "Molini del Ponte"salsa Xo,gamberi. (crostacei,latticini,molluschi). 25
- Bucatino,calamari,curry verde thailandese. 25
- Gyoza di Wagyu,funghi shimeji, burro acido. (sesamo, latticini). 27
- Noodles "Homemade",dashi di funghi shiitake,zucca,lenticchie croccanti. 23

- Filetto di Dentice,encocado,arepa. (gluten free). 26
- Tapilla Iberica,crema di funghi,patate al burro. (gluten free,latticini). 25
- Ribeye Irlandese,verdure al Wok,chimichurri. (gluten free,sesamo). 28
- Filetto di Tonno,salsa meunière,cavoletti di Bruxelles, fagiolini al vapore. (gluten free,latticini). 26

Dolci del giorno 10

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ACQUA E BIBITE

Acqua Panna cl.75	
Acqua San Pellegrino cl. 75	
Coca cola e Coca zero	
Aranciata e Sprite	
Estate' limone o pesca	4
Chinotto Lurisia	
Ginger Beer	
Soda al pompelmo rosa	
Crodino	

BIRRE ALLA SPINA

Forst Pils Vip cl 25	4
Forst Pils Vip cl 40	6
Forst Sixtus cl 25	4
Forst Sixtus cl 40	6

BIRRE IN BOTTIGLIA

Forst Felsenkeller non filtrata	5
Forst Zero	5
Corona	5

VINO E BOLLICINE

La scelta dei nostri vini varia giornalmente.
Rivolgersi al nostro staff per le proposte del giorno.

COCKTAILS

Spritz Aperol	
Spritz Campari	
Spritz Hugo	
Negroni	10
Americano	
Margaritas	
Caipirinhas	
Paloma	

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Light Lunch Menù

- Pandebono waffles, Black Angus tartare, fermented pears, Langhe hazelnuts, rocoto emulsion, black truffle. (gluten-free, dairy products,nuts). 22
- Scallop roll with black curry homemade bread, raw scallop, yuzu emulsion, black truffle. (dairy products, sesame). 20
- Japanese A5 Wagyu carpaccio, sesame sauce, artichokes . (gluten free, sesame). 26
- Amberjack ceviche, passion fruit leche de tigre, sweet purple potatoes puree, and sweet purple potatoes chips (gluten-free). 24
- Sandwich with pastrami, whole grain mustard, tomatoes, caramelized onion, and cheese. (dairy products) 17
- Sandwich with citrus-marinated salmon, cabbage salad, wasabi and honey emulsion, smoked cheese. (dairy products). 17

- Wok-cooked Carnaroli rice, seasonal vegetables, Irish ribeye, chimichurri. (gluten-free, sesame). 25
- Wok-cooked Carnaroli rice, octopus, calamari, scallops, seasonal vegetables. (gluten-free, sesame). 26
- Busiate "Molini del Ponte" with Xo sauce, shrimp (crustaceans, dairy products, molluscs). 25
- Bucatino,squids, Thai green curry. 25
- Wagyu gyoza, shimeji mushrooms, .(sesame, dairy products). 27
- Homemade noodles, shiitake mushroom dashi, pumpkin, crispy lentils. 23

- Red snapper fillet, encocado, arepa. (gluten free). 26
- Tapilla Iberica, mushroom cream, buttered potatoes. (Gluten-free, dairy products). 25
- Irish ribeye steak, wok-fried vegetables, chimichurri (gluten-free,sesame). 28
- Tuna fillet, meunière sauce, Brussels sprouts, steamed green beans. (gluten free, dairy products). 26

Desserts of the day 10

La TASKITA

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WATER AND SOFT DRINK

Acqua Panna cl.75	
Acqua San Pellegrino cl. 75	
Coca cola e Coca zero	
Aranciata e Sprite	
Estate' limone o pesca	4
Chinotto Lurisia	
Ginger Beer	
Soda al pompelmo rosa	
Crodino	

BRAFT BEER

Forst Pils Vip cl 25	4
Forst Pils Vip cl 40	6
Forst Sixtus cl 25	4
Forst Sixtus cl 40	6

BEERS

Forst Felsenkeller non filtrata	5
Forst Zero	5
Corona	5

WINE SECTION

Our wine selection changes every day.
ask our staff for the daily suggestion

COCKTAILS

Spritz Aperol	
Spritz Campari	
Spritz Hugo	
Negroni	10
Americano	
Margaritas	
Caipirinhas	
Paloma	

La TASKITA

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Light Lunch Menù

- Gaufres de pandebono, tartare de Black Angus, poires fermentées, noisettes des Langhe, émulsion de rocoto, truffe noire. (sans gluten, produits laitiers, fruits à coque). 22
- Scallop roll au pain au curry noir, Saint-Jacques crue, émulsion de yuzu, truffe noire. (Produit laitier, sésame). 20
- Carpaccio de Wagyu japonais A5, sauce au sésame, salade d'artichauts. (sans gluten, sésame). 26
- Ceviche de sériole,leche de tigre aux fruits de la passion, purée de pommes de terre douces et chips de pommes de terre douces (sans gluten). 24
- Sandwich au pastrami, moutarde à l'ancienne, tomate,oignons caramélisés et fromage. (produit laitier) 17
- Sandwich au saumon mariné aux agrumes, salade de chou, émulsion de wasabi et miel, fromage fumé. (produits laitiers). 17

- Riz Carnaroli cuit au wok, légumes de saison, faux-filet irlandais, chimichurri. (sans gluten, sésame). 25
- Riz Carnaroli cuit au wok, poulpe, calamars,saint-jacques, légumes de saison. (sans gluten, sésame). 26
- Busiate « Molini del Ponte » avec sauce Xo, crevettes (crustacés, produits laitiers, mollusques). 25
- Bucatino, calamars, curry vert thaï. 25
- Gyoza de Wagyu, champignons shimeji. (sésame, produits laitiers). 27
- Noodles maison, dashi aux champignons shiitake,citrouille, lentilles croustillantes. 23

- Filet de vivaneau rouge, encocado, arepa. (sans gluten). 26
- Tapilla Iberica, crème de champignons, pommes de terre au beurre. (Sans gluten, sans produits laitiers). 25
- Faux-filet irlandaise, légumes sautés au wok, chimichurri (sans gluten, sésame). 28
- Filet de thon, sauce meunière,choux de Bruxelles, haricots verts vapeur. (sans gluten, produits laitiers). 26

Desserts du jour 10

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EAU ET BOISSONS

Acqua Panna cl.75	
Acqua San Pellegrino cl. 75	
Coca cola e Coca zero	
Aranciata e Sprite	
Estate' limone o pesca	4
Chinotto Lurisia	
Ginger Beer	
Soda al pompelmo rosa	
Crodino	

BIÈRE PRESSION

Forst Pils Vip cl 25	4
Forst Pils Vip cl 40	6
Forst Sixtus cl 25	4
Forst Sixtus cl 40	6

BIÈRES

Forst Felsenkeller non filtrata	5
Forst Zero	5
Corona	5

VINS

le choix de nos vins change quotidiennement.
demandez à notre personnel les propositions du jour.

COCKTAILS

Spritz Aperol	
Spritz Campari	
Spritz Hugo	
Negroni	10
Americano	
Margaritas	
Caipirinhas	
Paloma	