



Mina

RESTAURANT

MENU

Etere



Pleiadi – Celestial Nymphs

Merope

dulce de leche, shortbread, ricotta, pistachio

(1-3-7-8) € 9

Taigete

white chocolate semifreddo, passion fruit and 55% dark chocolate icing

(3-7-8) € 9

Maia

tiramisù parfait

(3-7) € 9

Spirits – Distillates

Amaro Camatti

€ 4,50

Amaro Seri Pervas

€ 8,00

Amaro Sant'Anna

€ 6,00

Whiskey Smokehead

€ 10,00

Rum Bumbu

€ 8,00

Rum Xo

€ 10,00

Genziana

€ 4,00

Brancamenta

€ 4,00

Limoncello

€ 4,00


Grappa Barricata 903

€ 5,00

Grappa Bianca 903

€ 4,00

Allergen list (Reg. 1169/2011)

	1 Cereals containing gluten ((i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
	2 Crustaceans and products thereof
	3 Eggs and products thereof
	4 Pesce and derived products, except: gelatine or isinglass used as a clarifying agent in beer and wine
	5 Peanuts and derived products
	6 Soy and derived products
	7 Milk and derived products, including lactose
	8 Nuts , i.e. almonds (<i>amygdalus, communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh K. Koch), Basile nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), Queensland nuts (<i>Macadamia temifolia</i>) and derived products
	9 Celery and derived products
	10 Mustard and derived products
	11 Sesame seeds and derived products
	12 Anidride Solforosa e Solfiti in concentrazioni superiori a 10mg/Kg o 10mg/l espressi come S02
	13 Lupins and derived products
	14 Molluscs and derived products

ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER OR ON THE ALLERGEN REGISTER

In-house production is artisanal in nature: it is therefore not possible and cannot be guaranteed that there will be no traces of allergens in the finished products, even when not included in the recipe. The staff is available for further information.