

driva

Le insalate | Salads

La stagionale di foglie, fiori e radici (9,12) V Seasonal salad leaves, flowers and roots	18
Fusion (4,6,11,12) Avocado, salmone affumicato e mais croccante Avocado, smoked salmon and crispy corn	22
Greca (7) V Pomodori, feta, olive e cipolline agro Tomatoes, feta cheese, olives and pickled onions	16

Per iniziare | Starters

Caesar Salad (1,3,7) Crispy chicken bites, Grana Padano, iceberg lettuce and crunchy bread	26
Prosciutto & Melone Parma ham served with fresh melon	28
Burrata & Pomodoro (7) V Burrata with tomatoes	25
Vellutata di patate e prezzemolo (1) V Creamy potato and parsley soup	22

Paste e Risotti | Pastas

Risotto alla Marinara (2,4,6,7,9,14)	29
Seafood risotto with mussels, tomato and parsley	
Spaghetti Pomodoro e basilico (1,7) ✓	24
Spaghetti with tomatoes, fresh basil, and Parmigiano Reggiano	
Ravioli "del plin" al burro tartufato (1,2,3,7,8)	28
Meat Ravioli with truffle butter	
Rigatoni alla Carbonara (1,3,7,12)	29

Il pesce | Fish

Ombrina alla mediterranea (4,12,14)	44
Al forno, con patate rosolate, zucchine trifolate e spinacini croccanti	
Mediterranean-style Croaker with roasted potatoes, sautéed zucchini, and crispy baby spinach	
Croccante Fish and chips di merluzzo all'italiana (1,3,4,5,9)	34
Crispy Italian-style fish and chips	

La carne | Meat

Filetto di manzo al Merlot 150/250g (6,7,9,12)	48/82
Roasted Angus beef with red wines sauce	
Pulled pork mediterraneo (1,3,6,7,11,12)	36
Hamburger con mozzarella affumicata, cipolla di Tropea e melanzane marinate	
Mediterranean pulled pork hamburger with mozzarella, Tropea onion, and marinated aubergine	

Per concludere | To finish

I formaggi 3pz/5pz (1,3,7) Selection of cheeses	18/25
Semifreddo al frutto della passione e salsa al cocco (1,3,7) Passion fruit semifreddo with coconut sauce	14
Crostatina ai frutti di bosco con gelato al latte (1,3,6,7) Mini berry tart with milk gelato	16
Tortino al cioccolato (1,3,6,7) Chocolate cake	14
Tiramisù (1,3,7)	12

I prodotti | Products

Tutto il pesce crudo viene sottoposto al trattamento di abbattimento.

I nostri pesci: Salmone (GB) Ombrina (GR) Merluzzo (FR) Cozze (IT)

All raw fish undergoes blast freezing treatment.

Our fish: Salmon (GB), Umbrina (GR), Cod (FR), Mussels (IT).

Le nostre carni: Filetto manzo Angus, vitello, pollo e maiale (CH), Prosciutto Crudo (CH).

Our meats: Angus beef fillet, veal, chicken, and pork (CH), Raw ham (IT).

La nostra panetteria: Gipfel bianco e integrale (CH), Croissant vuota (FR), Pane bianco filone (CH), Pane Valle Maggia ruota (CH), Pane Treccia (CH), Torciglione al mais (CH), Pagnotta ai cereali 150g (CH), Pane hamburger "pulled" (ESP), Pane toast maxi (IT), Mini pan au chocolat (FR), Focaccella al mais (CH).

Our bakery: White and wholemeal peak (CH), empty croissant (FR), white bread (CH), Valle Maggia loaf bread (CH), Treccia bread (CH), Torciglione with corn (CH), grain bread 150g (CH), "Pulled" hamburger bread (ESP), maxi toast bread (IT), Mini Pan au Chocolat (FR), corn focaccella (CH).

I nostri Formaggi freschi, stagionati, salumi e insaccati: IT, CH e FR.

Burrata, parmigiano, mozzarella (IT e CH) Mozzarella, Grouvier (CH) Feta (GR)

Our fresh and aged cheeses, cold cuts, and cured meats: IT, CH, and FR.

Burrata, Parmesan, smoked mozzarella (IT/CH), Mozzarella, Gruyère (CH), Feta (GR).

Allergeni | Allergens

1. Cereali con glutine
Cereals containing gluten
2. Crostacei e derivati
Crustaceans and derivatives
3. Uova e derivati
Eggs and derivatives
4. Pesce e derivati
Fish and derivatives
5. Arachidi e derivati
Peanuts and derivatives
6. Soia e derivati
Soy/products
7. Latte e derivati
Milk and derivatives
8. Frutta a guscio (noci) e derivati
Nuts and derivatives
9. Sedano e derivati
Celery and derivatives
10. Senape e derivati
Mustard and derivatives
11. Semi di sesamo e derivati
Sesame seeds and derivatives
12. Anidride solforosa e solfiti
Sulphur dioxide/sulphites
13. Lupino e derivati
Lupin and derivatives
14. Molluschi e derivati
Molluscs and derivatives