



PINCH

OCTOBER SPECIAL MENU

ZUCCHINI & SEASONAL SALAD €14

ZUCCHINI AND CUCUMBER RIBBONS WITH PEPPERY ARUGULA, CREAMY GOAT CHEESE, FRESH MINT, TOASTED PINE NUTS AND CRUNCHY BREAD CROUTONS, FINISHED WITH LEMON ZEST, LEMON JUICE, OREGANO AND OUR SIGNATURE PINCH NECTARINE VINAIGRETTE.

FRESH GNOCCHI • SPINACH • ROQUEFORT €19

FRESH GNOCCHI SERVED WITH SILKY SPINACH PURÉE AND A RICH ROQUEFORT CHEESE CREAM, FINISHED WITH DELICATE HERBS FOR A BEAUTIFULLY BALANCED AND COMFORTING DISH.

MILANESE-STYLE VEAL CHOP €35

TENDER VEAL CHOP PREPARED IN CLASSIC MILANESE STYLE, SERVED WITH A CRISP, FRESH ARUGULA SALAD.

AUTHENTIC ITALIAN TIRAMISU €9

CLASSIC ITALIAN TIRAMISU WITH DELICATE MASCARPONE CREAM, COFFEE-SOAKED SAVOIRDARDI AND A FINISHING TOUCH OF COCOA.

DIRTY PINCH SIGNATURE COFFEE €6

ESPRESSO, SPARKLING SODA AND VANILLA SYRUP, SERVED OVER ICE. A VIBRANT AND REFRESHING COFFEE EXPERIENCE WITH A DELICATE SWEETNESS AND A LIVELY FINISH.

SIGNATURE COCKTAILS

GIN BASIL SMASH €10

GIN, FRESH BASIL, CITRUS AND A TOUCH OF SWEETNESS. FRESH, AROMATIC AND WONDERFULLY REFRESHING.

CAMPARI DAIQUIRI €10

RUM, CAMPARI AND FRESH LIME, CREATING A VIBRANT BALANCE OF CITRUS, SWEETNESS AND CAMPARI'S DISTINCTIVE BITTERSWEET CHARACTER.