



MORNING MENU

FROM 8.30 TO 15

Il nostro menù è pensato per essere condiviso per avere un'esperienza più entusiasmante :)

Yogurt, granola homemade, gocce di cioccolato, frutta di stagione e miele di castagno ¹⁻⁷⁻⁸ 8

Pane integrale all'avena, burro montato e composta di mirtilli ¹⁻⁷ 7

French toast, ricotta alla vaniglia, pesche nettarine, maggiorana e mandorle tostate ¹⁻³⁻⁵⁻⁷⁻⁸ 11

Hummus di piselli nani, olive taggiasche, dressing al chili, zucchine bruciate e albicocche ¹¹ 13

Pancake al mais, panna acida, carpaccio di salmone, mais croccante e erbe aromatiche ¹⁻⁴⁻⁷ 16

Carote al sommacco, ricotta al forno erbe e limone, prugne, cetrioli marinati e mandorle ¹⁻⁶⁻⁷⁻⁸ 14

Udon tiepidi, melanzane alla brace, salsa al sesamo e lime, pomodoro fresco e basilico ¹⁻¹¹ 15



Toast formaggio, kimchi homemade, mayo ¹⁻³⁻⁷ 10

Toast prosciutto cotto e formaggio, pickles di cipolle, mayo alla senape ¹⁻³⁻⁷⁻¹⁰ 10

Uova in purgatorio, passata di pomodoro biologica, menta fresca e ricotta affumicata ³⁻⁷ 14

Burger bun, pollo fritto, maio alla sriracha, lattuga croccante, pickles di verdure e miele ¹⁻³⁻⁷⁻¹² 16

Uova strapazzate, pane a lievito madre, avocado siciliano e maio all'harissa ¹⁻³⁻⁷ 15

Acqua microfiltrata 1.5

Pane a lievito madre ¹ 2.5

Croissant / Croissant farcito ¹⁻³⁻⁷ 2,2 / 2,5

Pain au chocolat ¹⁻³⁻⁷ 3

Bun alla cannella ¹⁻³⁻⁷ 3

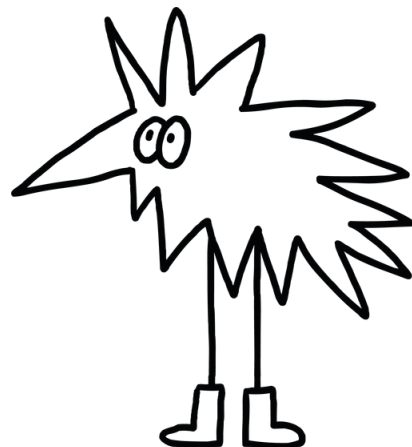
Danese ¹⁻³⁻⁷ 3,5

Pain suisse ¹⁻³⁻⁷ 3,5

PAF ¹⁻³⁻⁷ 4,5

Plum cake / Plum cake veg ¹⁻³⁻⁷⁻⁸ 5

Veneziana vegana, crema nocciola e cioccolato, coulis di fragole e lamponi ¹⁻⁸ 3,8

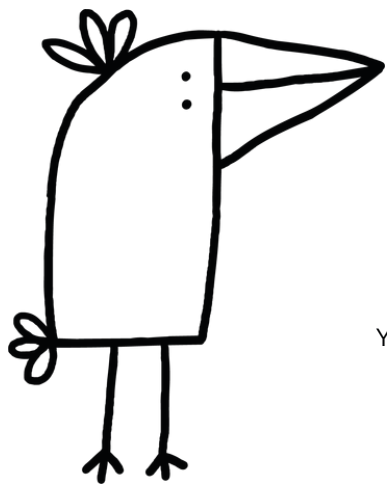


ALLERGENI

1.Glutine 2.Crostacei e derivati 3.Uova 4.Pesce e derivati 5.Arachidi e derivati 6.Soja e derivati 7.Latte e derivati 8.Frutta a guscio e derivati 9.Sedano e derivati 10.Senape e derivati 11.Semi di sesamo e derivati 12.Anidride solforosa e solfiti

13.Lupino e derivati 14.Molluschi e derivati

*Alcuni prodotti sono surgelati all'origine o possono essere congelati in loco (mediante abbattimento rapido della temperatura) rispettando le procedure di autocontrollo ai sensi del reg. CE 852/04.



MORNING MENU

FROM 8.30 TO 15

Our menu is designed to be shared for a more exciting experience :)

Yogurt, homemade granola, chocolate chips, seasonal fruit and chestnut honey ¹⁻⁷⁻⁸ 8

Whole wheat oat bread, whipped butter and blueberry compote ¹⁻⁷ 7

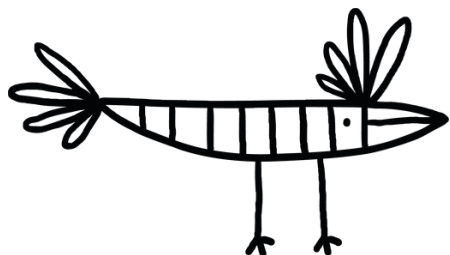
French toast, vanilla ricotta, nectarines, marjoram and toasted almonds ¹⁻³⁻⁵⁻⁷⁻⁸ 11

Apulian peas hummus, Taggiasca olives, chili dressing, burnt courgettes and apricots ¹¹ 13

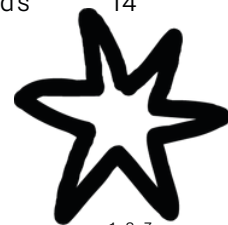
Corn pancakes, sour cream, salmon carpaccio, crispy corn and aromatic herbs ¹⁻⁴⁻⁷ 16

Sumac carrots, baked ricotta with herbs and lemon, plums, marinated cucumbers and almonds ¹⁻⁶⁻⁷⁻⁸ 14

Warm udon, grilled aubergines, sesame and lime sauce, fresh tomato and basil ¹⁻¹¹ 15



Cheese toast, homemade kimchi, mayo ¹⁻³⁻⁷ 10



Toast with cooked ham and cheese, onion pickles, mustard mayo ¹⁻³⁻⁷⁻¹⁰ 10

Eggs in purgatory, organic tomato puree, fresh mint and smoked ricotta ³⁻⁷ 14

Burger bun, fried chicken, Sriracha mayo, crispy lettuce, vegetable pickles and honey ¹⁻³⁻⁷⁻¹² 16

Scrambled eggs, sourdough bread, Sicilian avocado and harissa mayo ¹⁻³⁻⁷ 15

Water 1.5

Sourdough bread ¹ 2.5

Croissant / Stuffed Croissant ¹⁻³⁻⁷ 2.2 / 2.5

Pain au chocolat ¹⁻³⁻⁷ 3

Cinnamon Bun ¹⁻³⁻⁷ 3

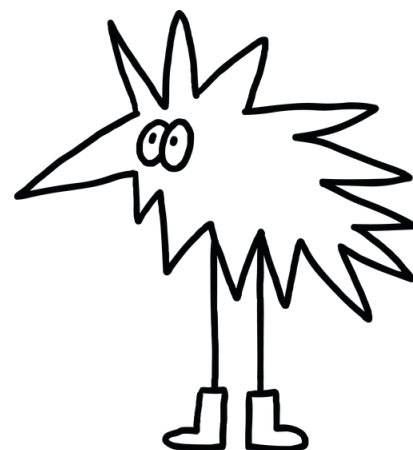
Danish ¹⁻³⁻⁷ 3,5

Swiss bread ¹⁻³⁻⁷ 3,5

PAF ¹⁻³⁻⁷ 4.5

Plum cake / Plum cake veg ¹⁻³⁻⁷⁻⁸ 5

Vegan Venetian, hazelnut and chocolate cream, strawberry and raspberry coulis ¹⁻⁸ 3.8



ALLERGENS

1. Gluten 2. Crustaceans and derivatives 3. Eggs 4. Fish and derivatives 5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Nuts and derivatives 9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulfur dioxide and sulphites 13. Lupin and derivatives 14. Molluscs and derivatives *Some products are frozen at source or can be frozen on site (by rapidly reducing the temperature) in compliance with self-monitoring procedures pursuant to EC Regulation 852/04.