



# MORNING MENU

FROM 8.30 TO 15

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

Per la bakery chiedi allo staff

Yogurt, granola homemade, cioccolato, frutta di stagione e miele di castagno <sup>1-7-8</sup> 8

Pane integrale all'avena, burro montato e composta di mirtilli <sup>1-7</sup> 7

French toast, mascarpone al limone, mirtilli al sale, timo e pralinato di arachidi e nocciole tostate <sup>1-3-5-7-8</sup> 10

Hummus di ceci siciliani, tacos di mais, olive taggiasche, crumble di semi e pomodorini confit <sup>1-8-11</sup> 12

Pancake al mais, panna acida, arachidi, battuto di erbe aromatiche speziate <sup>1-5-7</sup> 13

Dahl di lenticchie rosse, yogurt alla senape e salsiccia di bufala <sup>7-10</sup> 16

Fried rice, manzo alle 5 spezie, fagiolini, piselli vesuviani, olio al sesamo <sup>1-6-11</sup> 15



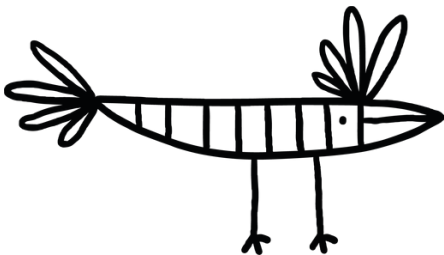
Toast formaggio, kimchi homemade, mayo <sup>1-3-7</sup> 10

Toast prosciutto cotto e formaggio, pickles di cipolle, mayo alla senape <sup>1-3-7-10</sup> 10

Uova in purgatorio, passata di pomodoro biologica, menta fresca e ricotta affumicata <sup>3-7</sup> 14

Burger bun, tartare di fassona piemontese, salsa verde, camembert e misticanza asiatica <sup>1-7</sup> 16

Uova strapazzate, pane a lievito madre, avocado siciliano e maio all'harissa <sup>1-3-7</sup> 15



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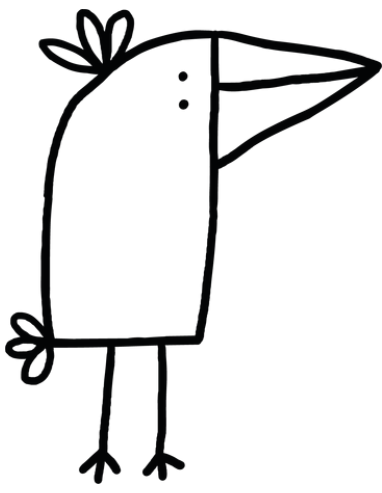
Acqua 1.5

Pane a lievito madre <sup>1</sup> 2

## ALLERGENI

1. Glutine 2. Crostacei e derivati 3. Uova 4. Pesce e derivati 5. Arachidi e derivati 6. Soia 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 853/04.



**MORNING MENU**  
**FROM 8.30 TO 15**

Our menu is designed to be shared for a more exciting experience :)  
 For the bakery ask the staff

Yogurt, homemade granola, chocolate, seasonal fruit and chestnut honey <sup>1-7-8</sup> 8

Whole wheat oat bread, whipped butter and blueberry compote <sup>1-7</sup> 7

French toast, lemon mascarpone, salted blueberries, thyme and toasted peanut and hazelnut praline <sup>1-3-5-7-8</sup> 10

Sicilian chickpea hummus, corn tacos, Taggiasca olives, seed crumble and confit cherry tomatoes <sup>1-8-11</sup> 12

Corn pancakes, sour cream, peanuts, spicy herb <sup>1-5-7</sup> 13

Red lentil dahl, mustard yogurt and buffalo sausage <sup>7-10</sup> 16

Fried rice, 5-spice beef, green beans, Vesuvian peas, sesame oil <sup>1-6-11</sup> 15



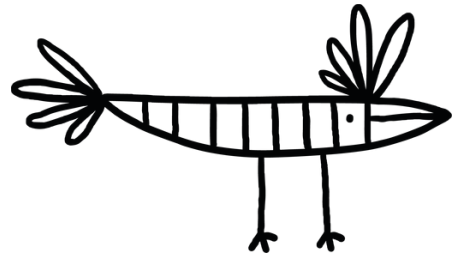
Cheese toast, homemade kimchi, mayo <sup>1-3-7</sup> 10

Toast ham and cheese, onion pickles, mustard mayo <sup>1-3-7-10</sup> 10

Eggs in purgatory, organic tomato puree, fresh mint and smoked ricotta <sup>3-7</sup> 14

Burger bun, Piedmontese Fassona tartare, green sauce, Camembert and Asian salad <sup>1-7</sup> 16

Scrambled eggs, sourdough bread, Sicilian avocado and harissa mayo <sup>1-3-7</sup> 15



Water 1.5

Sourdough bread <sup>1</sup> 2

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.