

lun – dom dalle 8.30 alle 16.00  
mon – sun from 8.30am – 4.00pm

## BRUNCH

pane, burro di malga e marmellata 6.5  
*bread, alpine butter and marmelade (1,7)*

toast prosciutto cotto e formaggio 10.  
*toastie with prosciutto cotto and cheese (1,3,7,10)*

uova e pane tostato 7.  
2 uova (strapazzate o fritte) e pane tostato  
*2 eggs (scrambled or fried) and toasted bread (1,3)*  
+ bacon 3.

uova alla Benedict 12.  
2 uova in camicia, pan brioche, bacon, spinacino,  
salsa olandese  
2 poached eggs, pan brioche, bacon, spinach,  
hollandaise sauce (1,3)

granola fatta in casa, yogurt, frutta fresca  
8.  
*housemade granola with yogurt and fresh fruit  
(1,7,8)*

omelette 12.  
2 uova & formaggio con pane tostato & insalata mista  
*2 eggs & cheese, served with toast & mixed salad  
(1,3,7)*  
+ verdure / vegetables 2.  
+ prosciutto cotto / ham 3.

avocado toast 9.  
avocado fresco e pane di segale tostato  
*fresh avocado on toasted rye bread (1,3)*  
+ uovo / egg 2. + salmone / salmon 3.5.

pancakes 10.  
servito con sciroppo d'acero e frutta fresca  
*served with maple syrup and fresh fruit (1,3,7)*

french toast 9.  
panna, frutta spadellata (1,3,7)

zuppa di ceci e castagne 13.  
*chickpeas and chestnuts soup (1,3,7,8)*

crostone con gorgonzola, radicchio, pere,  
noci e miele 13.  
*open toast with gorgonzola cheese, radish,  
pears, nuts and honey (1,3,7,8)*

polpette al sugo della tradizione 16.  
*meatballs, tomato sauce served with bread (1,3,7,9)*

lasagnetta funghi e salsiccia 16.  
*housemade lasagna with mushrooms and  
sausages (1,3,7,9)*

guancia di manzo con purè di patate e  
cavolo nero 18.  
*beef cheek, potatoes and black cabbage (7,9)*

club sandwich 16.  
pollo, bacon, uova sodo, lattuga, pomodoro e  
maionese, servito con patate al forno  
*chicken, bacon, hard boiled egg, lettuce, tomato  
and mayo, served with roasted potatoes. (1,3,7,10)*

## CAFFETTERIA

house espresso	2.
house doppio	3.5
espresso speciale	da 5.
americano	3.5
cortado	2.5
cappuccino	3.
flat white	4.
caffè latte	3.
latte macchiato	3.
iced caffè latte	4.5
batch brew	4.
v60/pour over	da 6.
tè/infuso	5.
latte vegetale	+ 0.5

## BAKERY

croissant	2.5	(1,3,7)
farcito / filled	+ 0.5	
pain au chocolat	3.	(1,3,7)
pain suisse	3.5	(1,3,7)
cinnamon roll	4.	(1,3,5,7)
speciale del mese	4.5	(1,3,5,7,8)
maritozzo	4.5	(1,3,7)
veneziana	4.5	(1,3,7)
torta	4.5	(1,3,5,7,8)
torta vegan	5.	(1)
torta gluten free	5.	(3,7)
crostata integrale al lampone	4.5	(1,3,5,7,8)
Raspberry tarte		

### I Nostri Fornitori · Our Suppliers

Scegliamo aziende locali per valorizzare i migliori prodotti del territorio.

*We support local, organic producers to offer the best of our region.*

aliena coffee roasters (lazio) – specialty coffee

az. agr. san bartolomeo (lazio) – uova & pollo / eggs & chicken

drinkit (lazio) – cocktails

Ritual lab (lazio) – birra / beer

laverse (lazio) – kombucha

podere francesco (abruzzo) – succhi & confetture / juices & jams

panificio Marè (Roma)

\*Per la lista di allergeni rivolgersi al personale

\*Ask your server regarding allergies and intolerance