

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

## BRUNCH

toast prosciutto cotto e formaggio 12.  
*toastie with prosciutto cotto and cheese (1,3,7,10)*

uova e pane tostato 8.  
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 (1,3,11)*  
+ 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)*

cheeseburger con pane sfogliato 14.  
Meat, cheddar, caramelised onion, , brown  
souce, lettuca, bacon, mayo, *served with roasted  
potatoes (1,3,7)*

Insalata di radicchio, guanciale,  
pecorino, noci, mele e aceto balsamico  
12.  
Radish salad with bacon, pecorino, walnuts,  
apple and balsamic vinegar  
*(7,8)*

focaccia pugliese 6.  
*(1)*

vellutata tiepida di asparagi, porro stufato e pane  
croccante alle alici 14.  
Warm asparagus creamsoup with stewed leek and crispy  
anchovy bread  
*(1)*

pastrami sandwich 14.  
*(1,3,7,10)*

tofu croccante, mix di verdure, funghi  
shiitake e salsa teriyaki 14.  
Crispy tofu, mixed vegetables, shiitake  
mushrooms and teriyaki sauce  
*(1,6)*

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	3.
cappuccino	3.
matcha latte	4.
flat white	4.5
caffè latte	3.
latte macchiato	3.
iced caffè latte	5
batch brew	4.5/24
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	4.5/5	(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	4.5	(1,3,5,7,8)

### 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

etna roaster (sicilia) – specialty coffee

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

drinkit (lazio) – cocktails

Ritual lab (lazio) – birra / beer

laverve (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