

PASTRIES

- Cornetti (Plain, Apricot, Chocolate, Cream) 2.50/2.75
French Croissant / Brioche 2.50
Whole Wheat Croissant with Honey 2.75
Pain au Chocolat 2.75
Almond Croissant 3.25
Turnover (Apple, Peach or Pear) 3.25
Muffin (Carrot, Blueberry, Apricot, Choc. Chip) 2.75
Treccia alla Crema / Raisin Swirl / Cinnamon Roll 2.75
Doughnut (Plain, Chocolate, Custard Cream) 2.25/2.75

SPECIALTIES

- Screppelle 'mbusse - Hen Broth with Crepes filled with Parmesan Cheese 9
Orzo - Beef, Barley and Porcini Soup 9
Uova - Poached Eggs, Grilled Porchetta, Soft Polenta 10
Plt - Pancetta, Lettuce, Tomato, Sunny Side up Egg, Mayo 10
French Toast - Brioche French Toast filled with Bananas and Mascarpone Cream 10
Frittata - Goat and Cow Ricotta, Sautéed Spinach 10
Sgombro - Baked Mackerel Salad, Grilled Artichokes, Orange Zest 11
Insalata - Baby Lettuces, Grapefruit, Avocado, Celery and Cilantro,
Five Spice Raspberry Vinaigrette 10
Farro - Spelt Salad with Cherry Tomatoes, Onions and Ciliegine of Mozzarella 10
Prosciutto di Parma - Arugula and Grana Padano with 12 Years Old Balsamic Vinegar 10
Formaggi - Selection of Three Cheeses of the day 12
Frutta - Seasonal Fruit Plate 8
Croissant - Ham and Cheese or Salame and Aged Ricotta or Preserved Tuna,
Artichoke and Mayo 5
Gnocchi alla Romana - Semolina Gnocchi, Wild Mushrooms and
Parmigiano Reggiano 14
Timballo - Crepes Timbale, Beef Ragout, Vegetables, Mozzarella and
Parmigiano Reggiano 20

QUICHES 9

Bacon Spinach and Onion

Salmon Spinach and Onion

Red and Yellow Pepper, Mushroom and Onion

PANINI 10

Sole - Prosciutto di Parma, Tomato

Marte - Mortadella, Emmenthal Cheese

Saturno - Salame Nostrano, Aged Ricotta

Giove - Spek, Mozzarella

Plutone - Bresaola, Arugula, Parmigiano*

Mercurio - Rosemary Ham, Provolone Cheese

Terra - Rosemary Chicken, Black Olive Paste, Arugula

Stella - Filet of Tuna, Artichoke Hearts Mayo

Cometa - Smoked Salmon, Cucumber, Dill dressing

Urano - Mozzarella, Olive Spread, Tomato, Basil

Marziano - Grilled Zucchini, Mozzarella**

Ufo - Fresh Arugula, Smoked Scamorza

Venere - Grilled Eggplants, Aged Ricotta, Tomato

Nettuno - Spinach/Ricotta Frittata, Arugula

Luna - Nutella on Brioche 5

DOLCI

Torroncino - Dark Chocolate Nougat, Red Berries Sorbet, Balsamic Sauce 9

Tiramisu' - Ladyfingers, Coffee, Rum and Mascarpone Cream 9

Semifreddo - Pear Williams, Warm Chocolate Soup 9

Sacher Torte - Amaretto, Crème Anglaise 9

Millefoglie - Pistachio and Strawberry Napoleon 9

Del Giorno - Tart of the day 5

Sorbetto e Gelato - Tasting 7

Biscotti - Selection of Homemade Cookies 7

Sandwiches are prepared on Ciabatta or Multigrain Bread and served with a side of Mesclun Salad.

We only use Extra Virgin Olive Oil.

**Pink Peppercorn Dressing. **Parsley and Garlic Dressing.*