

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 Brioche 2.75

Doughnut (Plain, Chocolate, Custard Cream) 2.25/2.75

BREAKFAST PANINI

(Served on Multigrain or Focaccia Bread)

Smoked Salmon w / Cucumber 10

Spinach/Ricotta Frittata, Arugola 10

Prosciutto, Mozzarella 10

Mozzarella, Olive Spread, Tomato, Basil 10

Ham and Cheese Croissant 5

AND MORE.....

Poached Eggs with Asparagus, Pink Peppercorn, Shavings of Parmigiano and Home Fries 10

Selection of Three Cheeses with Fruit Mustards and Honey 12

Prosciutto di Parma and Cantaloupe Melon 9

Brioche French Toast filled with Bananas and Mascarpone Cheese 10

Seasonal Fruit Plate 8

Quiches 9

Bacon, Spinach and Onion

Salmon, Spinach and Onion

Red and Yellow pepper, Mushroom and Onion

HOT COFFEE DRINKS

Espresso / Macchiato 1.85 / Double Espresso 3

Cappuccino / Latte / Au Lait 3.50

Americano 3.25

Hot Chocolate 4

Regular Coffee 2

Extra Shot Of Espresso 1

COLD DRINKS

Espresso Shakerato 4

Iced Coffee / Tea Sm. 2.25 / Lg. 2.75

Iced Cappuccino / Latte Sm. 3.25 / Lg. 3.75

Iced Chocolate 4.50

Fresh OJ / Lemonade / Grapefruit 3

Water (0.5 liter) 2

San Pellegrino Water, Aranciata, Limonata, Chinotto 2.25

Yoga Fruit Juices Peach, Pear or Apricot 2

TEA / TISANE 3

Ceylon (black)

Darjeeling (black)

Earl Grey (black w/ bergamot)

Colonille (black w/ vanilla)

Chocolate (black w/ chocolate)

Temple of Heaven (green)

Fiji (green / papaya / wild pineapple)

ZZZ... (chamomile / lavender)

Ruby Sipper (blood orange / pear)

Chaucer's Cup (apple, spices, ginger, mango)

Mint Leaves