

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
Turnover (*Apple, Peach or Pear*) 3
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

SPECIALTIES

- Ham and Cheese Croissant 5
Uova al Tegamino with Bacon, Asparagus or Leeks 10
Poached Eggs over Grilled Porchetta and Soft Polenta 10
Brioche French Toast filled with Bananas and Mascarpone Cream 10
Potato Gateau filled with Smoked Scamorza, Mozzarella and Prosciutto 12
Spek and Goat Cheese and Mushroom Frittata 10
Prosciutto San Daniele, Arugula and Grana Padano with 12 Years Old Balsamic Vinegar 10
Selection of Three Cheeses of the day 12
Seasonal Fruit Plate 8

INSALATE

- Baked Mackerel Salad with Grilled Artichokes and Orange Zest 11
Baby Lettuces, Grapefruit, Avocado, Celery and Cilantro, Five Spice Raspberry Vinaigrette 10
Barley Rice with Cherry Tomatoes, Onions and Ciliegine of Mozzarella 10

PASTE E SUPPE

- "Stracciatella" – Hen Broth with Scrambled Eggs and Parmesan Cheese 9
Beef, Barley and Porcini Soup 9
Home Made Tagliatelle with Duck Sauce 15***
Ceppe Pasta with Chorizo, Snow Peas and Braised Onions 14
Spinach and Mascarpone Ravioli in Brown Butter, Sage and Prosciutto 15***
Roman Style Semolina Gnocchi with Wild Mushrooms and Parmigiano Reggiano 14***
Crepes Timbale, with Beef Ragout, Vegetables, Mozzarella and Parmigiano Reggiano 20***

QUICHES 9

- Bacon or Salmon / Spinach and Onion
Red and Yellow Pepper, Mushroom and Onion

PANINI 10

Prosciutto, Mozzarella

Mortadella, Emmenthal Cheese

Salame Nostrano, Aged Ricotta

Spek, Brie Cheese

Bresaola, Arugula, Parmigiano*

Rosemary Ham, Provolone Cheese

Rosemary Chicken, Black Olive Paste, Arugula

Filet of Tuna, Artichoke Hearts Mayo

Smoked Salmon, Cucumber, Dill dressing

Mozzarella, Olive Spread, Tomato, Basil

Grilled Zucchini, Mozzarella**

Porchetta, Caciotta al Tartufo and Truffle Mayo

Spinach/Ricotta Frittata, Arugula

Grilled Eggplants, Aged Ricotta, Tomato

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

*** Served with Parmesan Cheese

DOLCI DEL GIORNO

Nutella on Brioche 4

Tarts of the Day 5

Sorbetto and Gelato Tasting 7

Selection of Homemade Cookies 7

Dark Chocolate Nougat, Red Berries Sorbet, Balsamic 9

Pannacotta with Chocolate Sauce 9