
BRUNCH

PASTRIES

Cornetti (*Plain, Apricot, Chocolate, Cream*) 2.25/2.50
French Croissant / Brioche 2.25
Whole Wheat Croissant with Honey 2.50
Pain au Chocolat 2.50
Almond Croissant 3
Turnover (*Apple, Peach or Pear*) 3
Muffin (*Carrot, Blueberry, Apricot, Choc. Chip*) 2.50
Treccia alla Crema / Raisin Swirl / Cinnamon Roll 2.75
Doughnut (*Plain, Chocolate, Custard Cream*) 2.25

SPECIALTIES

“SCREPPELLE M’BUSSE” – Hen Broth with Crepes filled with Parmesan Cheese 9
ORZO - Beef, Barley and Porcini Soup
UOVA - Poached Eggs, Grilled Porchetta, Soft Polenta 10
PLT – Pancetta, Lettuce, Tomato, Sunny Side up Egg 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
RAVIOLI - Spinach and Mascarpone Ravioli in Brown Butter, Sage, Prosciutto and Parmigiano Reggiano 15
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

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.

DOLCI DEL GIORNO

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 - with Amaretto Crème Anglaise 9
MILLEFOGLIE - Pistacchio and Strawberry Napoleon 9
DEL GIORNO - Tart of the day 5
SORBETTO E GELATO - Tasting 7
BISCOTTI - Selection of Homemade Cookies 7