

## COLAZIONE / *breakfast*

available until 11am

**croccanti** crispy duck eggs & gremolata 10

**al forno** baked eggs, ricotta & pesto genovese 12

**arrabbiata** tomato, fior di latte & poached egg 12

**strapazzate** pulled variety farm eggs, burrata 12

add black truffle 7

## PIATTI FREDDI / *cold plates*

**arance** blood orange, agrodolce olives & red onion 12

## PASTICCERIA / *our bakery*

**amaretto** traditional almond cookie 2,00

**biscotto** pistachio, hazelnut & chocolate 2,00

**torta gianduia** chocolate & hazelnut tart 3,00

**pizzelle** filled with brown butter chestnut ganache 3,00

**cannolo siciliano** fresh ricotta & pistachio 3,50

**bombolone** filled with cream & seasonal fruit 3,50

**cornetto** filled with cream & seasonal fruit or nutella 4,00

## SPREMUTE DI FRUTTA / *fresh juice*

<b>orange</b>	6
<b>grapefruit</b>	6

## TRADIZIONALI / *coffee*

our coffee Mike Oro is a blend of 80% arabica and 20% robusta sourced from a small town called Alessandria in Northern Italy

<b>espresso</b>	2,20
<b>espresso macchiato</b>	2,70
<b>americano</b>	2,90
<b>doppio espresso</b>	3,20
<b>cappuccino</b>	3,55
<b>cortado</b>	3,55
<b>latte macchiato</b>	3,95
<b>tè</b> / ask for our tea selection	2,90

## SPECIALITÀ / *specialty coffees*

	espresso	latte
<b>zenzero</b> ginger, cinnamon, espresso	3,00	5,50
<b>bombon</b> dulce de leche, espresso	3,00	5,50
<b>pugliese</b> almond milk syrup, espresso	3,00	5,50
<b>zabaglione</b> sweet italian custard, espresso	3,50	5,50
<b>panna</b> whipped cream, espresso	3,50	5,50
<b>marocchino</b> milk, chocolate, espresso	3,50	5,50
<b>miele</b> milk, honey, bee pollen, espresso	3,50	5,50
<b>bufala</b> fresh buffalo milk, espresso	3,70	6,95

## CAFFÈ DEL MESE / *monthly feature*

<b>canadese</b> maple butter sauce, espresso	3,50	4,95
--	------	------