

COFFEE MENU

HOT

ESPRESSO	3.50
DOUBLE ESPRESSO	5.00
MACCHIATO	4.50
AMERICANO	5.00
CAPPUCCINO	6.00
LATTE	6.00
MOCHA	6.50
HOT CHOCOLATE	6.70
TEA	4.50

COLD

ICED COFFEE	5.50
COLD BREW	6.00
ICED CAPPUCCINO	6.50
ICED LATTE	6.50
ICED MOCHA	7.00
ICED CHOCOLATE	6.50
ICED TEA	6.00
AFFOGATO	5.00

PASTRIES



CORNETTO PLAIN	5.70
CORNETTO FILLED	6.30
BOMBOLONE FILLED	6.20
CROSTATA	5.90
CIAMBELLONE	5.50
MUFFIN	5.30
COOKIES	3.60



DESSERT

TIRAMISÙ	8.50
CHEESECAKE	8.50
NY CHEESECAKE	8.75
BROWNIE WITH ZABAIONE ICE CREAM	8.50
APPLE CRUNCH WITH ICE CREAM	8.00
TARTS	8.50
CREME BRULEE	8.00



BREAD

PANINI	10.20
CIABATTE	13.50
FOCACCIA	15.20
BAGELS	12.90
SANDWICH	13.30



MENU BREAD

PANINI

10.20

- CHEESE:** Bread, egg, fontina cheese
HAM: Bread, egg, cotto ham
BACON: Bread, egg, bacon



BAGEL

12.90

- SALMON:** Herb cream, arugula, smoked salmon, avocado, confit tomatoes
ROAST BEEF: Truffle cream, spring mix, roast beef, pickled red onion, confit tomatoes
SALAME: Truffle cream, spring mix, egg, salame, confit tomatoes
EGG & BACON: Honey mustard cream, iceberg, egg, bacon, fontina cheese, confit tomatoes



SANDWICH

13.30

- CLASSIC:** Cotto ham, fontina cheese, iceberg, tomatoes
CHICKEN: Chicken salad, fontina cheese, cotto ham, tomatoes
TUNA: Tuna salad, mozzarella, iceberg, tomatoes
ITALIAN: Pesto, cotto ham, mozzarella, tomatoes



CIABATTA

13.50

- CAPRESE:** Tomatoes, mozzarella, arugula
CRUDO: Parma ham, ricotta cheese, fig jam, tomato, spring mix
TURKEY: Turkey ham, avocado, tomatoes, mozzarella, arugula
SALAME: Salame, fontina cheese, spring mix, dried tomatoes



FOCACCIA

15.20

- CRUDO:** Parma ham, mozzarella, tomatoes, spring mix
COTTO: Cotto ham, truffle cream, tomatoes, arugula
CAPOCOLLO: Capocollo, fontina cheese, truffle cream, tomatoes,
MORTADELLA: Mortadella, stracciatella cheese, tomato, arugula
PORCHETTA: Porchetta, stracciatella cheese, arugula, tomatoes
ROAST BEEF: Roast beef, tomato, spring mix, balsamic glaze, shaved parmesan





MENÙ STARTERS & PASTA

ANTIPASTI - STARTERS

CAPRESE BUFALA (Buffalo mozzarella, tomatoes, basil and EVO)	16.90 🍷
BURRATA CRUDO (Burrata cheese, Parma raw ham and EVO)	17.80
BRUSCHETTA (Oven toasted Italian bred, tomato, fresh mozzarella, basil, Oil EVO)	18.50
ITALIAN SEAFOOD SALAD (A seafood salad of shrimp, calamari, tiny clams, and mussels marinated in a tangy garlic and lemon dressing)	20.00 🍤

PASTA

POMODORO E BASILICO (Spaghetti, tomato and basil sauce, EVO)	17.90 🍷	VODKA (Spaghetti, vodka sauce, stracciatella cheese and sundried tomatoes)	18.60 🍷
PESTO E BURRATA (Fettuccine with basil pesto, cherry tomatoes and stracciatella cheese)	18.50 🍷	RICOTTA & SPINACI (Ravioli filled with spinach and ricotta cream, tomato sauce & basil)	18.50 🍷
CARBONARA (Fettuccine, egg yolks, cream cheese, guanciale black pepper)	18.60	POMODORINI E GAMBERI (Spaghetti, sauted cherry tomatoes, shrimps, juice lemon, lemon zest and parsley)	18.80 🍤
CACIO E PEPE (Tonnarelli, ground black paper and cream cheese)	18.30 🍷	“GRANDMA” SPECIAL	
ALFREDO (Fettuccine with cream cheese, Parmigiano cheese and butter)	18.50 🍷	LASAGNA (Pasta layered with meat sauce and mozzarella)	19.00
BOLOGNESE (Fettuccine with meat sauce)	18.80	POLPETTE AL SUGO (Meatballs, tomato sauce & cheese, traditional recipe)	18.50
FUNGI E TARTUFO (Fettuccine with mushroom and truffle sauce)	18.80 🍷	PARMIGIANA (Eggplants, tomato sauce & mozzarella)	17.80 🍷



MENÙ

PINSA & SALAD

PINSA *(Roman style crunchy pizza)*

MARGHERITA 20.00 
(Pinsa crust, tomato sauce, mozzarella & basil)

+ Parma or Cotto ham + 5.00

MORTADELLA 22.00

(Pinsa crust, mortadella, stracciatella cheese, arugula, pistachio)

SALMON 25.80 

(Pinsa crust, smoked salmon, stracciatella cheese, cherry confit, arugula)

FUNGHI E SALSICCIA 24.90

(Pinsa crust, mozzarella, sausage, mushroom, parsley)

PEPPERONI 24.00 

(Pinsa crust, tomato sauce, mozzarella & pepperoni)

PANCETTA 24.90

(Pinsa crust, capocollo, stracciatella cheese, arugula, truffle sauce)

VEGETARIANA 23.00 

(Pinsa crust, mixed grilled vegetables, mozzarella cheese)

SALAD

CHICKEN 16.80

(Lettuce, chicken breast, cherry tomatoes, shaved parmesan, croutons)

SALMON 18.20

(Spring mix, smoked salmon, cherry tomatoes, avocado, almonds)

MOZZARELLA 16.50 

(Spring mix, tomatoes, olives, mozzarella cheese)

GREEK 17.00 

(Spring mix, tomatoes, olives, feta cheese, red onions, sliced cucumbers)

VEGAN 16.50 

(Spring mix, cherry tomatoes, olives, pickled red onion, avocado, chickpeas)

WINE

MONTEPULCIANO	(Red wine from Abruzzo, Italy)	14.00 / 35.00
PRIMITIVO	(Red wine from Puglia, Italy)	16.00 / 45.00
NERO D'AVOLA	(Red wine from Sicily, Italy)	15.00 / 42.00
ROSÉ WINE	(Rosé wine from Piemonte, Italy)	13.00 / 41.00
GRILLO	(White wine from Sicily, Italy)	14.00 / 43.00
PINOT GRIGIO	(White wine from Abruzzo, Italy)	15.00 / 39.00
CHARDONNAY	(White wine from Sicily, Italy)	15.00 / 45.00
PROSECCO	(Prosecco wine from Veneto, Italy)	13.00 / 41.00
NERO SPRITZ	(The classic NERO Spritz, prosecco, soda water)	16.00



BREAKFAST - BRUNCH

TO 8:00 AM AT 12:00 PM

AMERICAN BREAKFAST

Scrambled eggs, bacon or sausage, toast

18.50 \$

OMELETTES

Eggs, cotto ham, tomatoes & potatoes and salad
add: sausage + 2 \$, mushroom + 2 \$

16.50 \$

PANCAKES

served with fresh fruit & syrup - add ice cream + 2 \$

15.00 \$

FRENCH TOAST

served with red fruit & banana - add ice cream + 2 \$

15.00 \$

AVOCADO TOAST

add: smoked salmon +3 \$

ham +2 \$

mushroom +2 \$

egg +2 \$

15.00 \$

CLUB SANDWICH

lattice, bacon, egg, tomate, cotto ham, fontina cheese,
maionese

15.00 \$

CROQUE MADAME

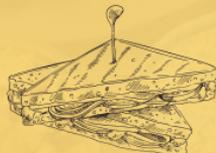
Toast baked with bechamel sauce, served with egg on top

16.50 \$

CROQUE MONSIEUR

Toast baked with bechamel sauce

15.50 \$



SNACK TIME

PANCAKES	15.00 \$
served with fresh fruit & syrup - add ice cream + 2 \$	
FRENCH TOAST	15.00 \$
served with red fruit & banana - add ice cream + 2 \$	
WAFFLE	15.00 \$
served with fresh fruit & syrup - add ice cream + 2 \$	
CREPES	15.00 \$
served with fresh fruit & Nutella - add ice cream + 2 \$	
BROWNIE	13.00 \$
served with ice cream & chocolate syrup	
NY CHEESECAKE	13.00 \$
served with fresh berries fruit & ice cream	
STRUDEL	13.00 \$
pastry filling with apple and cinnamon & ice cream	

