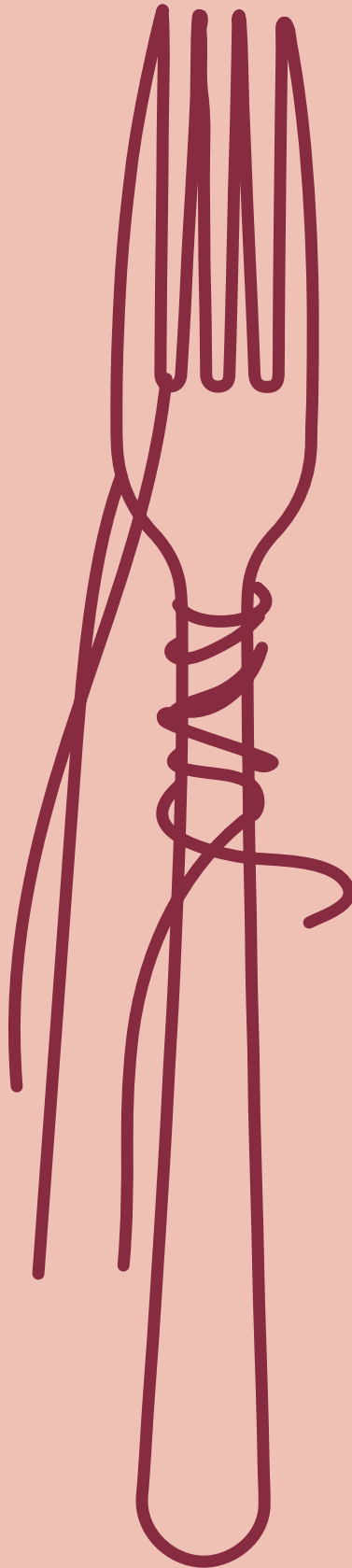


APALLOU



COLAZIONE

SALATI

Omelette Margerita

Mozzarella, semi-dried cherry tomatoes, prosciutto, basil 8,50

Ricotta Open Focaccia

Focaccia, seasonal mushrooms, mushroom ricotta, spinach, boiled egg 8,50

Uova Strapazzate

Provolone dolce, San Marzano sauce, guanciaie 9,00

Croissant Uova in Camicia

Sun-dried tomato cream, poached eggs, rocket, parmigiano reggiano aged 24 months 9,00

Puccia Salentina

Basil Pesto, sun-dried tomatoes, mortadella pistacchio, taleggio 8,00

DOLCI

Croissant Tiramisu Pistacchio

Mascarpone cream with grated pistachio 10,00

Torta de la Nonna

Pastry cream, season fruit, fruit compote, fior di latte ice cream 9,00

Affogato

Madagascar vanilla ice cream, espresso 7,00

Gelato del Giorno

Handmade ice cream, hazelnut crumble, caramel 7,00

COFFEE & MORE

Espresso 3,00 | 4,00

Cappuccino 4,50 | 5,00

Latte 5,00

Freddo Espresso 4,50

Freddo Cappuccino 4,80

Filter 4,50

Greek 3,00 | 4,00

Chocolate Hot / Iced 5,00

Tea Hot / Iced by Thamma 4,50

Ask us about the available flavors.

Homemade Refreshments

Homemade lemonade 5,50

Fresh orange juice 6,00

Water

Acqua Panna 1lt 3,00

Xino Nero 250ml 4,00

San Pellegrino 250ml 5,00

San Pellegrino 1lt 6,50