

UOVA BIOLOGICHE

Organic Eggs

Two eggs any style and their toast (hard-boiled, boiled, sunny side up)
€ 10

STRAPAZZATE

Northern scrambled eggs, smoked salmon and chives

€ 16

Cacio pepe scrambled eggs, Tuscan pecorino and pepper

€ 19

Carbonara scrambled eggs, bacon and cream

€ 18

Arrabiata scrambled eggs, chilli

€ 15

IN CAMICIA

Poached eggs, smoked salmon, toast and ½ avocado

€ 19

FRITTATA

Plain omelette

€ 12

Omelette with ham, or cheese, or fresh herbs, or vegetables

€ 15

Plain white omelette

€ 13

White omelette with ham, or cheese,
or fresh herbs, or vegetables

€ 16

White omelette and ½ avocado

€ 17

UOVA TOSCANE ALLA BENEDICTE

Tuscan Benedicte Eggs

Served with pancetta, or ham,
or Parma ham, or smoked salmon

€ 18

ACCOMPAGNAMENTI

Toppings

Crispy pancetta

€ 2

Gran Biscotto ham

€ 7

½ avocado, chives, seeds on toast

€ 7

Smoked salmon, ½ avocado and toast

€ 13

IL SALATO

Salty

Croissant with Gran Biscotto ham and cheese

€ 9

I SALUMI

Delicatessen

PROSCIUTTO DI MANZO

Beef ham

€ 22

PROSCIUTTO DI KOBE

Kobe beef prosciutto

€ 35

PROSCIUTTO DI PARMA GALLONI ORO 30 MESI

Parma ham

€ 17

CINTA SENESE TOSCANA

Cinta Senese ham

€ 24

VIENNOISERIE

Pastries

Butter croissant

€ 3

Croissant with cream

(pastry, hazelnut or apricot)

€ 3

Chocolate croissant

€ 3

Chocolate/cappuccino croissant

€ 3

Croissant with quinoa

€ 4

LO ZUCCHERATO

Sweet

Bread basket

€ 4

Organic bircher muesli: apple, cinnamon and almond milk

€ 9

Selection of organic jams and honey

€ 3

Baguette, butter and selection of organic jams and honey

€ 7

Classic granola with yogurt and fresh seasonal fruits

€ 7

Yogurt

€ 3

I DOLCI

Desserts

Pancakes, berries, double cream and maple syrup

€ 12

Tiramisù with pistachio

€ 9

Panna cotta with red berries

€ 9

Mini pastries

€ 9/4pcs - € 14/6pcs

Fruit salad

€ 10

ANTIPASTI

Starters

POMODORI DATTERINI E BURRATA

Datterino tomatoes and burrata

€ 22

SALMONE AFFUMICATO

Smoked salmon and hot toast

€ 24

INSALATA DI ASTICE

Steamed lobster salad, sucrine lettuce and citrus fruits

€ 44

INSALATA DI POLPO

Grilled octopus salad, zucchini and red pepper

€ 23

◆ FILETTO DI VITELLO TONNATO

Veal fillet with tuna and caper sauce

€ 22

PRIMI PIATTI

First Courses

◆ PAPPALONE AL POMODORO E PANE RAFFERMO

Tomato and bread soup

€ 16

◆ PAPPARDELLE AL RAGÙ DI VITELLO

Veal stew pappardelle

€ 26

RAVIOLI DI RICOTTA E SPINACI

Ricotta and spinach ravioli, tomato, basil and satled ricotta

€ 18

SPAGHETTI ALLE VONGOLE

Spaghetti n°5, clams, cherry tomatoes, parsley and white wine

€ 28

SECONDI PIATTI

Main Courses

TAGLIATA DI MANZO WAGYU

Wagyu beef tagliata with parmesan and mashed potatoes

€ 39

FILETTO DI MANZO ANGUS NERO

Beef fillet

€ 38

SCALOPPINA DI FILETTO DI VITELLO

Veal fillet escalope with lemon

€ 29

SCODELLA TOSCANA

Grilled chicken, grains and vegetables, balsamic vinaigrette

€ 27

TONNO AL LARDO DI COLONNATA

Half-cooked tuna with grilled asparagus and lardo di Colonnata

€ 27

INSALATA E CONTORNI

Salad and Sides

PURÉ DI PATATE

Mashed potatoes

€ 5

PATATE AL ROSMARINO

Potatoes with rosemary

€ 6

INSALATA MISTA

Mixed salad

€ 7

SPINACI SALTATI

Stir-fried spinach

€ 8

I SMOOTHIE

Smoothies

COLADA VERDE

Banana, pineapple, spinach and coconut milk

MATCHA, MANGO E MENTA

Coconut water, mango, fresh mint, ginger and matcha

FRUTTI DI BOSCO

Almond milk, banana, berries, oat,
vanilla and almond butter

€ 10

SUPPL. "VANILLA" PROTEIN POWDER

€ 1,50

LE BEVANDE CALDE

Hot Drinks

CAFFÈ E CIOCCOLATA CALDA

Espresso or decaffeinated

€ 3,80

American

€ 4,50

Double

€ 6,90

Hot chocolate

€ 6

CAFFÈ CREMA, SOIA O LATTE DI MANDORLA

Coffee with a drop of milk

€ 3,90

Cappuccino

€ 4,90

Coffee with cream

€ 4,90

Latte macchiato (caramel, vanilla or chocolate)

€ 5,50

TÉ MATCHA

Matcha tea, dates, almond butter

€ 8

LE INFUSIONI

Immunity: turmeric and honey

Ginger boost: fresh ginger

Hot: lemon and Cayenne pepper

Mint digest: fresh mint

Digest plus: mint and ginger

€ 6,50