

BRUNCH

9am - 4pm saturday & sunday

PASTICCERIA / sweets

baked fresh daily

amaretto	traditional almond cookie	2,00
biscotto	hazelnut, pistachio & chocolate	2,00
torta gianduia	chocolate & hazelnut tart	3,00
pizzelle	filled with brown butter chestnut ganache	3,00
cannolo	fresh ricotta, pistachio & orange	3,50
bombolone	filled with cream & seasonal fruit	3,50
cornetto	filled with cream & seasonal fruit or nutella	4,00

DOLCE / sweet

tiramisù	layered espresso, mascarpone & chocolate	7,00
crepelle	whipped ricotta, pistachio & maple grappa	12,00

SALATO / savory

rabarbaro	shaved fennel, ontario rhubarb & goat yoghurt	11
arrabiata	fior di latte, hens eggs & pomodoro	12
bombolone	shave mortadella, pistachio & fried egg	12
crudo	ora king salmon, squid ink salt, smoked olive oil	14
croccanti	crispy duck eggs & pecorino gremolata	14
carbonara	fresh cavatelli, guanciale & egg yolk	16
coniglio	rabbit ragu', porcini, polenta & poached egg	16
strapazzate	mixed farm eggs, burrata & black truffle	17

PIZZA PUGLIESE / pugliese style pizza

made traditionally with high protein bread flour & baked yukon gold potato

marinara	preserved tomato, garlic & dried oregano	10
margherita	preserved tomato, fior di latte & basil	12
pepperoni	cacciatore sausage, tomato & fior di latte	12
asparagi	green asparagus, wild leeks, pecorino, hen's egg	14
porchetta	*stuffed pizza bianca*, mascarpone & conestoga egg	15

COCKTAIL

mimosa rosa / 3oz / prosecco, aperol, orange, grapefruit	14
spritz alla cassis / 4oz / prosecco, dillon's cassis, grapefruit, tonic	14
clara di buca / 4oz / bombay sapphire gin, st-germain, peroni nastro azzuro, lemon, cucumber, dill	16

FRIZZANTI / <i>sparkling</i>	5oz	BTL
principe di porcia "extra dry", prosecco friuli-venezia giulia	13	60
principe di porcia "brut", spumante rosé friuli-venezia giulia	13	60
barone pizzini "animante", franciacorta lombardia	20	95

SPREMUTE DI FRUTTA / *fresh juice*

orange	6
grapefruit	6

TRADIZIONALI / *traditional coffee*

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

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

SPECIALITÀ / *specialty coffee*

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

CAFFÈ DEL MESE / *monthly feature*

nocciola hazelnut, cabane pdc maple syrup & espresso	5,95
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