FOOD

HOMEMADE SANDWICH

AUTUMN MENÙ

NATIVO

12.50

Roast Chicken by Nativo, Gabüs, Kenko Mayonnaise, Mixed Seeds, Oil, Salt, Pepper

Paired Coffee: **DIEGO BARAONA, HONEY, EL SALVADOR, USULUTAN**

Brew Method: AeroPress

Tasting Notes: The creamy body and milk chocolate and caramel notes of this honey-processed coffee perfectly complement the richness of the Kenko mayonnaise and roast chicken, leaving the palate refreshed thanks to a delicate raspberry acidity.

L'ANCIUA

11.00

Sourdough Focaccia by Sarioli, Buffalo Mozzarella by Caseificio dei Pini (Naples), Artisan Ligurian Anchovies, Grilled Peppers, Pepper, Garda Extra Virgin Olive Oil, Lime Zest

Paired Coffee: **CHELBESA, ETHIOPIA, GEDEB**

Brew Method: V60

Tasting Notes: The bright citrus acidity, reminiscent of a redcurrant lemonade, cuts through the creaminess of the buffalo mozzarella and blends exceptionally well with the freshness of the lime zest and the savoury intensity of the anchovies.

MA!

9.50

Artisan Bresaola by Ma! Officina Gastronomica, Sheep's Milk Cheese, Fennel, Celery, Apple, Oil, Salt, Pepper, Lemon Zest

Paired Coffee: **KII, KENYA, KIRINYAGA**

Brew Method: V60

Tasting Notes: A bright and elegant pairing. The juicy notes of red apple and blackberry in this Kenyan coffee echo and enhance the crisp, fresh character of the fennel, celery and apple, while cutting through the intensity of the sheep's milk cheese.

N.10

9.50

24-Month-Aged Prosciutto, Stracchino Cheese from Valsassina, Pears, Boiled Chestnuts, Garda Extra Virgin Olive Oil

Paired Coffee: **FAMIGLIA MONTERO, COSTA RICA, TARRAZÚ**

Brew Method: AeroPress

Tasting Notes: Its balanced, creamy body, with notes of chocolate biscuit and ripe plum, creates a perfect autumnal connection with the sweetness of the boiled chestnuts and pears, complemented by the soft texture of the stracchino cheese.

MEAT TEAM

12.50

Bistecca Scamone di Wagyu Australiano, Zucca al Forno, Maionese Home Made al Caffe

Paired Coffee: **DIEGO BARAONA, NATURAL, EL SALVADOR, USULUTAN**

Brew Method: Moka Pot

Tasting Notes: An intense and deep combination. The rich chocolate ganache notes of this naturally processed coffee complement the generous marbling of the Wagyu beef and pair beautifully with the homemade coffee mayonnaise.

STREET FOOD

AUTUMN MENÙ

FALL BAGEL

10.00

Melted Tomino Cheese, Oven-Roasted Pumpkin, Porcini Mushrooms, Rocket, Pepper, Garda Extra Virgin Olive Oil

Paired Coffee: **FAMIGLIA MONTERO, COSTA RICA, TARRAZÚ**

Brew Method: AeroPress

Tasting Notes: The warm, toasted chocolate biscuit notes of this Costa Rican coffee pair beautifully with the earthy character of the porcini mushrooms and the rich sweetness of the oven-roasted pumpkin and melted caciotta cheese.

THE BUNN

11.50

Organic Cooked Ham by Pedrazzoli, BiancaNeve Caciotta Cheese, Peach Jam, Red Cabbage, Oil, Salt, Pepper

Paired Coffee: **DIEGO BARAONA, HONEY, EL SALVADOR, USULUTAN**

Brew Method: V60

Tasting Notes: The sweet caramel notes complement the natural sweetness of the cooked ham and caciotta cheese, while a hint of raspberry acidity creates a remarkable contrast with the peach jam in the bun.

CROSTONE TESO

12.50

Organic Aged Flat Pancetta by Pedrazzoli, Brie de Meaux, Porcini Mushrooms, Pepper, Garda Extra Virgin Olive Oil, Ground Coffee

Paired Coffee: **DIEGO BARAONA, NATURAL, EL SALVADOR, USULUTAN**

Brew Method: V60

Tasting Notes: The V60 brewing method produces a light and elegant cup. The tropical pineapple notes cut through the richness and fattiness of the Brie and pancetta, creating an aromatic connection with the ground Arabica coffee used as a spice.

CROSTONE DEL CAVOLO

10.00

Creamy Gorgonzola PDO, Brussels Sprouts, Ground Arabica Coffee, Amaretti Biscuits, Pepper, Garda Extra Virgin Olive Oil

Paired Coffee: **KII, KENYA, KIRINYAGA**

Brew Method: V60

Tasting Notes: The bright acidity and juicy blackberry and apple profile of this Kenyan coffee contrast with the pungent intensity of Gorgonzola PDO and cleanse the palate of the bitterness of the Brussels sprouts, while balancing the sweetness of the amaretti biscuits.

SAVE THE PLANET

10.00

Smoked Cheese, Fennel, Orange, Mixed Seeds, Oil, Salt, Pepper, Ground Arabica Coffee

Paired Coffee: **CHELBESA, ETHIOPIA, GEDEB**

Brew Method: V60

Tasting Notes: The freshness of this washed coffee, reminiscent of "lemonade tea", pairs seamlessly with the fresh orange and fennel, creating a crisp, refreshing contrast with the warm, aromatic profile of the smoked cheese.

DRINKS

HARD DRINKS

CRAFT BEER

DOUBLE IPA / WAR -TUTTO FATTO 8.0%	6.50
KELLER PILS / WAR -FRANCO 4.8%	6.50

SOFT DRINKS

MICROFILTERED STILL WATER	*free*
SAN PELLEGRINO WATER	2.00
PLOSE ORGANIC FRUIT JUICES	3.80
SOFT DRINKS GLASS BOTTLE coke, tonic, tea	3.80
ORANGE JUICE	4.00
HOMEMADE FRUIT JUICES	6.50

FERMENTED TEA: KOMBUCHA

MIA KOMBUCHA ORIGINAL Organic tea with live cultures and a little fizz. Lively, authentic, natural. That's MIA, to YOUR health.	6.00
MIA KOMBUCHA ZENZERO Your gut knows everything about you. Stressed, tired, worn out: it deserves some respect. How about a sip of MIA?	6.00
MIA KOMBUCHA LAMPONE An untouched beach or a mountain summit. Whatever your favourite natural escape, go find it. Now.	6.00
MIA KOMBUCHA LUPPOLO Bold citrus and fruity notes lead the way, followed by fresh, green, herbaceous hints of hops, finishing with a pleasant touch of bitterness.	6.00
MIA KOMBUCHA LIMONE Intense lemon notes come first, followed by subtle vegetal hints of green tea and fresh herbs. Delicate notes of yeast and ginger round off the bouquet.	6.00

BREAKFAST

SWEET AND SAVORY

BRIOCHES Plain, Cream, Jam	2.50
PAIN AU CHOCOLAT	3.00
CARROTCAKE / CHEESECAKE / APPLECAKE	5.00
SELECTION OF PASTRY CAKES	6.00
BREAD, BUTTER & JAM	5.00
YOGURT Home Made Granola, Fresh Seasonal Fruit, Peanut Butter	6.50
SWEET SANDWICH Coffee Brioche Bread, Cheese, Jam, Peanut Butter	7.00
FRENCH TOST Coffee Brioche Bread, Greek Yogurt, Seasonal Fruit, Acacia Honey	7.50
COFFEE CROQUE MONSIEUR Organic Cooked Ham by Salumificio Pedrazzoli, 18-Month-Aged French Comté Cheese, Homemade Coffee Béchamel Sauce, Pepper, Garda Extra Virgin Olive Oil	14.50
TOMTOST Organic Cooked Ham by Salumificio Pedrazzoli, Secret Cheese, Homemade Coffee Mayonnaise	8.50

COFFEE SHOP

NO SUGAR
IN OUR COFFEES

We work with **selected Arabica coffees**, Specialty Coffee, whose cherries are handpicked and chosen only when perfectly ripe. This gives them unique aromatic flavor notes with acidity that varies depending on the growing region.

ESPRESSO SPECIALTY COFFEE BASE Mutovu - Rwanda Naturale	2.00
DOUBLE SHOT Mutovu - Rwanda Naturale	3.00
LIMITED ESPRESSO SPECIALTY COFFEE Kiandu ab - Kenya Lavato	4.50
AMERICANO DOUBLE SHOT Mutovu - Rwanda Naturale	3.00
CAPPUCCINO	2.70
OAT MILK CAPPUCCINO	2.70
LIMITED CAPPUCCINO	5.00
FLAT WHITE	4.00
CAFFE LATTE	4.50
ICED LATTE	4.50
MATCHA CAPPUCCINO Shizuka Matcha Pur Bio	6.50
ICED MATCHA LATTE Shizuka Matcha Pur Bio	7.50
ESPRESSO TONIC	6.00
ESPRESSO ORANGE	6.00

BREWING COFFEE

NO SUGAR
IN OUR COFFEES

V60

It is a percolation brewing method that produces a light-bodied cup with pronounced aromatic notes.

selection

FAMIGLIA MONTERO-COSTA RICA, TARRAZU 5.00
Roastery: Morgon Coffee Roasters, Sweden
Variety: Catuai
Processing: HONEY
Altitude: 1,900 m a.s.l.
Harvest: March 2026
In the Cup: Medium Acidity, Medium Body
Tasting Notes: CHOCOLATE BISCUIT, RIPE PLUM

KII-KENYA, KIRINYAGA 5.00
Roastery: Morgon Coffee Roasters, Sweden
Varieties: Batian, SL28, SL34, Ruiru 11
Processing: WASHED
Altitude: 1,900 m a.s.l.
Harvest: January 2026
In the Cup: Medium-High Acidity, Juicy Body
Tasting Notes: RED APPLE, BLACKBERRY, ROSE

CHELBESA-ETHIOPIA, GEDEB 5.00
Roastery: Morgon Coffee Roasters
Varieties: Dega and Wolisho
Processing: WASHED
Altitude: 2,100 m a.s.l.
Harvest: January 2026
In the Cup: Medium Acidity, Full and Juicy Body
Tasting Notes: REDCURRANT, LEMONADE

DIEGO BARAONA-EL SALVADOR, USULATAN 5.00
Roastery: Morgon Coffee Roasters
Variety: Pacamara
Processing: HONEY
Altitude: 1,500 m a.s.l.
Harvest: March 2026
In the Cup: Medium Acidity, Creamy Body
Tasting Notes: RASPBERRY, CARAMEL, MILK CHOCOLATE

DIEGO BARAONA- EL SALVADOR, USULATAN 5.00

Roastery: Morgon Coffee Roasters
Variety: Pacamara
Processing: NATURAL
Altitude: 1,500 m a.s.l.
Harvest: March 2026
In the Cup: Medium Acidity, Medium Body
Tasting Notes: CHOCOLATE GANACHE, PINEAPPLE

AEROPRESS

It is an immersion and manual pressure brewing method that produces a full-bodied coffee with rounder aromatic notes.

selection

KII-KENYA, KIRINYAGA 5.00

Roastery: Morgon Coffee Roasters, Sweden
Varieties: Batian, SL28, SL34, Ruiru 11
Processing: WASHED
Altitude: 1,900 m a.s.l.
Harvest: January 2026
In the Cup: Medium-High Acidity, Juicy Body
Tasting Notes: RED APPLE, BLACKBERRY, ROSE

DIEGO BARAONA- EL SALVADOR, USULATAN

Roastery: Morgon Coffee Roasters
Variety: Pacamara
Processing: HONEY
Altitude: 1,500 m a.s.l.
Harvest: March 2026
In the Cup: Medium Acidity, Creamy Body
Tasting Notes: RASPBERRY, CARAMEL, MILK CHOCOLATE

MOKA

It is a pressure-based brewing method that produces a full-bodied, intense coffee with a subtle bitter note.

selection

5.00

CHELBESA-ETHIOPIA, GEDEB

Roastery: Morgon Coffee Roasters
Varieties: Dega and Wolisho
Processing: WASHED
Altitude: 2,100 m a.s.l.
Harvest: January 2026
In the Cup: Medium Acidity, Full and Juicy Body
Tasting Notes: REDCURRANT, LEMONADE

CAFÈ GRAMSCI

SPECIALTY COFFEE - PANINO ITALIANO