

COLAZIONE

Awarded two Chefs Hats

Breakfast Menu

Cornetto 12

House made Croissant filled with Nutella, mascarpone, Hazelnuts

Cornetto di Mandorla 12

House made almond Croissant

Granita 14

Classic Sicilian whipped coffee with soft cream, brioche

Brioche 16

Brioche with cream, Nutella, gelato, caramelised banana

Granola 18

House made organic granola, toasted almonds, dry fig, cinnamon, shaved coconut, cacao, pepitas, yogurt, passionfruit, strawberry, banana, berries, Sardinian bitter honey

Sourdough 18

Toasted sourdough, avocado smash, heirloom tomato, buffalo feta
Add 2 eggs \$4

Uova 23

Oven Baked eggs with tomato, smoked sausage, sourdough

Sourdough 12

Toasted fruit & spice sourdough, sweet ricotta, figs, strawberry, honey, pistacchio

Bombolone 14

Nutella filled doughnuts dusted in cinnamon sugar, chocolate custard

Organic Coffee 5

*Espresso, Macchiato, Cappuccino,
Café Latte, Flat White, Long Black, Mocha*

Tea 5

*English Breakfast, Early Grey,
Camomile, Peppermint, Lemon Ginger*

Drinks

Milk couverture Hot chocolate 8

Cold pressed orange juice 8

Cold pressed apple juice 8

Iced coffee 8

Buon appetito!!! Please respect our neighbours when you leave, thank you! Vincenzo

CHEF RESTAURTEUR Vincenzo Mazzotta