

FROM 9 AM TO 3 PM

BAR &  
BRUNCH



## BAR

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Lavazza Tierra Coffee 1.20

Decaf Coffee 1.30

Barley Coffee 1.30

Ginseng Coffee 1.30

Americano 1.30

Cappuccino 1.40

Decaf Cappuccino 1.50

Barley Cappuccino 1.50

Ginseng Cappuccino 1.50

Shakerato Coffee 3.50

Caffelatte 1.50

Latte Macchiato 1.50

Tea and Herbal Teas 5.00

Hot Chocolate 5.00

Milk variant +0.50

## SOFT DRINKS

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Water 1/2 LT Still / Sparkling 2.00

Water 1 LT Still / Sparkling 3.00

Coke 4.00

Coke Zero 4.00

Lurisia: Chinotto / Lemonade / Blood Orange 4.00

Cedrata 4.00

Red Bull 4.00

Ginger ale 4.00

Ginger Beer 4.00

Iced Tea: Lemon / Peach 4.00

Organic Juices: Ace / Apricot / Pear Blueberry /  
Peach / Pineapple 4.00

Crodino 5.00

Tonic 4.00

Bitters 5.00

Lemon Soda 4.00

Ichnusa Unfiltered – Blonde 6.00

Lagunitas - Ipa 6.00

BullDog - Double Malt 6.00

Wine Glass 8.00/10.00

## SPECIALTY COFFEES

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**MOCACCINO STYLE** 3.50

Espresso Milano, frothed milk, whipped cream, chocolate topping

**PISTACHIO** 3.50

Pistachio cream (topping), Milano espresso, whipped cream, chopped pistachios

**TIRAMISU** 3.50

Mascarpone (zabaglione), Milano espresso, whipped cream, cocoa, biscuit dec

**COFFEE LORD** 4.50

Chocolate topping, VOV, Milano espresso, whipped cream, caramel topping, sprinkles

**IRISH** 4.50

Whiskey cream, Milano espresso, whipped cream, cocoa

**SPECIAL BOMBARDINO** 4.50

Brandy, VOV, Milano espresso, whipped cream, cocoa

## HOT MILK

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### **MATCHA MILK** 6.00

*Matcha powder, almond milk, vanilla extract*

### **GOLDEN MILK** 6.00

*Almond milk, turmeric, honey*

### **MOU MILK** 6.00

*Oat milk, espresso, vanilla extract, caramel, whipped cream*

## JUICE EXTRACTS

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### **RED ROOTS** 5.00

*Apple, red beetroot, carrot, ginger*

### **GREEN APPLE** 5.00

*Kiwi, fennel, apple, lemon juice*

### **DETOX PEAR** 5.00

*Pear, apple, lemon juice, cinnamon powder*

## PUNCHERIA

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### **RUM PUNCH** 8.00

*Black tea, dark rum, cinnamon, lemon juice, cane sugar*

### **OPENING HOURS** 8.00

*Aperol, orange juice, cinnamon, brown sugar*

### **MULLED WINE** 8.00

*Red wine, cinnamon, brown sugar, cloves*

### **GROG** 8.00

*Dark rum, brown sugar, lime juice*

### **EXPRESS ME** 8.00

*Espresso Milano, frangelico, whiskey cream, whipped cream*

## HEALTHY

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### **CLASSIC / PROTEIN PANCAKE 5.00** / 1-3-7

*With honey, maple syrup, nutella, fresh fruit, dried fruit, jams, custard cream*

**+ 1.50 per ingredient**

### **PLAIN CROISSANT 1.40** / 1-3-7

### **STUFFED CROISSANT 1.60** / 1-3-7-8

### **PASTRY CHEF'S FANTASY TART 3.00** / 1-3-5-7-8

### **SELECTION OF HOMEMADE BISCUITS 0.80 each** / 1-3-7

### **HOME MADE BAGEL 7.00** / 1-3-4-12

*Homemade bread with guacamole and salmon*

**+ Uova 9.00**

### **AMERICAN BREAKFAST 8.00** / 1-3-7-12

*Organic Scrambled eggs, crispy bacon served with homemade brioche bread and butter*

### **BENEDICT EGGS 9.00** / 1-3-4-7-10-12

*Homemade brioche bread, poached egg, smoked salmon, avocado, lime mayonnaise*

### **OMELETTE 7.00** / 3-7

*Egg, parmesan, homemade brioche bread*

### **TOAST 8.00** / 1-7-9-10-11-12

*Ham and cheese with potatoes and Chef sauces*

## **TIERED TRAY X 2**

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*Gregorio's selection of sweet and savory 15.00 (x2 pp)*

## CURED MEATS & CHEESES

### ITALIAN CURED MEATS & CHEESES SELECTION 22.00 / 1-7

### CHEESE SELECTION 16.00 / 7

#### MOZZARELLA 125 G

#### BUFFALO MOZZARELLA 8.00 / 7

*Caseificio Costanzo selection*

- **FRIED 9.00 / 7**  
*Buffalo mozzarella in batter*
- **ALLA CAPRESE 12.00 / 7-8**  
*Buffalo mozzarella, fresh datterino, basil, olives*
- **WITH PROSCIUTTO 14.00 / 7**  
*Buffalo mozzarella, 20 months aged Parma ham*
- **WITH ALICI 12.00 / 4-7**  
*Buffalo mozzarella, Cantabrian Sea anchovies*

#### BURRATA 125 G

#### BURRATA WITH PROSCIUTTO 14.00 / 7

*Burrata with 20 months aged Parma ham*

#### BURRATA WITH DATTERINO 10.00 / 7

*Burrata with fresh datterino tomatoes, basil, olives*

#### BURRATA WITH ALICI 12.00 / 4-7

*Burrata with Cantabrian Sea anchovy fillets*

#### TAPAS

*Every day our Chef offers a selection of tapas.  
Ask our service staff.*

*Roman Tapas 4.00 / 1-4-9-12-14*

*Vegetarian Tapas 3.00 / 1-4-9-12-14*

*Fish Tapas 5.00 / 1-4-9-12-14*

#### SALADS

#### THE FISH 14.00 / 4

*Smoked salmon, songino lettuce, avocado, orange*

#### LA CAESAR 12.00 / 1-3-4-7-9-10-12

*Lettuce, bread croutons, chicken, pachino tomatoes, Parmesan flakes, caesar*

#### THE ROCKET 12.00 / 7

*Rocket, pears, parmesan flakes, walnuts*

#### GREGORIO BURGER

*226 g hamburger, cheddar, lettuce, and tomatoes, served  
with homemade bread, potatoes and sauces 17.00 / 1-3-7-8-9-12*

# **ALLERGENS**

**1 - CEREALS CONTAINING GLUTEN**

**2 - CRUSTACEANS**

**3 - EGGS**

**4 - FISH**

**5 - PEANUTS**

**6 - SOY**

**7 - MILK**

**8 - NUTS**

**9 - CELERY**

**10 - MUSTARD**

**11 - SESAME SEEDS**

**12 - SULPHUR DIOXIDE AND SULPHITES**

**13 - LUPINS**

**14 - MOLLUSCS**

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## **\*Frozen Product**

Some products are locally subjected to blast chilling  
to ensure their quality and safety,  
as described in the HACCP procedures in accordance with Reg. EC 852/04.