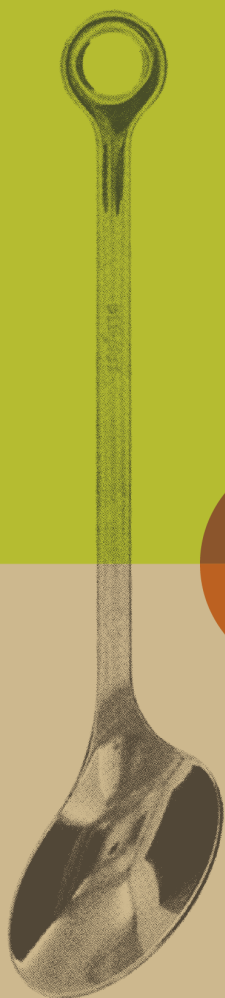




ME NU



LAVAZZA
TORINO, ITALIA, 1895

GASTRONOMIA

Welcome to the place where coffee meets gastronomy.
In our simple and sophisticated recipes, high quality raw materials
are unexpectedly combined in freshly prepared dishes.
A unique experience of authentic Italian flavour
to look out over the world.

Our recipes are curated by Chef Federico Zanasi,
1 Michelin Star, *Condividere* - Turin.

COLAZIONE ITALIANA - ITALIAN BREAKFAST

Until 2pm

The Lavazza passion for quality coffee combined with a savoury
and sweet treats for a mouthwatering breakfast experience.

Fried egg with bacon and cacio e pepe sauce - Rosetta bread
with mortadella and tarragon mustard - Courgettes, cheese,
salmon toast with raspberry dressing - Pistachio croissant - Fresh
fruit salad with yogurt mousse and warm marmalade - Fresh juice

With Classic coffees	20,00
With Prosecco 175ml glass	25,00

MERENDA - AFTERNOON SELECTION

From 3pm

The Lavazza interpretation of the traditional afternoon break

Rosetta bread with mortadella and tarragon mustard -
Courgettes, cheese, salmon toast with raspberry dressing -
Red lentils hummus - Rhubarb and strawberries tartlet -
Cannoli with cream - Pistachio croissant - Dark chocolate roll

With Classic coffees	24,00
With Franciacorta 175ml glass	34,00

BUONI TUTTO IL GIORNO - ALL DAY SAVOURY

SPECIALI - SPECIALS

Carpaccio di salmone e olive taggiasche 16,00

Raw marinated salmon, topped with oranges, seared Taggiasca olives and tarragon vinaigrette

Cannellone di avocado e granchio 16,00

Fresh avocado roll stuffed with crab meat, fresh vegetables and mayonnaise

Come... una parmigiana di melanzane 14,00

Like... an aubergine parmigiana: crispy aubergines with tomato powder on warm mozzarella cream and fresh basil

Tra un roast beef e un vitello tonnato 15,00

Low temperature cooked sirloin with a light foam of tuna sauce

Hummus di lenticchie rosse e verdure agrodolci 12,00

Red lentil hummus with marinated vegetables and warm crescina bread

Tartare di pomodoro El Barri 12,00

Tomato tartare with caper flower and warm crescina bread

Insalata caprese con burrata e fragole 15,00

Cherry tomatoes with burrata, fresh strawberries and crunchy almonds

SPUNTINI - SMALL BITES

Panino Cesare	9,00
<i>Challah bread with chicken cooked at low temperature, crispy bacon, green salad, Parmesan cheese and pistachio Caesar sauce</i>	
Focaccia Nuvola con burrata e crudo	14,00
<i>Homemade light dough steamed and pureed in the oven, with parma ham, burrata and parmesan</i>	
Focaccia Barese	14,00
<i>Homemade classic focaccia dough with burrata, Cantabrian anchovies fillets and cherry tomatoes</i>	
Maritozzo vegetariano	9,00
<i>Savoury maritozzo with grilled vegetables and stracciatella cheese</i>	
Maritozzo alla porchetta	9,00
<i>Savoury maritozzo with seasoned roast pork, green salad and mustard</i>	
Toast Classico	7,00
<i>Toasted soft bread with ham and sweet provolone cheese</i>	
Toast Salmone	8,00
<i>Toasted soft bread with smoked salmon, courgettes, cheese and raspberry dressing</i>	

DOLCI - DESSERT

COFFEE DESIGN DESSERT

Tiramisù secondo Lavazza	9,00
<i>Tiramisu by Lavazza</i>	
Panna cotta con coulis di lamponi e fiori edibili	9,00
<i>Panna cotta with raspberries coulis and edible flowers</i>	
Gelato al fior di latte mantecato fresco con espresso	8,00
<i>Freshly made fior di latte ice cream with espresso</i>	
Coffee design experience	12,00
<i>A selection of three Coffee Design techniques with a choice of espresso or cappuccino</i>	

SWEET & DELIGHTFUL

Please ask to the staff for our patisserie selection.

DRINKS

APERITIVI ITALIAN ICONS

Nuvola Spritz	10,00
<i>Aperol, Prosecco, soda topped with Grand Marnier, citrus and spices foam, scent of fresh roasted coffee</i>	
Negroni Cold Brew	10,00
<i>Campari, Gin Bankes, Vermouth Bianco Cinzano 1757 and hint of Barolo Chinato infused on fresh roasted coffee</i>	
Milano Mule	10,00
<i>Vermouth Bianco Cinzano 1757, squeezed lemon, drops of Ginger bitter, Thomas Henry Elderflower tonic and fresh mint</i>	
Bittersweet Paloma	10,00
<i>Campari, Tequila Espolon Reposado aged in oak barrels, pink grapefruit tonic, agave syrup, squeezed orange and lemon, fresh mint</i>	

WINES

WHITE

Pecorino - Terre di Chieti I.G.P. 'Orsetto Oro', Abruzzo, 2020	
<i>Casal Thaulero</i>	
125ml glass / 175ml glass	8,00 / 9,50
Bottle	40,00
Pinot grigio - Valdadige, Trentino Alto Adige, 2020	
<i>Santa Margherita</i>	
125ml glass / 175ml glass	9,00 / 10,50
Bottle	45,00
Vermentino di Gallura Superiore - Montecarlo, Sardegna, 2018	
<i>Sella & Mosca</i>	
125ml glass / 175ml glass	10,00 / 11,50
Bottle	48,00

RED

Nero d'Avola - Donnata, Sicilia, 2015	
<i>Alessandro di Camporeale</i>	
125ml glass / 175ml glass	8,00 / 9,50
Bottle	40,00
Barbera d'Alba - Piani, Piemonte, 2014	
<i>Azienda Agricola Pelissero</i>	
125ml glass / 175ml glass	9,00 / 12,00
Bottle	49,00
Brunello di Montalcino, Toscana, 2015	
<i>Col d'Orcia</i>	
125ml glass / 175ml glass	15,00 / 17,50
Bottle	98,00

In case you had a food allergy or intolerance, before placing your order, please address this with our staff. We will be at disposal to guide you through our menus. All prices include VAT at 20%. A discretionary service charge of 12,5% will be added to you bill.

SPARKLING WINES

Prosecco Superiore di Valdobbiadene Brut, Veneto	
<i>Santa Margherita</i>	
125ml glass / 175ml glass	8,00 / 9,50
Bottle	46,00
Brut Rosé Metodo Classico, Lombardia	
<i>Costaripa Mattia Vezzola</i>	
125ml glass / 175ml glass	12,00 / 15,00
Bottle	80,00
Franciacorta - Satèn, Lombardia, 2015	
<i>Contadi Castaldi</i>	
125ml glass / 175ml glass	15,00 / 17,50
Bottle	90,00

DESSERT WINE

Passito di Pantelleria, Sicilia, 2011 - <i>Rallo</i>	
50ml glass	10,00

LIQUEURS

Grappa selezione Moscato - Bepi Tosolini - 40ml glass	8,00
Italian amaro - 40ml glass	7,00

BOTTLED BEERS

Peroni Nastro Azzurro 330ml	5,00
<i>100% Italian blonde ale (alcol 5,1%)</i>	
Peroni - Gran Riserva 500ml	9,00
<i>Double malt amber ale with spicy tones (alcol 6,6%)</i>	

DRINKS

MINERAL WATER	
Still or sparkling - 33cl / 75cl	3,00 / 4,80
SOFT DRINKS	
Coca Cola, Coca Cola Diet - 33cl	4,00
Lurisia - Tonic water, Orangeade, Lemonade - 275ml	4,00
Fever Tree - Ginger ale - 200ml	4,00
FRUIT JUICES	
Puglia tomato juice	6,50
Piedmont blueberry nectar	6,50
Sicilian mango nectar	6,50
Passion fruit nectar	7,00
FRESH CENTRIFUGED JUICES	
Orange	7,00
Antistress - pineapple, apple, orange and ginger	8,00

CAFFETTERIA

Coffee is a passion, it means sharing.
Espresso is our way of interpreting coffee. However, it is not the only way.
In our homes, the moka coffee pot has been at the heart of the habits of generations of Italians. Whether it is espresso or filtered preparations, we have a single purpose: to exalt the excellence of coffee.

1895 BY LAVAZZA

Espresso Cocoa Reloaded – <i>Specialty blend</i>	3,00
Espresso 15 Degrees South – <i>Single origin</i>	3,70
Espresso Avanguardia II – <i>Microlot</i>	5,00
Double espresso Cocoa Reloaded	4,00
Cappuccino – Regular / Large	3,80 / 4,20
Americano – Regular / Large	3,60 / 4,00

I CLASSICI

Prepared with 1895 Cocoa Reloaded specialty blend

Espresso Macchiato	3,80
Caffè Latte	4,20
Flat White	4,20
Mocha	4,20
Iced Americano	4,50
Iced Latte	4,50
Cremespresso Regular / Large	4,00 / 6,00
Espresso Decaf – natural decaffeinated coffee	3,50
Selection of Whittington teas	3,50
Italian hot chocolate	4,50
Italian hot chocolate with cream	5,00

DELIZIE

GRAN TOUR D'ITALIA

In Italy, every region and every city has its very own way of enjoying coffee. Lavazza traces a tour from Northern to Southern Italy on a quest for historical recipes, traditions and new interpretations for enjoying espresso coffee. Have a pleasant journey!

Espresso Torino 5,00

This coffee, created in Turin, dates back to the 18th century and from its recipe was born the well-known "Bicerin". The coffee is complemented by the addition of hot chocolate and double cream.
Espresso Lavazza, hot chocolate and whipped cream

Espresso Venezia 5,00

Born in Veneto at a famous café renowned since the late 17th century, this mint based coffee specialty became very popular and one of the most desired hot beverages from the north eastern region
Espresso Lavazza, mint cream and cocoa

Espresso Capri 5,00

The cultivation of hazelnuts in the Campania region dates from ancient times. But it was only in recent times that hazelnut coffee became very popular. This success was the result of the simple and perfect coming together of two flavors so alike and complementary.
Espresso Lavazza and hazelnut cream

Espresso Taormina 5,00

Since the fifties, the hot southern Italy summers are cooled down by the 'coffee in ice', usually very sweetened. In these regions, also renowned for their quality almond production, the variation of this preparation in which almond syrup replaces sugar is widespread.
Espresso Lavazza, almond syrup and ice

CAFFETTERIA

DELIZIE

CALDI - HOT

Nuttylatte Deluxe 4,80

Double Lavazza espresso with hot milk, hazelnut crumble, whipped cream and caramel sauce

Chocolatte Deluxe 4,80

Double Lavazza espresso with Gianduja chocolate cream, enriched with chopped hazelnuts, hot milk and whipped cream

Espresso Viennese 4,80

Double Lavazza espresso with bitter cocoa, orange zest, whipped cream and chocolate chips

FREDDI - COLD

Italian Iced Mocha 4,80

Espresso Lavazza, cold chocolate, ice and whipped cream

Iced Cappuccino 4,80

Cremespresso, cold brew and ice

Lavazza Blendissimo 5,00

Espresso Lavazza, milk, vanilla and ice blended, with whipped cream on top, decorated with caramel sauce

BREWING METHODS

Prepared with 1895 single origin specialty coffees

Moka Pot 4,00

The moka, a veritable Italian icon, is a pressure coffee maker designed by Alfonso Bialetti in 1933. This is a coffee with a vibrant taste, medium body and intense aroma.

Pour Over Chemex (3 cups) 10,00

This is a filter coffee maker designed by the German Peter Schlumbohm in 1941. The combination of technique and product results in a classy cup of coffee of high aromatic complexity.

Pour Over V60 4,00

This filter coffee system «by the cup» allows for the brewing of an instant cup of filter coffee so as to fully enjoy the aroma of freshly brewed coffee.

French Press 4,00

This is a piston coffee maker invented in France towards the second half of the 19th century, which brews an aromatic coffee, full-bodied and rich in taste.

Aeropress 4,00

Designed by the American Alan Adler in 2005, Aeropress is a manual extraction system for obtaining filter coffee. The brew results in a coffee that is medium-bodied, aromatic and rich in taste.

COLD SPECIALS

Prepared with La Reserva de ¡Tierra! Colombia

Cold Brew 4,50

Nitro Cold Brew 5,00

Cold brew with nitrogen for a rich and smooth texture

Nutty Nitro 5,00

Nitro cold brew, coconut milk, hazelnut syrup, ice

Coco Choc 5,00

Cold brew, coconut milk, chocolate flavouring, ice

PASTRIES

VIENNOISERIE

Croissant	3,00
<i>Plain croissant</i>	
Croissant alla mandorla	4,50
<i>Almond croissant</i>	
Croissant al pistacchio	4,50
<i>Pistachio croissant</i>	
Pain au chocolat	4,50
Pain au raisin	4,50
Danish <i>(Red berries)</i>	4,50
Cinnamon Roll	4,50
Muffin <i>(Blueberry, Chocolate)</i>	3,50

PASTICCERIA

Mousse al cioccolato	9,00
<i>Dome royal choco</i>	
Macaron <i>(Pistacchio, Lampone)</i>	9,00
<i>Macaron (Pistachio, Raspberry)</i>	
Fragolina	9,00
<i>Fraisier</i>	
Paris-brest	9,00
<i>Paris-brest</i>	
Bignola pistacchio / lampone	6,00
<i>Pistachio / Raspberries eclaire</i>	

SPECIALITÀ ITALIANE

Sfogliatella	4,50
Cannolo siciliano	9,00
Babà al Rum farcito	9,00

Ask our staff for the savoury selection of the day.

DRINKS

APERITIVI - ITALIAN ICONS

Nuvola Spritz	10,00
<i>Aperol, Prosecco, soda topped with Grand Marnier, citrus and spices foam, scent of fresh roasted coffee</i>	
Negroni Cold Brew	10,00
<i>Campari, Gin Bankes, Vermouth Bianco Cinzano 1757 and hint of Barolo Chinato infused on fresh roasted coffee</i>	
Milano Mule	10,00
<i>Vermouth Bianco Cinzano 1757, squeezed lemon, drops of Ginger bitter, Thomas Henry Elderflower tonic and fresh mint</i>	
Bittersweet Paloma	10,00
<i>Campari, Tequila Espolon Reposado aged in oak barrels, pink grapefruit tonic, agave syrup, squeezed orange and lemon, fresh mint</i>	

COFFETAILS™

Coffee Spritz	9,00
<i>Lavazza's signature coffee flavoured twist of the iconic Italian aperitif</i>	
E-tonic	9,00
<i>Lavazza espresso, gin, tonic water, juniper and ginger essence, ice</i>	
Coffetail N. 32	9,00
<i>Muddled drink with fresh basil, vodka, lemon and Lavazza espresso</i>	
Passion > Me	10,00
<i>Passion fruit, vodka, ginger ale, ice, fresh mint and cold brew</i>	
Espresso Martini	10,00
<i>Lavazza's signature recipe wisely mixing espresso, vodka, hazelnut liquor, ice</i>	

In case you had a food allergy or intolerance, before placing your order, please address this with our staff. We will be at disposal to guide you through our menus. All prices include VAT at 20%. A discretionary service charge of 12,5% will be added to you bill.

DRINKS

MINERAL WATER

Still or sparkling - 33cl	3,00
Still or sparkling - 75cl	4,80

SOFT DRINKS

Coca Cola, Coca Cola Diet - 33cl	4,00
Lurisia - Tonic water, Orangeade, Lemonade - 275ml	4,00
Fever Tree - Ginger ale - 200ml	4,00

FRUIT JUICES

Puglia tomato juice	6,50
Piedmont blueberry nectar	6,50
Sicilian mango nectar	6,50
Passion fruit nectar	7,00

FRESH CENTRIFUGED JUICES

Orange centrifuged juice	7,00
Centrifuged juice - Antistress	8,00
<i>Pineapple, apple, orange and ginger</i>	

BOTTLED BEERS

Peroni Nastro Azzurro - 33cl	5,00
<i>100% Italian blonde ale (alcohol 5,1%)</i>	
Peroni - Gran Riserva - 50cl	9,00
<i>Double malt amber ale with spicy tones (alcohol 6,6%)</i>	

COFFEE DESIGN

Coffee Design is the perfect blend of coffee and creativity. Lavazza has developed this enchantment in its innovation laboratory, by refining techniques and devising unique recipes. Thus are born new combinations of flavours, along with unique tools for preparation that make Coffee Design a world to be discovered.

COFFEE DESIGN EXPERIENCE	12,00
<i>A selection of three Coffee Design techniques with a choice of espresso or cappuccino</i>	
CAPPUCCINO DESIGN	5,00
<i>Cappuccino meets Coffee Design for the perfect pairing</i>	
MOKA DESIGN	5,00
<i>The iconic coffee maker, Carmencita, with a special Coffee Design touch</i>	

COFFEE DESIGN DESSERT DEDICATED TO COFFEE LOVERS

Tiramisù secondo Lavazza	9,00
<i>Tiramisu by Lavazza</i>	
Panna cotta con coulis di lamponi e fiori edibili	9,00
<i>Panna cotta with raspberry coulis and edible flowers</i>	
Gelato al fior di latte mantecato fresco affogato al caffè	8,00
<i>Freshly made fior di latte ice cream drowned in coffee</i>	

COFFETAILED™

Coffee Spritz <i>Lavazza's signature coffee flavoured twist of the iconic Italian aperitif</i>	9,00
E-tonic <i>Lavazza espresso, gin, tonic water, juniper and ginger essence, ice</i>	9,00
Coffetail N. 32 <i>Muddled drink with fresh basil, vodka, lemon and Lavazza espresso</i>	9,00
Passion > Me <i>Passion fruit, vodka, ginger ale, fresh mint and cold brew</i>	10,00
Espresso Martini <i>Lavazza's signature recipe wisely mixing espresso, vodka, hazelnut liquor, ice</i>	10,00

