

GASTRONOMIA DESIGN

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 in collaboration with Chef Federico Zanasi
1 Michelin Star - Condividere - Turin.

SOFT & FRAGRANT

Grilled white bread, San Secondo ham
and provolone cheese

1,7,8,11 

9,00

Crispy focaccia, mortadella, arugula,
lemon zest scallion mayonnaise
and pumpkin seeds

1,4 

12,00

Crispy focaccia, stracciatella, tomatoes,
anchovies and balsamic vinegar

1,4,7 

12,00

Canterino bread with grilled vegetables,
primo sale fresh cheese and
kimchi mayonnaise

1,3,6,7 

12,00

Steamed* bread with porchetta of Ariccia,
orange mustard and remoulade sauce

1,3,4,7,9,10 

12,00

Rye and cereal bread with smoked salmon,
avocado, quail eggs and fava bean pesto

1,3,4,8,11 

15,00

FRESH & TASTY

Caesar salad with lettuce, croutons,
chicken breast* cooked at low temperature,
marinated with pumpkin seed praline
vinaigrette, crispy bacon and caesar sauce *

1,3,4,7,10,12 

15,00

Red lentils hummus with sweet and sour
vegetables served with Arabic bread ^V 1,11,12

13,00

Red rice salad with grilled aubergines and
courgettes, confit tomatoes, capers, pine nuts,
Romesco sauce and fresh basil ^V 8,12

13,00

Green tomato cold soup, confit tomatoes,
primo sale, avocado, cucumbers
and basil oil ^V 1,7,12

12,00

SWEET & DELIGHTFUL

Vanilla flan with caramel sauce ^{3,7}

8,00

Mango carpaccio, coconut sorbet,
lemongrass syrup and fresh mint

9,00

Fresh strawberries with catalan cream
and citrus zest ^{3,7}


9,00

SINGLE-SERVE CAKES BY IGINIO MASSARI *  10,00

A moment of extraordinary deliciousness everyday. Ask our staff for the proposals of the day.

^V Vegetarian dish

* Originally flash frozen ingredient

 Available also take away

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WINES & BEERS

	CALICE	BOTT.
WHITE ¹²		
Roero Arneis Cecu d'la Biunda D.O.C.G. Piemonte, Cantina Monchiero Carbone	7,00	28,00
Pecorino Giocheremo con i fiori DOC Abruzzo, Torre dei Beati	7,00	28,00
Gewürtztraminer 502 - DOC Alto Adige, Von Blumen	8,00	34,00
RED ¹²		
Nebbiolo Langhe - DOC Piemonte, Ca' Del Baio	8,00	34,00
Montepulciano Coccia Pazza Abruzzo, Torre dei Beati	12,00	49,00
BOLLICINE ¹²		
Prosecco Sup - D.O.C.G. Baretta Valdobbiadene - Veneto, Merotto	8,00	32,00
Franciacorta - D.O.C.G. Brut Lombardia, San Cristoforo	11,00	44,00
BOTTLED BEERS ⁷		
MENABREA LA 150° - BLONDE Premium light low fermentation lager (alcohol 4,8%)	7,00	
MENABREA LA 150° - AMBRATA Full and rounded body with a moderate bitter taste (alcohol 5%)	7,00	
ICHNUSA - NON FILTRATA Smooth filtered lager with a light bitter aftertaste (alcohol 5%)	7,00	

BEVERAGES

Mineral water	
0,25 lt	2,50
0,75 lt	5,00
Bottled drinks	5,50
Coca Cola, Coca Cola Zero, Orangeade, Lemonade Acqua Tonica Thomas Henry (classic, bitter lemon, elderflowers, grapefruit)	
Organic Fruit Juices	6,50
ACE, Williams pears, apricot, peach, pineapple	
Fresh Citrus Fruits ⁹	7,00
Centrifughe ⁹	8,00
Vitaminica: Apple, pineapple and orange Antistress: Pear, fennel, ginger and lemon Detox: Apple, celery ⁹ , cucumber and lemon	
Tè freddo	5,00
Cold-infused green tea leaves with scents of lemon and ginger	
COLD BREW	4,00
Cold extract coffee	

ALLERGENS

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| 1 Cereals with gluten and derivatives | 8 Nuts and derivatives |
| 2 Shellfish and shellfish products based | 9 Celery and celery products |
| 3 Eggs and egg products based | 10 Mustard and mustard-based products |
| 4 Fish and fish products based | 11 Sesame seeds and sesame seed products |
| 5 Peanuts and peanut products based | 12 Sulfites > 10mg/kg or 10mg/l expressed as SO ₂ |
| 6 Soy and soy products based | 13 Lupine and lupine-based products |
| 7 Milk and milk-based products based | 14 Clams and clams products |

It is not possible to guarantee the absence of allergens due to cross contamination.

