

GASTRONOMIA

Welcome to the place where coffee meets gastronomy. Our simple and flavorful recipes combine high-quality ingredients with elegance and a touch of unexpected flair, for dishes prepared freshly just for you. We always respect seasonality and care for details with unfailing passion. Here, we pair tradition with contemporaneity and style with conviviality. So you can “eat Italian” with an eye to global cuisine. As our long history blends into the future.

GASTRONOMIA


SOFT & FRAGRANT



- | | |
|--|-------|
| NORVEGESE ^{1,4,7,12} | 14,00 |
| Guttiau bread with smoked salmon, avocado, cheese cream, fresh sprouts and pearls of balsamic vinegar | |
| TOAST MILANO ^{1,3,7,10}  | 12,00 |
| Grilled white bread, San Secondo ham, boiled egg, tomato, provolone cheese and mayo, served with truffle, mustard and honey chips | |
| TOAST NORDICO ^{1,4,7}  | 13,00 |
| Grilled white bread, smoked salmon, grilled courgettes and provolone cheese - <i>gluten free option available</i> | |
| NUVOLA VEGETARIANA ^{1,3,7}   | 10,00 |
| Steamed buns with grilled zucchini, confit tomatoes and mozzarella | |
| EMILIANO ^{1,7}  | 9,00 |
| Grilled white bread, San Secondo ham and provolone cheese - <i>gluten free option available</i> | |
| RUSTICO ^{1,3,4,7,10}  | 9,00 |
| Grilled glass bread *, low-temperature cooked chicken, crispy bacon and smoked scamorza cheese | |

 Vegetarian dish

* Originally flash frozen ingredient

 Available also take away

GASTRONOMIA



WARM & TASTY



- RISOTTO MILANESE AL SALTO** ^{V 3,6,7,9,12} 15,00
Saffron risotto with stracchino soft cheese, confit cherry tomatoes and pearls of balsamic vinegar
- TORTELLI PIASTRATI** ^{1,3,6,7} 15,00
Crispy tortelli with carbonara sauce, bacon, edamame, confit tomatoes and Parmesan waffle
- TORTA ALLA ZUCCA** ^{V 1,3,7,10} 12,00
Brisè* with gorgonzola and bacon, a soft cream with pumpkin and ricotta, garnished with confit cherry tomatoes, sunflower and pumpkin seeds and guttiau bread, with a side of salad, truffle chips, mustard, honey and sour cream

FRESH & LIGHT



- INSALATA CAESAR** ^{1,3,4,7,10} 15,00
Lettuce heart, chicken breast cooked at low temperature, Caesar dressing* and toasted bread petals
- INSALATA POKE DI GAMBERI** ^{1,2,8,11,12}  15,00
Barley and Venere rice with steamed prawns marinated in orange juice, zucchini noodles, purple cabbage, orange, pomegranate, cashew nut and black sesame seeds
- INSALATA POKE DI POLLO** ^{1,7,8}  15,00
Barley and Venere rice, with low-temperature cooked chicken marinated in tumeric, purple cabbage, cherry tomatoes, walnuts, crispy bacon and yogurt sauce with chives

Vegetarian option available, with tofu ^{V 6}

GASTRONOMIA

COFFEE DESIGN DESSERTS



- CHEESECAKE SECONDO LAVAZZA** ^{1,3,6,7,8} 10,00
Cream of Italian sweet Tomino cheese
with hazelnut, coffee and white chocolate
- SPUGNA DI TIRAMISÙ** ^{1,6,7} 9,00
Sponge cake, mascarpone mousse
and a magic touch of coffee
- AFFOGATO SECONDO LAVAZZA** ⁷ 9,00
Freshly creamed fior di latte ice cream
served with a Lavazza espresso

SWEET & DELIGHTFUL



- GELATO AL CIOCCOLATO** ^{1,6,7} 8,00
Freshly creamed chocolate ice cream accompanied
by dried raspberries
- MACEDONIA** 5,00
Orange, pineapple and blueberries, garnished with
dried raspberries and mint leaves accompanied
by centrifuged apple

SINGLE-SERVE CAKES BY IGINIO MASSARI *  10,00

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

Iginio Massari

GASTRONOMIA

WINES & BEERS



WHITE

by the GLASS BOTTLE

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

Nebbiolo Langhe - DOC Piemonte, Ca' Del Baio	8,00	34,00
Montepulciano Coccia Piazza Abruzzo, Torre dei Beati	12,00	49,00
Pinot Nero Vignalet Vallagarina IGT Alto Adige, La Cadalora	12,00	49,00

BOLLICINE

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

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 unfiltered lager with a light bitter aftertaste (alcohol 5%)	7,00

GASTRONOMIA

BEVERAGES



MINERAL WATER 0,25 - 0,75 lt	2,50 - 5,50
BOTTLED DRINKS	5,50
Coca Cola, Coca Cola Zero Orangeade, Lemonade	
Acqua Tonica Thomas Henry (classic, bitter lemon and elderflowers)	
ORGANIC FRUIT JUICES	6,50
Ace, Williams pears, apricot, peach, pineapple	
FRESH CITRUS FRUITS	7,00
CENTRIFUGED JUICES	
Vitaminica: Orange, carrot and pineapple	8,00
Antistress: Pear, fennel, ginger and lemon	8,00
Detox: Carrot, fennel, orange, apple and lemon	8,00
COLD BREW	4,00

GASTRONOMIA

ALLERGENS

- 1 Cereals with gluten and derivatives
- 2 Shellfish and shellfish products based
- 3 Eggs and egg products based
- 4 Fish and fish products based on rapid temperature
- 5 Peanuts and peanut products based
- 6 Soy and soy products based
- 7 Milk and milk-based products based
- 8 Nuts and derivatives
- 9 Celery based products
- 10 Mustard and mustard-based products
- 11 Sesame seeds and sesame seed products
- 12 Sulfites > 10mg/kg or 10mg/l expressed as SO₂
- 13 Lupine and lupine-based products
- 14 Clams and clams products

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

