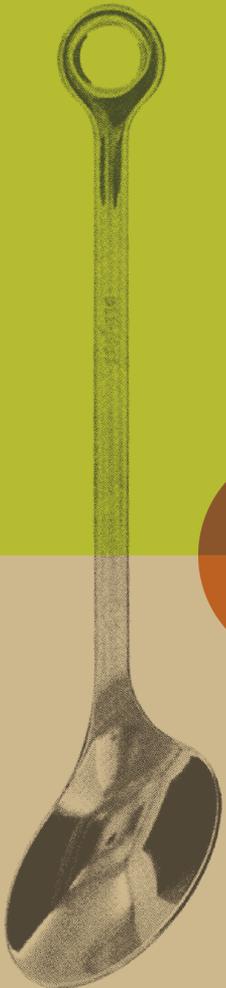




# ME NU



**LAVAZZA**  
TORINO, ITALIA, 1895

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 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 a Classic coffee**

**22,00**

**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 - Panzanella salad  
with feta cheese mousse and cherry tomatoes, cucumbers, black  
olives and mediterranean spices - Rhubarb and strawberries tartlet -  
Cannoli with cream - Pistachio croissant - Dark chocolate roll.**

**With a Classic coffee**

**22,00**

**With Franciacorta 175ml glass**

**34,00**

## BUONI TUTTO IL GIORNO - ALL DAY SAVOURY

## SPECIALI - SPECIALS

**Insalata di riso rosso e salmone**

Black and red rice with marinated salmon, avocado cream, quail eggs, feta, peas, broccoli, sweet and sour onion and salad.

16,00

**Cannellone di avocado e granchio**

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

15,00

**Come... una parmigiana di melanzane**

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

12,00

**Tra un roast beef e un vitello tonnato**

Low temperature cooked sirloin with a light foam of tuna sauce.

15,00

**Tra una panzanella e uno tzatziki**

A tasteful mix of feta cheese mousse and the fresh flavours of cherry tomatoes, cucumbers, black olives and Mediterranean spices.

15,00

**Uovo a 63° con fonduta e fiori di zucchine**

Poached egg on a bed of creamed and fresh courgettes, parmesan fondue and courgette flowers.

12,00

**Insalata di pollo croccante**

Caesar salad with low temperature cooked chicken and crispy bacon served with pumpkin seeds praline, grated parmesan, crunchy croutons and Caesar sauce.

15,00

## SPUNTINI - SMALL BITES

**Panino Cesare**

Challah bread with chicken cooked at low temperature, crispy bacon, green salad, parmesan and pistachio Caesar sauce.

9,00

**Focaccia Nuvola con burrata e crudo**

Homemade light dough steamed and pureed in the oven, with Parma ham, burrata and parmesan.

13,00

**Focaccia Barese**

Homemade classic focaccia dough with burrata, Cantabrian anchovies fillets and cherry tomatoes.

15,00

**Maritozzo vegetariano**

Savoury maritozzo with grilled vegetables and stracciatella cheese.

9,00

**Maritozzo alla porchetta**

Savoury maritozzo with seasoned roast pork, green salad and mustard.

9,00

**Toast Classico**

Soft toasted bread with ham and sweet provolone cheese.

8,00

**Toast Salmone**

Soft toasted bread with smoked salmon, courgettes, cheese and raspberry dressing.

9,00

## DOLCI - DESSERT

## COFFEE DESIGN DESSERT

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

## PASTICCERIA

9,00

*Ask our staff for the sweet and savoury selection of the day.*

## VIENNOISERIE

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

APERITIVI ITALIAN ICONS

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

COFFETAILED™

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

## DRINKS

### WINES

#### WHITE

**Pecorino - Terre di Chieti I.G.P. 'Orsetto Oro', Abruzzo, 2020**  
*Casal Thaulero*

125ml 175ml Bottle

8,00 9,50 40,00

**Pinot grigio - Valdadige, Trentino Alto Adige, 2020**  
*Santa Margherita*

9,00 10,50 45,00

**Vermentino di Gallura Superiore - Monteoro, Sardegna, 2018**  
*Sella & Mosca*

10,00 11,50 48,00

#### RED

**Nero d'Avola - Donnatà, Sicilia, 2015**  
*Alessandro di Camporeale*

8,00 9,50 40,00

**Barbera d'Alba - Piani, Piemonte, 2014**  
*Azienda Agricola Pelissero*

9,00 12,00 49,00

**Brunello di Montalcino, Toscana, 2015**  
*Col d'Orcia*

15,00 17,50 98,00

#### SPARKLING WINES

**Prosecco Superiore di Valdobbiadene Brut, Veneto**  
*Santa Margherita*

8,00 9,50 46,00

**Brut Rosé Metodo Classico, Lombardia**  
*Costaripa Mattia Vezzola*

12,00 15,00 80,00

**Franciacorta - Satèn, Lombardia, 2015**  
*Contadi Castaldi*

15,00 17,50 90,00

#### DESSERT WINE

**Passito di Pantelleria, Sicilia, 2011 - Rallo**

50ml

10,00

## DRINKS

### LIQUEURS

<b>Grappa selezione Moscato – Bepi Tosolini</b> - 40ml glass	8,00
<b>Italian amaro</b> - 40ml glass	7,00

### BOTTLED BEERS

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

### DRINKS

#### Mineral Water

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

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

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

## I CLASSICI

*Prepared with 1895 Cocoa Reloaded specialty blend*

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

## 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 18<sup>th</sup> 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*

## DELIZIE

## CALDI - HOT

**Nuttylatte Deluxe**

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

4,80

**Chocolatte Deluxe**

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

4,80

**Espresso Viennese**

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

4,80

## FREDDI - COLD

**Italian Iced Mocha**

Espresso Lavazza, cold chocolate, ice and whipped cream

4,80

**Iced Cappuccino**

Cremespresso, cold brew and ice

4,80

**Lavazza Blendissimo**

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

5,00

## 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**

A selection of three Coffee Design techniques with a choice of espresso or cappuccino

12,00

**CAPPUCCINO DESIGN**

Cappuccino meets Coffee Design for the perfect pairing

5,00

**MOKA DESIGN**

The iconic coffee maker, Carmencita, with a special Coffee Design touch

5,00

## BREWING METHODS

*Prepared with 1895 single origin specialty coffees*

### Moka Pot

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.

4,00

### Pour Over Chemex (3 cups)

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.

10,00

### Pour Over V60

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.

4,00

### French Press

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.

4,00

### Aeropress

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.

4,00

## COLD SPECIALS

*Prepared with La Reserva de ¡Tierra! Colombia*

### Cold Brew

4,50

### Nitro Cold Brew

Cold brew with nitrogen for a rich and smooth texture

5,00

### Nutty Nitro

Nitro cold brew, coconut milk, hazelnut syrup, ice

5,00

### Coco Choc

Cold brew, coconut milk, chocolate flavouring, ice

5,00

