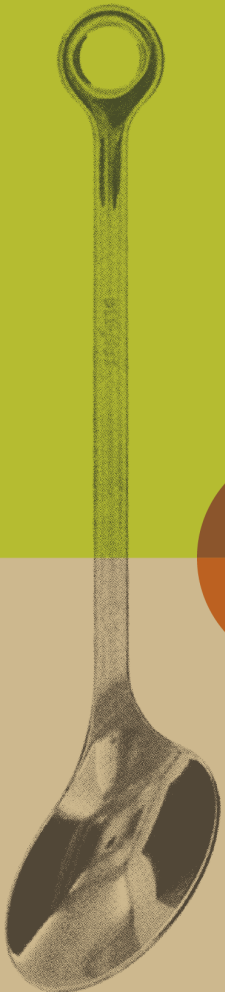




# ME NU



**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

<b>Carpaccio di salmone e olive taggiasche</b>	<b>16,00</b>
<i>Raw marinated salmon, topped with oranges, seared Taggiasca olives and tarragon vinaigrette</i>	
<b>Cannellone di avocado e granchio</b>	<b>16,00</b>
<i>Fresh avocado roll stuffed with crab meat, fresh vegetables and mayonnaise</i>	
<b>Come... una parmigiana di melanzane</b>	<b>14,00</b>
<i>Like... an aubergine parmigiana: crispy aubergines with tomato powder on warm mozzarella cream and fresh basil</i>	
<b>Tra un roast beef e un vitello tonnato</b>	<b>15,00</b>
<i>Low temperature cooked sirloin with a light foam of tuna sauce</i>	
<b>Hummus di lenticchie rosse e verdure agrodolci</b>	<b>12,00</b>
<i>Red lentil hummus with marinated vegetables and warm crescìa bread</i>	
<b>Tartare di pomodoro El Barri</b>	<b>12,00</b>
<i>Tomato tartare with caper flower and warm crescìa bread</i>	
<b>Insalata caprese con burrata e fragole</b>	<b>15,00</b>
<i>Cherry tomatoes with burrata, fresh strawberries and crunchy almonds</i>	

# GASTRONOMIA

## SPUNTINI - SMALL BITES

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

**DOLCI - DESSERT**

COFFEE DESIGN DESSERT

**Tiramisù secondo Lavazza** 9,00

*Tiramisu by Lavazza*

**Panna cotta con coulis di lamponi e fiori edibili** 9,00

*Panna cotta with raspberries coulis and edible flowers*

**Gelato al fior di latte mantecato fresco con espresso** 8,00

*Freshly made fior di latte ice cream with espresso*

**Coffee design experience** 12,00

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

SWEET & DELIGHTFUL

Please ask to the staff for our patisserie selection.

## DRINKS

### APERITIVI ITALIAN ICONS

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

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

#### RED

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

## SPARKLING WINES

Prosecco Superiore di Valdobbiadene Brut, Veneto

*Santa Margherita*125ml glass / 175ml glass  
Bottle8,00 / 9,50  
46,00

Brut Rosé Metodo Classico, Lombardia

*Costaripa Mattia Vezzola*125ml glass / 175ml glass  
Bottle12,00 / 15,00  
80,00

Franciacorta - Satèn, Lombardia, 2015

*Contadi Castaldi*125ml glass / 175ml glass  
Bottle15,00 / 17,50  
90,00

## DESSERT WINE

Passito di Pantelleria, Sicilia, 2011 - *Rallo*

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

*100% Italian blonde ale (alcol 5,1%)*

Peroni - Gran Riserva 500ml

9,00

*Double malt amber ale with spicy tones (alcol 6,6%)*

## 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 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 17<sup>th</sup> 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

<b>Croissant</b>	3,00
<i>Plain croissant</i>	
<b>Croissant alla mandorla</b>	4,50
<i>Almond croissant</i>	
<b>Croissant al pistacchio</b>	4,50
<i>Pistachio croissant</i>	
<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

### PASTICCERIA

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

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

### COFFETAILS™

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

## 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

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

### CAPPUCCINO DESIGN 5,00

*Cappuccino meets Coffee Design for the perfect pairing*

### MOKA DESIGN 5,00

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

## COFFEE DESIGN DESSERT DEDICATED TO COFFEE LOVERS

### Tiramisù secondo Lavazza 9,00

*Tiramisu by Lavazza*

### Panna cotta con coulis di lamponi e fiori edibili 9,00

*Panna cotta with raspberry coulis and edible flowers*

### Gelato al fior di latte mantecato fresco affogato al caffè 8,00

*Freshly made fior di latte ice cream drowned in coffee*



COFFETALES™

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

