

Breakfast a la carte

Egg Specialties 14 €

Featuring farm fresh, local eggs

Egg Frittata “Romana” with zucchini and almonds

Omelette with black truffles

Avocado Toast

Avocado on toasted home made bread topped with a poached egg

Omelettes 12 €

Prosciutto & cheese

Spinach & cheese

Mushrooms

Eggs 12 €

Egg whites

Scrambled

Poached

Fried

Soft boiled

Crepes & Pancakes 10 €

With organic maple syrup or chocolate hazelnut cream

Toasted Panini 12 €

Prosciutto and cheese

Roman zucchini, tomato, basil and artisanal salt

Home made Assaggia Pastries 8 €

Maritozzo – A Roman specialty, warm brioche filled with thick, fresh whipped cream and/or organic chocolate hazelnut cream (2 pcs)

Bombe Fritte – Warm delicate pastry filled with vanilla cream (2 pcs)

Smoothies 7 €

Strawberry & Banana

Carrots, apple & ginger