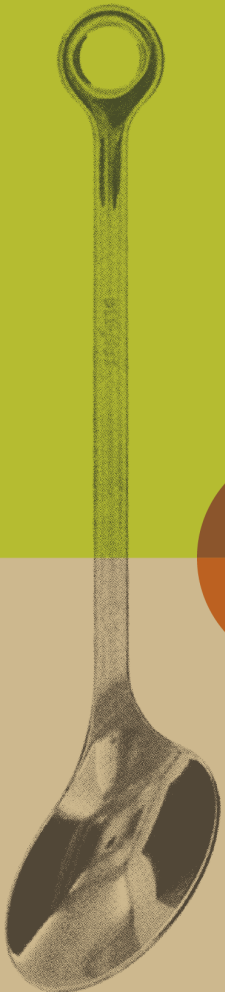




ME NU



LAVAZZA
TORINO, ITALIA, 1895

PASTRIES

VIENNOISERIE

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

Allergens icons available for each recipe.

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PASTICCERIA

Please ask to the staff for our patisserie selection.

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CAFFETTERIA

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.

EXPERIENCE

CAPPUCCINO DESIGN

5,00

Design meets cappuccino for a unique tasting experience

MOKA DESIGN

5,00

Moka pot paired with the Coffee Design bite of the day

DESSERT

Tiramisù secondo Lavazza

9,00

Tiramisu by Lavazza

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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

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CAFFETTERIA

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 18th 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

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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

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CAFFETTERIA

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.

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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

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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	7,00
Antistress - pineapple, apple, orange and ginger	8,00

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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

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APERITIVI & SAVOURY BITES

A selection of simple and sophisticated savoury recipes for an ideal pairing with your aperitivo and drinks.

SPUNTINI - SMALL BITES

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

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The unique ritual of the aperitivo, the pairing of fine cuisine and mixology, with a selection of iconic Italian cocktails and our Coffeetails™, precious custom creations with a hint of coffee. The gentle bitterness of coffee, adjusted with different preparations, from espresso to cold brew, combines perfectly with the most varied ingredients and gives life to our surprising cocktails.

ITALIAN ICONS

Nuvola Spritz

10,00

Aperol, Prosecco, soda topped with Grand Marnier, citrus and spices foam, scent of fresh roasted coffee

Negroni Cold Brew

10,00

Campari, Gin Bankes, Vermouth Bianco Cinzano 1757 and hint of Barolo Chinato infused on fresh roasted coffee

Milano Mule

10,00

Vermouth Bianco Cinzano 1757, squeezed lemon, drops of Ginger bitter, Thomas Henry Elderflower tonic and fresh mint

Bittersweet Paloma

10,00

Campari, Tequila Espolon Reposado aged in oak barrels, pink grapefruit tonic, agave syrup, squeezed orange and lemon, fresh mint

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APERITIVI & SAVOURY BITES

COFFETAILED™

Coffee Spritz

Lavazza's signature coffee flavoured twist of the iconic Italian aperitif

9,00

E-tonic

Lavazza espresso, gin, tonic water, juniper and ginger essence, ice

9,00

Coffetail N. 32

Muddled drink with fresh basil, vodka, lemon and Lavazza espresso

9,00

Passion > Me

Passion fruit, vodka, ginger ale, ice, fresh mint and cold brew

10,00

Espresso Martini

Lavazza's signature recipe wisely mixing espresso, vodka, hazelnut liquor, ice

10,00

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WINES

WHITE

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

Casal Thaulero

125ml glass 8,00

175ml glass 9,50

Bottle 40,00

Pinot grigio - Valdadige, Trentino Alto Adige, 2020

Santa Margherita

125ml glass 9,00

175ml glass 10,50

Bottle 45,00

Vermentino di Gallura Superiore - Monteoro, Sardegna, 2018

Sella & Mosca

125ml glass 10,00

175ml glass 11,50

Bottle 48,00

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APERITIVI & SAVOURY BITES

RED

Nero d'Avola – Donnatà, Sicilia, 2015

Alessandro di Camporeale

125ml/175ml glass

8,00/9,50

Bottle

40,00

Barbera d'Alba – Piani, Piemonte, 2014

Azienda Agricola Pelissero

125ml/175ml glass

9,00/12,00

Bottle

49,00

Brunello di Montalcino, Toscana, 2015

Col d'Orcia

125ml/175ml glass

15,00/17,50

Bottle

98,00

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SPARKLING WINES

Prosecco Superiore di Valdobbiadene Brut  Veneto	
<i>Santa Margherita</i>	
125ml/175ml glass	8,00/9,50
Bottle	46,00
Brut Rosé Metodo Classico  Lombardia	
<i>Costaripa Mattia Vezzola</i>	
125ml/175ml glass	12,00/15,00
Bottle	80,00
Franciacorta - Satèn, Lombardia  2015	
<i>Contadi Castaldi</i>	
125ml/175ml glass	15,00/17,50
Bottle	90,00

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>	

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