

PANINETTI

CORNETTO UOVO E PANCETTA 6.90

Egg Frittata, Fontina and Bacon Croissant

PASQUALINA 3.90

*Swiss Chard with Ricotta-Filled
Parmigiano Reggiano® DOP Croissant*

BUONGI 6.90

Pancetta, Sunnyside Up Egg, and Chive Croissant

UOVO 4.90

*Roasted Porkloin and Hard Boiled Egg on a
Housemade Sesame Bun*

CORNETTO AL CRUDO 4.90

Croissant with Prosciutto Crudo

CORNETTO COTTO E FONTINA 6.90

Ham & Fontina on a Housemade Croissant

CAPRESE 4.90

*Housemade Mozzarella, Tomato and
Basil on a Housemade Bun*

VALDOSTANO 4.90

Fontina Cheese and Prosciutto Cotto

PASTICCINI 6.90

Selection of 4 mini housemade pastries

CORNETTI

CORNETTO ALL'OLIO D'OLIVA 3.40

Extra Virgin Olive Oil Croissant

CORNETTO ALLA CREMA 4.90

Pastry Cream Filled Croissant

CORNETTO YOGURT E MIRTILLI 4.90

Yogurt and Blueberry Croissant

GIRELLA 3.40

Walnut and Pecan Caramel Croissant

CORNETTO ALL'ALBICOCCA 3.40

Apricot Jam Filled Croissant

SACCOTTINO AL CIOCCOLATO 3.90

Chocolate Croissant

SACCOTTINO VENCHI 4.90

Venchi Chocolate Hazelnut Gianduja Filled Croissant

TRECCIA 3.90

Twisted Golden Raisin and Apricot Croissant

INTEGRALE AL MIELE 3.90

Whole Wheat and Honey Croissant

STRUDEL DI MELE 4.90

Apple-Filled Housemade Puff Pastry

DANESE 3.90

Cream and Fruit Preserve Danish

CORNETTO FRANGIPANE 4.90

Twice Baked Almond Frangipane Croissant with Apricot Jam

TORTE E BISCOTTI 4.90

TORTE CAKES BY THE SLICE

TORTA DI PERE

Pear and Brown Butter

TORTA DI MELE

Apple Pound Cake

GRECA

*Almond Frangipane and
Puff Pastry Cake*

TORTA DI NOCCIOLE

Hazelnut Cake

AMOR POLENTA

Almond and Polenta

MARILYN

Orange and Poppy Seed

COCCO

Coconut

OLIO D'OLIVA

Extra Virgin Olive Oil

ESPRESSO

Espresso

RICOTTA E ARANCIA

Orange and Ricotta

BISCOTTI E TORTINI HOUSEMADE COOKIES AND MINI TARTS

FRAGOLA

*Agrimontana Strawberry
Jam*

GIANDUJA

*Venchi Chocolate and
Hazelnut Spread*

NOCCIOLA

Flourless Hazelnut Cookie

MELIGA

*Polenta Cookies with
Apricot Jam*

POLENTINA

Blueberry and Polenta

TORTINA DI MELE

*Mini Apple Tart with
Brown Butter Streusel*

Please inform your server of any allergies or dietary restrictions.
The consumption of raw or undercooked eggs, meat, poultry, seafood
or shellfish may increase your risk of foodborne illness.



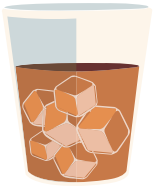
This menu is a 1-time use menu that
has been printed on recycled paper using
100% recycled fiber.

ITALIAN CLASSICS

	SINGLE	DOUBLE	
Espresso	2.85	3.85	
Espresso Macchiato	3.35	4.35	
Espresso Con Panna With Whipped Cream	3.60	4.60	
	SMALL	MEDIUM	LARGE
Cappuccino	3.75	4.75	5.50
Caffe Latte	3.75	4.75	5.50
Caffe Americano	3.50	4.50	4.95



COLD SPECIALTIES



Cold Brew	4	4.50
Cold Brew Aria • Nitro	4.80	5.30
Iced Caffe Latte	4.25	5.05
Iced Caffe Mocha	4.50	5.95
Espresso Shakerato	4.50	5.50
Cappuccino Shakerato	4.75	5.75

Summer
Drinks

Iced Peach Shakerato	6.50
Iced Ginger & Peach Shakerato	6.50
Iced Mandarin Shakerato	6.50
Caffe Leccese Double Espresso Over Ice and Almond Syrup	4.75



That's Food Love

HOT SPECIALTIES


Espresso Corretto	8.85	9.85	
Espresso with 1 Shot of Liqueur • Available After 9 A.M.			
Caffe Mocha	3.95	4.95	5.95
Espresso, Hot Chocolate, Steamed Milk			
Cappuccino Viennese	4.50	5.50	5.95
Espresso, Steamed Milk, Whipped Cream, Cocoa Powder			
Caffe Latte Con Acero	3.95	4.95	5.95
Espresso, Steamed Milk, Maple Syrup			

TEA AND HOUSEMADE JUICES

Iced Tea • Hibiscus or Lemon & Ginger	3.75	4.25	4.75
Fresh-Squeezed Juice • Orange or Lemonade	3.50	4.50	5.50
Daily Assortment of Hot Teas			2.95



VINI AND COCKTAILS *AVAILABLE AFTER 9 AM

	GLASS	BOTTLE
 Aperol Spritz • Aperol, Prosecco, Soda, Orange	16	
Ronco Belvedere, Prosecco NV • Veneto	13	52
Matto, Pinot Grigio 2018 • Veneto	13	52
Fontanafredda, Langhe Rosato 'Solero' • Piemonte	18	72
Torrae del Sale, Primitivo 2017 • Puglia	14	56

