

## ALL DAY BREAKFAST until 16.00

### The Classic Croissant 4,75

With creamy butter and homemade raspberry compote ○

### The Pistachio Croissant 6,25

With pistachio cream and pistachio crumble ○

### Yoghurt & Organic Walnut Granola 8,50

With low fat Skyr, homemade raspberry compote and fresh fruit ○●

*Vegan option with plant-based yogurt*

### Strawberry Overnight Oats 6,50

With almond milk, chia seed, oatmeal, pistachio crumble and fresh strawberries

### Small Breakfast 6,00

Toast with boiled egg, cheese, butter and homemade raspberry compote ◡

### Brioche French Toast 7,50

Whipped mascarpone, lemon sugar, forest fruit and dried raspberries

### Scrambled Eggs 9,50

Scrambled bio eggs on toasted sourdough bread, with little gem and parmesan ◡

*We have gluten-free toast available*

## Breakfast deal

until 12.00

### Fresh Orange Juice

&

### Coffee or Tea

&

### Fresh Fruit

&

### Choose 1 item:

### Croissant of Choice

or

### Cake of Choice from Counter

or

### Yoghurt with granola

€ 9,50



## DRINKS until 16.00

### Fresh Orange Juice 4,50 ●

### Gorgeous Green 6,50

Smoothie with mango, avocado, banana, almond milk matcha

### Purple Rain 6,50

Smoothie with blueberries, banana, strawberry, almond milk and almond butter ●

## PASTRY & BAKERY until 16.00

### Chai Spiced Carrot Cake 4,75 ●

### Lemon Poppy Seed Cake 4,75 ●

### Lemon Frangipane Tartlet 6,25

### Apple Cake 5,75 ●

## EGGS 10.00-16.00

### **Croissant Avo Smash & Poached Egg 7,50**

Croissant filled with avo smash, poached egg and parmesan

### **Shakshuka 11,50**

With 3 poached eggs, feta and toasted sourdough bread on the side ☹

### **Poached Egg & Mushrooms 12,50**

Toasted sourdough bread with 2 poached eggs, fried mushrooms and Hollandaise ☹

### **Truffled Scrambled Eggs 11,50**

Toasted sourdough bread with scrambled eggs with truffle, little gem and truffle pecorino ☹

### **Turkish Eggs 10,00**

Poached eggs with garlic yoghurt, vegan nduja, aleppo-oil and toasted sourdough bread on the side

## LUNCH 12.00-16.00

### **Tomato Soup 5,50**

Small soup with sourdough croutons and basil ● ☹

### **Brioche Club Sandwich 11,50**

With scrambled eggs, lettuce, avocado, tomato and sriracha mayo

### **Sandwich Hummus & Artichoke 10,50**

Toasted sourdough bread with hummus, grilled artichoke, caper apple, pickled onion and allepo-oil ● ☹

### **Sandwich Roasted Peach & Halloumi 10,50**

Toasted sourdough bread with roasted peach and cherry, pumpkin seeds, grilled halloumi and green herb sauce ☹

### **Sandwich Avo Smash & Cottage Cheese 10,00**

Toasted sourdough bread with avo smash, cottage cheese, soft boiled egg and crispy chili oil ☹

### **Sandwich Burrata & Cherry Tomatoes 11,50**

Toasted sourdough bread with smashed burrata, roasted cherry tomatoes, chive oil and almond shavings ☹

### **Neapolitan Caprese 11,50**

Folded 'panuozzo' sandwich filled with burrata, pesto, tomatoes, pine nuts and rocket

### **Neapolitan Muhammara 11,50**

Folded 'panuozzo' sandwich filled with muhammara, goat cheese, roasted bell pepper, walnuts, pomegranate seeds and pomegranate dressing ○  
*Vegan option with plant-based feta*

### **Neapolitan Tallegio 12,50**

Folded 'panuozzo' sandwich filled with tallegio, spinach, truffle and caramelized red onion

*We have gluten-free toast available*

## PIZZETTE NAPOLETANA



*Small to share  
or regular*

### Margherita 9,00/14,50

Red tomato base, mozzarella and basil ○ ◡

### Tommy Burrata 11,50/19,50

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto ◡

### No Pepperoni 11,50/18,50

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone ○ ◡

### Truffled Mushroom 11,50/18,50

Mozzarella base, roasted mushrooms, truffle oil, rocket and truffle pecorino ○ ◡

*Vegan option with vegan parmesan instead of truffle pecorino*

### Quattro Formaggi 11,00/17,50

Mozzarella base with scamorza, gorgonzola, parmesan and sage ○ ◡

### Bell Pepper & Eggplant 10,50/17,00

Yellow bell pepper base with mozzarella, eggplant, scamorza and vegan nduja ○ ◡

### Rosemary & Pistachio 11,00/17,50

Mozzarella base with rosemary, little gem, red onion and pistachio crumble ○ ◡



## BOWLS

### Green Goddess 13,50

Roasted cauliflower, bimi, and romanesco with corn, roasted almonds and baby kale with green dressing ● ◡

### Quinoa Queen 14,00

Quinoa with black chickpeas, pickled cucumber and red cabbage, roasted pointed cabbage, hazelnut and half an avocado ● ◡

### Melon Magic 14,50

Watermelon, cucumber, pointed bell pepper, red onion, feta, Kalamata olives, pomegranate seeds, croutons and roasted almonds ○ ◡

## ANTIPASTI / APERITIVO

*Perfect with your (first) drink and/or to start the evening*

### Homemade Focaccia 4,50

Made from our own dough, with fleur de sel and olive oil ●

### Cheesy Garlic Bread Pizzetta 6,50

Made from our own dough, with mozzarella, parmesan, and garlic butter ○

### Bruschetta Tomato & Basil 7,50

Focaccia, tomato, basil, garlic, capers and olive oil ●

### Bruschetta Burrata & Pistachio Pesto 7,50

Focaccia, smashed burrata, pistachio pesto and pistachio crumble

### Bruschetta Tallegio & Mushrooms 7,50

Focaccia, roasted mushrooms and tallegio

### Burrata & Tomato Carpaccio 7,50

Burrata, coeur de boeuf tomato, chive oil and melon salsa

## LA DOLCE VITA MENU

*The good life of Italy in a perfect three-course dinner*

*27,50 per person*

*Choose a primi or pizzette*

*Choose a secondi or pizza*

*Choose a dessert*



PRIMI

*Fully "primo piatto"  
(first course)*

*Traditionally the first warm course, after the antipasti and before the secondi.  
Also delicious as a light meal, for example with a side dish. Or as one of the dishes to  
share with the table.*

PASTA

**Ricotta Gnocchi 11,00**

With sage butter, capers, parmesan and lemon zest

**Spinach Risotto & Green Asparagus 13,50**

Risotto with green asparagus, spinach, and parmesan

**Ravioli Eggplant & Nduja 13,50**

Eggplant ravioli, yellow pepper sauce, roasted pepper and zucchini, vegan nduja, basil and parmesan ○

**Pasta Truffle Fungo 14,50**

Rigatoni, roasted mushrooms, truffle cream sauce, truffle pecorino and rocket ○

**Lasagna Verde con Ricotta e Spinaci 12,00**

Fresh lasagna with ricotta, spinach, mozzarella, spicy tomato sauce, and parmesan

BOWLS

**Green Goddess 13,50**

Roasted cauliflower, bimbi and romanesco with corn, roasted almonds and baby kale with green dressing ●

**Quinoa Queen 14,00**

Quinoa with black chickpeas, pickled cucumber and red cabbage, roasted pointed cabbage, hazelnut and half an avocado ●

**Melon Magic 14,50**

Watermelon, cucumber, pointed bell pepper, red onion, feta, Kalamata olives, pomegranate seeds, croutons and roasted almonds ○

*primi and secondi*

PIZZETTE NAPOLETANA

*Our own dough according to a traditional Neapolitan recipe. Ideal as a main course, if you want to eat multiple courses, or share several dishes with the table. In 2 sizes: primi and secondi.*

**Margherita 9,00/14,50**

Red tomato base, mozzarella and basil ○

**Tommy Burrata 11,50/19,50**

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto

**No Pepperoni 11,50/18,50**

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone ○

**Truffled Mushroom 11,50/18,50**

Mozzarella base, roasted mushrooms, truffle oil, rocket and truffle pecorino ○  
*Vegan option with vegan parmesan instead of truffle pecorino*

**Quattro Formaggi 11,00/17,50**

Mozzarella base with scamorza, gorgonzola, parmesan and sage ○

**Bell Pepper & Eggplant 10,50/17,00**

Yellow bell pepper base with mozzarella, eggplant, scamorza and vegan nduja ○

**Rosemary & Pistachio 11,00/17,50**

Mozzarella base with rosemary, little gem, red onion and pistachio crumble ○

*Fully "secondi piatti"  
(main course)*

## SECONDI

*The 'second course' that follows the primi. Choice of pizza or a vegetable dish; the vegetables are the "star" of the evening. As a second course, as a main course, or as one of the dishes to share with the table.*

### **Gratinated Pointed Cabbage & Taleggio 16,00**

Pointed cabbage gratinated with taleggio, served on a cream of celeriac, with almond shavings

### **White Asparagus 16,50**

White asparagus with a soft boiled egg and Hollandaise sauce

### **Cauliflower "Steak" 15,50**

Roasted cauliflower steak with gremolata, smoked allepo oil and roasted hazelnuts ● ♣

### **Melanzane alla Parmigiana 16,00**

Sliced eggplant with tomato sauce, mozzarella, parmesan and basil, served with focaccia ◡

## CONTORNI / SIDES

*Side dishes to complete your meal*

### **Rucola Salad 4,50**

With classic vinaigrette and roasted pine nuts ● ♣

### **Coeur de Boeuf Tomato Salad 6,50**

Coeur de boeuf tomato, cherry tomatoes and classic vinaigrette ● ♣

### **Crispy Mushrooms & Spinach 5,00**

Crispy mushrooms with spinach, fried in garlic and olive oil ● ♣

### **Caesar Salad 7,50**

Romaine lettuce, boiled egg, vegan bacon, green beans, parmesan, Caesar dressing and sourdough croutons ◡ ◡

*Vegan option with taggiasche olives instead of a boiled egg*

### **Panzanella 6,50**

Tuscan bread salad with tomato, cucumber, red onion, roasted peach, roasted cherry and basil ●

● = vegan   ◡ = vegan option available   ♣ = gluten-free   ◡ = gluten-free option available

*Allergies? Let us know, we're happy to help!*

**DOLCI**

*The ultimate finale of the meal*

**Affogato 4,50**

Vegan vanilla ice cream and espresso ● ◡

**Spiked Affogato 9,50**

Vegan vanilla ice cream and espresso martini ● ◡

**Tiramisu Classico 7,50**

Ladyfingers, homemade tiramisu cream, espresso, marsala and cocoa

**Mango Tiramisu 8,50**

Homemade vegan tiramisu cream, with mango and passion fruit coulis ●

**Apple Cake with Vanilla Ice Cream 8,50**

Warm apple cake served with vanilla ice cream ●

**Lemon Frangipane Tartlet 8,50**

Served with whipped cream, almond shavings, cookie crumble and vanilla ice cream

**Dark Chocolate Mousse 8,50**

Dark chocolate mousse with dark chocolate chips and raspberry compote ● ◡

*La dolce vita*

*Allergen card*



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