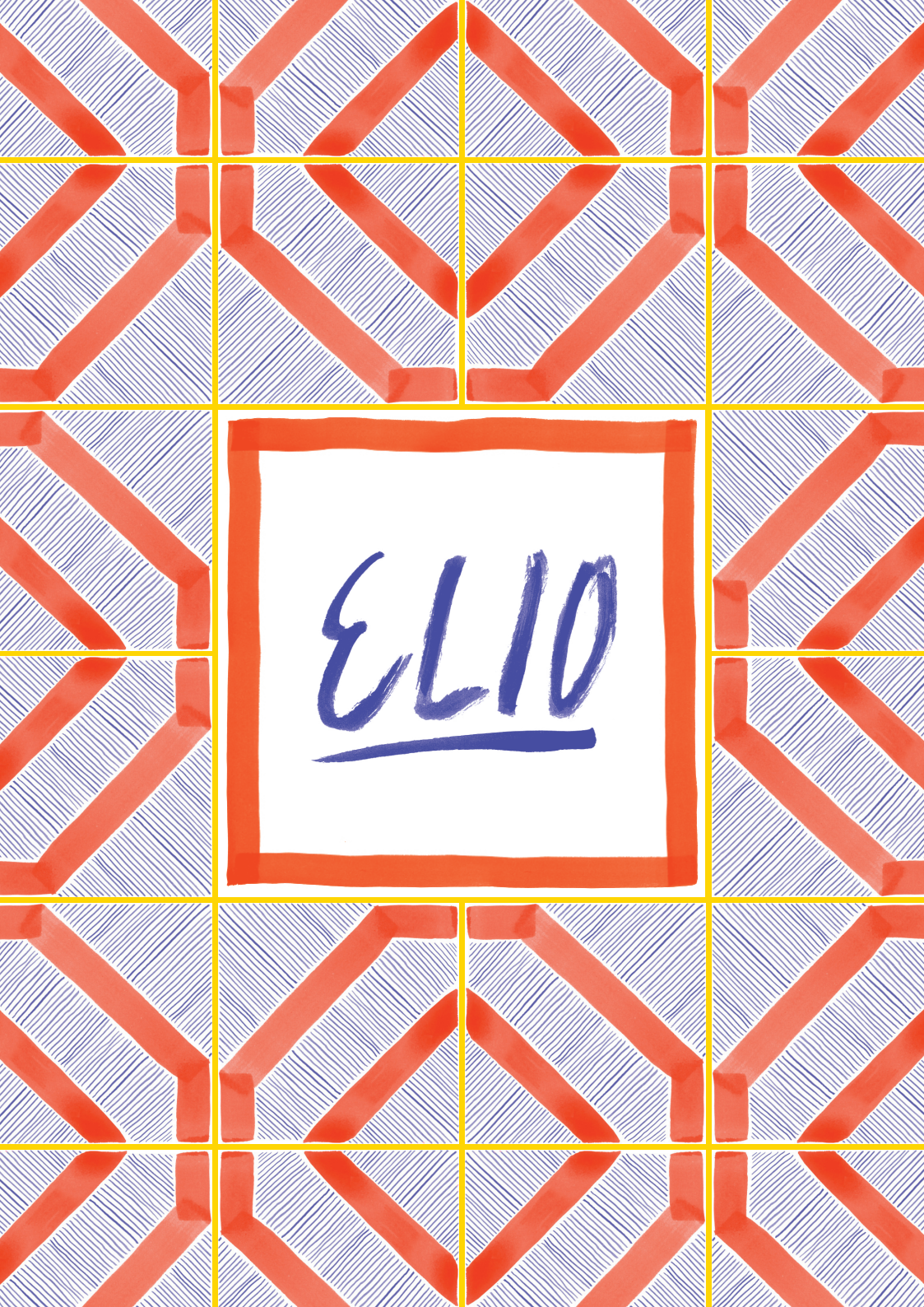




ELIO

CAFFÈ AND CO.

CAFFETTERIA

ESPRESSO	2
ESPRESSO DOPPIO	3
ESPRESSO MACCHIATO	3
AMERICANO	3
CAFFÉLATTE	3
CAPPUCCINO	3
TE' E TISANE	5

ESTRATTI & SPREMUTE

ENERGIZZANTE	8
CAROTA, BARBABietOLA ROSSA, MELA ZENZERO	
DEPURATIVO	8
MELA, CETRIOLO, FINOCCHIO, LIMONE, SPINACI	
SPREMITA D'ARANCIA	6
SPREMITA DI POMPELMO	6

SIAMO ORGOGLIOSI DI SERVIRE CAFFÈ E TÈ PROVENIENTI DA FONTI SOSTENIBILI.
CHIEDI AL TUO CAMERIERE PER MAGGIORI INFORMAZIONI

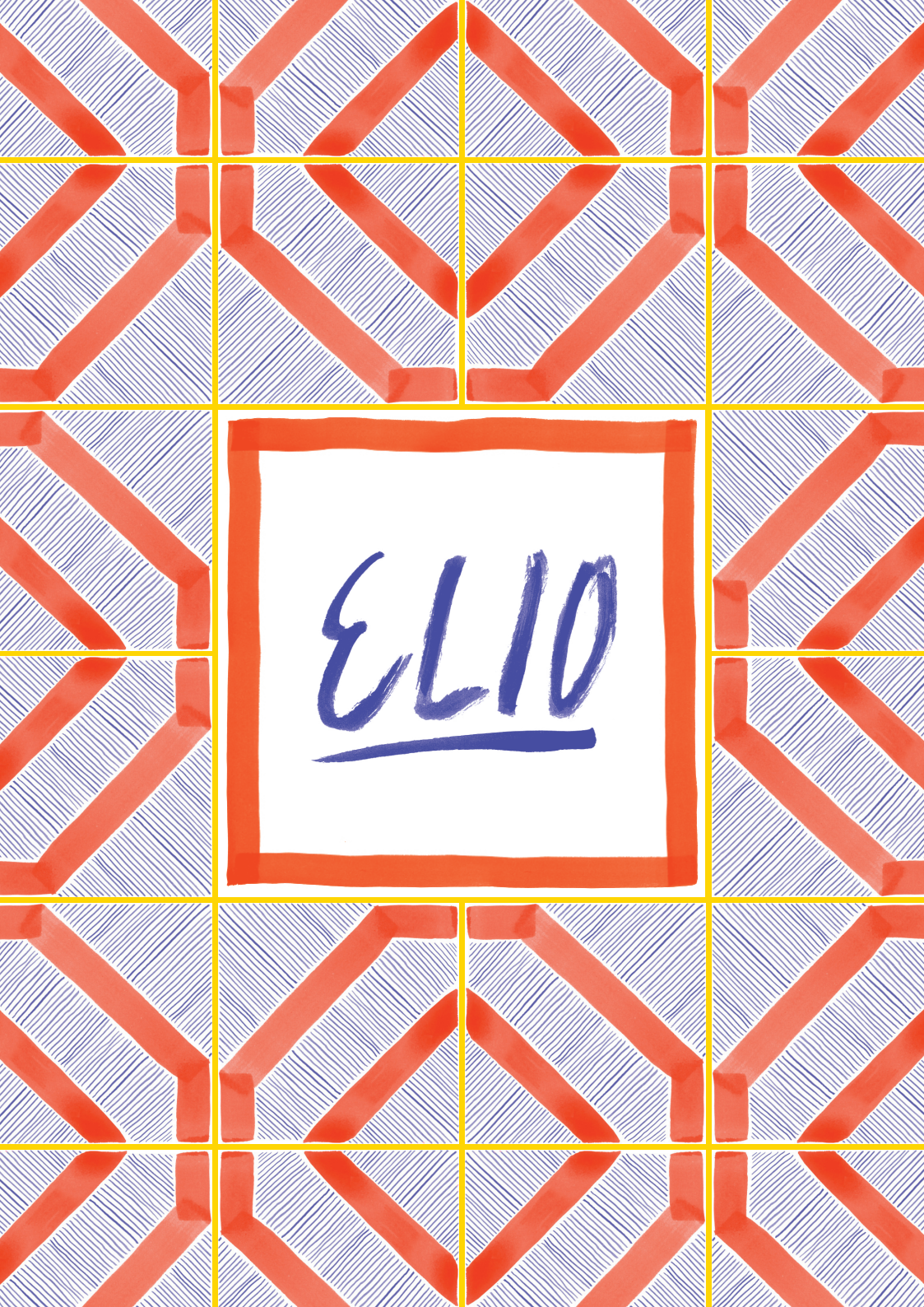
COLAZIONE

YOGURT DI FATTORIA, GRANOLA, FRUTTI DI BOSCO E MIELE	[G,L,F,A]	9
CHIA PUDDING ALLA ZUCCA CON FROSTING VEGETALE ALLE MANDORLE E NOCI PECAN	[F,A]	11
PANCAKES CON FRUTTI DI BOSCO - CLASSICO O GLUTEN FREE	[G,L,U]	12
OMELETTE: CONDIMENTI A SCELTA (PROSCIUTTO COTTO, SPINACI, FORMAGGIO)	[U,L,SF]	11
COLAZIONE CASARECCIA: SALSICCIA, CACIOTTA, UOVO FRITTO, FAGIOLI, FUNGHI E POMODORI ARROSTITI	[L,SN,U,SF]	16
DUE UOVA (STRAPAZZATE, IN CAMICIA, O FRITTE) E PANE TOSTATO	[G,U,L,SF]	8
UOVO ALLA FIORENTINA - UOVO IN CAMICIA, ENGLISH MUFFIN, SPINACI SALTATI E SALSA OLANDESE	[U,LGL,SF]	8
FRENCH TOAST CON CREMA DI MASCARPONE E MIRTILLI	[G,U,L]	11
TOAST CON PROSCIUTTO COTTO E FORMAGGIO	[G,L]	13
PANE BURRO E MARMELLATA	[L,G]	6
AVOCADO SMASH SU PAN BRIOCHE TOSTATO, LIMONE, RAVANELLI E UOVO IN CAMICIA	[G,U,L,SF]	12
FRUTTA DI STAGIONE		8
CORNETTO (SEMPLICE, CIOCCOLATO, CREMA, MARMELLATA, DANESE, SACCOTTINO)	[L,U,G,F]	3
FETTA DI TORTA FATTA IN CASA	[L,U,G,F]	3

Tutti i prezzi sono in euro € / Allergeni Alimentari

Arachidi [A], Crostacei [C], Frutta a Guscio [F], Glutine [G], Lattosio [L], Lupini [LU]

Molluschi [M], Pesce [P], Sedano [SD], Solfiti [SF], Semi di Sesamo [SM], Senape [SN], Soia [SO], Uova [U], Vegano [VG]



ELIO

COFFE' AND CO.

TEAS & COFFEE

ESPRESSO	2
DOUBLE ESPRESSO	3
ESPRESSO MACCHIATO	3
AMERICANO	3
CAFFÉ LATTE	3
CAPPUCCINO	3
TEA AND INFUSIONS	5

FRESH JUICES

ENERGIZER	8
CARROT, RED BEETROOT, APPLE, GINGER	
PURIFIER	8
APPLE, CUCUMBER, FENNEL, LEMON, SPINACH	
FRESH ORANGE JUICE	6
FRESH GRAPEFRUIT JUICE	6

WE ARE PROUD TO SERVE COFFEE AND TEAS SOURCED FROM SUSTAINABLE ORIGINS.
PLEASE ASK YOUR SERVER FOR MORE INFORMATIONS

BREAKFAST

CREAMY FARM-FRESH YOGURT TOPPED WITH GRANOLA, WILD BERRIES, AND HONEY	9
	[GL,D,P,DF,N]
PUMPKIN CHIA PUDDING WITH VEGAN ALMOND FROSTING AND CRUNCHY PECAN NUTS.	11
	[DF,N,P]
PANCAKES WITH FRESH BERRIES – CLASSIC OR GLUTEN FREE	12
	[GL,D,E]
OMELETTE – MAKE IT YOUR FAVORITE WAY! (HAM, CHEESE, SPINACH)	11
	[E,D,SD]
ARTISAN BREAKFAST – PORK SAUSAGE, CACIOTTA CHEESE, FRIED EGG, BEANS, MUSHROOMS, AND ROASTED TOMATOES	16
	[D,MU,E,SD]
TWO EGGS YOUR WAY (SCRAMBLED, POACHED, OR FRIED) SERVED WITH TOAST	8
	[GL,E,D,SD]
FLORENTINE EGG – POACHED EGG ON AN ENGLISH MUFFIN WITH SAUTÉED SPINACH AND HOLLANDAISE SAUCE	8
	[E,D,SD]
FRENCH TOAST WITH MASCARPONE CREAM AND BLUEBERRIES	11
	[GL,E,D]
HAM AND CHEESE TOAST	13
	[GL,D]
TOASTED BREAD WITH BUTTER AND JAM	6
	[GL,D]
SMASHED AVOCADO, LEMON, RADISHES AND POACHED EGG ON TOASTED BRIOCHE BREAD	12
	[GL,E,D,SD]
SEASONAL FRUIT PLATTER	8
CROISSANT (PLAIN, CHOCOLATE, CREAM, JAM, DANISH, PAIN AU CHOCOLAT)	3
	[D,E,GL,DF,N]
SLICE OF HOME-MADE CAKE	3
	[D,E,GL,N,DF]

All prices in euro € / Food Allergens

Crustaceans [C], Celery [CE], Dairy [D], Eggs [E], Fish [F], Peanuts [P], Gluten [G],
Lupin [L], Nuts [N], Molluscs [MO], Mustard [MU], Soya [S], Sulphur Dioxide [SD], Sesame Seeds [SE], Dry fruits [DF]