PA PPA RE

# Breakfast

Monday to saturday, from 08:00 to 15:00
Sunday and holidays from 09:00 to 15:00

## SCRAMBLED EGGS ON TOAST
with seeded multigrain sourdough bread, seeds soaked in yogurt

| | |
|---|---|
| classics | 9,00 |
| with smoked salmon and cream cheese | 18,00 |
| with smoked salmon and avocado cream | 18,00 |
| with roasted bacon | 12,00 |
| with grilled mushrooms | 12,00 |
| with seasoned avocado cream | 12,00 |
| with caramelized tomatoes | 12,00 |
| with avocado and tomatoes | 14,00 |
| with mushrooms and tomatoes | 14,00 |
| with roasted bacon and tomatoes | 14,00 |
| **Full house**<br>toasted bread with scrambled eggs, bacon, roasted ham with honey, caramelized tomatoes, grilled mushrooms, baked beans | 18,00 |
| add pancakes and maple syrup | 3,00 |

## YOGURT, FRUIT AND CEREALS
Healthy and nutritious

**Berries** 8,00
yogurt, berry jam, fresh berries, chocolate chips and homemade granola

**Honey** 8,00
yogurt, honey, fresh seasonal fruit, dehydrated apricots and homemade granola

NEW **Chi-A Detto Cioccolato?** 8,00
chia seed pudding, rich in Omega-3, protein, and fibers, with blueberries, chocolate chips, orange and lemon zest, our homemade granola, and fresh seasonal fruit

**Fruit pot** 7,00
seasonal fresh fruit salad

## AT THE COUNTER
Discover our daily sweet and savory options at the counter

every day, all day

## HOMEMADE WHOLE WHEAT PANCAKES
freshly prepared every day

**Classici** 9,00
with butter and maple syrup

**Uova strapazzate** 12,00
with butter, maple syrup and scrambled eggs

**Bacon** 12,00
with butter, maple syrup and crispy bacon

**Salmone e cream cheese** 16,00
with butter, maple syrup, salmon and cream cheese

**Fruit Sunrise** 12,00
with yogurt, maple syrup, seasonal fruit and granola

**Strawberry** 12,00
with hazelnut cream and strawberries

**Raspberry** 12,00
with cream and chopped pistachios, chocolate flakes and raspberries

**Pancake cheesecake** 12,00
with cream cheese, raspberry jam, fresh berries, and homemade crumble

**Choco delight** 12,00
with dark chocolate cream apricot jam, banana, dark chocolate curls

Ideal together with one of our special coffees or a handcrafted drink

VEGETARIAN VEGAN GLUTEN CONSCIOUS*

*without gluten-containing ingredients, however cross-contamination is possible

IF YOU SUFFER FROM ALLERGIES OF FOOD INTOLERANCES, LET OUR STAFF KNOW IN ADVANCE, SO WE CAN GUIDE YOU THROUGH THE MENU

Our recipe book is available for consultation with a complete list of allergens and any frozen products

# Lunch & Brunch

Monday to saturday, from 08:00 to 15:00
Sunday and holidays from 09:00 to 15:00

## HOMEMADE SALADS

**Pappare' salad** 9,00
mixed salad, cherry tomatoes, crunchy carrots, citronette, turmeric croutons, spinach, sesame seeds and sprouts

**Green salad con fesa di tacchino** 15,00
mixed salad according to season, crunchy carrots, toasted seeds, vinaigrette with balsamic vinegar with our turkey cooked at low temperature and rocket and walnut pesto

**Caesar salad** 15,00
crispy salad with cooked chicken at low temperature, flakes of parmesan, caesar sauce, croutons and crispy bacon

**Fruit salad** 12,00
mixed salad, baby spinach, crunchy carrots, apple cider vinaigrette, fresh fruit, pumpkin and sunflower seeds, with our homemade vegan pepper and carrot meatballs

## TO SHARE

**Hummus** 6,50
our homemade chickpea hummus, served with corn nachos

**PappaTris** 6,50
three bruschettas of multigrain sourdough bread and seeds macerated in yogurt: one with robiola cheese, dried tomatoes, olives, and marjoram, one with hummus, feta, and sesame seeds, one with arugula and walnut pesto, and one with basil-infused zucchini

**Polpette** 6,50
our homemade vegan meatballs with peppers and carrots accompanied by vegan mayonnaise

**Patate** 6,50
rustic baked potatoes served with a delicate barbecue sauce

**Multigrain bread** 2,00

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## PAPPARE' GOURMET

NEW **Beef Carpaccio with Peaches** 16,00
our artisanal spiced roast beef on a base of fresh baby spinach, served with fresh peaches, an emulsion of extra virgin olive oil and lemon, parmesan shavings, toasted hazelnuts, and pink peppercorns

**Falafel sandwich** 14,00
cereal sandwich with homemade spiced chickpea burger, fresh tomato, romesco sauce, crunchy lettuce, caramelized onion, vegan mayonnaise, served with rustic baked potatoes and homemade vegan paprika mayonnaise

**Burrito** 10,00
wholemeal tortilla with basmati rice, baked beans, tabasco, caramelized onion, seasoned avocado cream, homemade vegan mayonnaise

**Cheese burger** 14,00
soft sweet potato bun filled with a Piedmontese Fassona beef burger, double dark cheddar, vegetarian mayonnaise, ketchup, crispy bacon, pickled gherkin, mixed salad, served with rustic baked potatoes

**Veggie wrap** 12,00
whole wheat tortilla with fresh tomato, crunchy salad, citronette, homemade vegan mayonnaise, with our vegan pepper and carrot meatballs

**BBQ Club Sandwich** 15,00
club sandwich stuffed with our chicken cooked at low temperature, crispy bacon, warm brie, mushrooms, mixed salad, citronette, delicate barbecue sauce, served with rustic baked potatoes

NEW **Salmon Club Sandwich** 15,00
club sandwich filled with smoked salmon, vegetarian mayonnaise, fresh tomato, pickled cabbage, grilled zucchini, and cream cheese served with rustic baked potatoes

**Turkey Club Sandwich** 15,00
club sandwich with our artisanal, slow-cooked, herb-infused turkey breast with remoulade sauce, fresh tomato, arugula, citronette, served with rustic baked potatoes

NEW **Roastbeef Club Sandwich** 16,00
club sandwich filled with our artisanal, spiced, slow-cooked roast beef, crispy bacon, seasonal mixed salad, remoulade sauce, served with rustic baked potatoes

**Fassona beef burger** 14,00
soft sweet potato bun stuffed with 220g fassona burger, smoked scamorza, caramelized onion, bacon, dijon sauce with mustard grains, fresh tomato, crunchy salad, served with rustic baked potatoes

# Coffee

## A LITTLE ABOUT US....

*For our coffees we use an arabic blend exclusive to Pappare'.*
*In addition to the extraction of espresso coffee*
*try filter extraction (true American coffee)*
*or extraction by cold infusion (cold brew)*

*Our homemade cakes and biscuits*
*are prepared every day*
*from our pastry chefs in a wide assortment*
*also vegan. Ask the staff!*

*Our bread is made with*
*type 1 flours and multigrain wholemeal flours,*
*100% leavened with sourdough,*
*It is characterized by the presence of mixed seeds*
*which macerate for 24 hours in yogurt.*
*The slow fermentation improves digestion*

*Our spiced roast beef is prepared by us*
*with cuts of national adult cattle, massaged and*
*left to marinate with a mix of spices,*
*finally vacuum cooked at 57° for over three hours*

*Our cbt chicken breast is prepared by us*
*with fresh chicken breast, massaged and*
*finally vacuum cooked at 70° for four hours*

*Our pancakes are made every day*
*with wholemeal flour, eggs, fresh whole milk,*
*sunflower seed oil and cane sugar*

*Our teas and infusions are obtained from tea leaves*
*green, black and white, aromatic herbs and essential oils,*
*in transparent 100% biodegradable and*
*compostable infusers*

*Our fruit juices and nectars are 100% natural,*
*no colourants, no preservatives, no added sugars*
*Our lemonades and iced teas are prepared*
*every day with fresh products*

## SMOOTHIES

**Pink velvet** 4,80
with strawberry, banana, and coconut syrup

NEW **Choco mint** 4,80
vegan smoothie with oat milk, veg hazelnut
and mint syrup

NEW **Colada shake** 4,80
with milk, pineapple juice and coconut syrup

## FROM THE COFFEE COUNTER

every day, all day

| | |
|---|---|
| Espresso | 1,40 |
| Espresso monorigine (*) | 1.70 |
| Decaffeinated | 1.50 |
| Tea - Tisane | 3,80 |
| Macchiato | 1,40 |
| Macchiatone | 1,60 |
| Marocchino | 1,60 |
| Filter coffee 300 ml | 3,50 |
| Chemex / V60 | 6,00 |
| Cappuccino | 1,90 |
| Cappuccione | 2,30 |
| Barley coffee small / large | 1,70 / 2,00 |
| Ginseng small / large | 1,70 / 2,00 |
| Flat white | 4,00 |
| Frothed milk | 1,60 |
| Latte macchiato | 2,70 |
| Mochaccino | 4,80 |
| Cold brew | 4,50 |
| Naked espresso | 2,50 |
| Shaken coffee | 4,00 |
| Chai latte 300 ml | 4,80 |
| Matcha 300 ml | 5,00 |
| Iced latte | 4,70 |
| Iced latte montato a freddo | 5,00 |
| Iced matcha | 5,00 |
| Iced chai latte | 5,00 |
| Iced caramel milk | 5,00 |
| Iced flat white | 5,50 |
| Iced mochaccino | 5,00 |
| Hot chocolate | 4,20 |
| Caffè corretto | 2,10 |

(*) ask the staff about the single origins available

The use of milk other than cow's milk involves a slight change in price

# Aperitif & Drink

## BEERS

| | |
|---|---|
| Hefe waizen 50 cl | 5,50 |
| Ichnusa non filtrata 33 cl | 3,80 |
| Birra artigianale HIBU Dama Bianca 33cl<br>White IPA beer | 5,50 |
| Birra artigianale HIBU Trhibu 33c<br>American IPA beer with American hops | 5,50 |

## WINES

### Still

| | bottle | glass |
|---|---|---|
| Gewurztraminer | 25,00 | 6.00 |
| Ribolla gialla | 25,00 | 6.00 |
| Sangiovese superiore di Romagna | 25,00 | 6.00 |

### Bubbles

| | bottle | glass |
|---|---|---|
| Prosecco superiore DOCG | 25.00 | 6.00 |

## DRINKS AND COCKTAILS

### Daily fresh homemade

| | |
|---|---|
| Lemonade | 3,90 |
| Antioxidant lemonade | 3,90 |
| Detox lemonade | 3,90 |
| Red berries lemonade | 3,90 |
| Elderflower lemonade | 3,90 |
| Ice Tea | 3,90 |
| Peach Ice Tea | 3,90 |
| Mint Ice Tea | 3,90 |
| NEW Raspberry ice tea | 3,90 |
| Orange juice | 5,00 |
| Orange and lemon juice | 5,00 |
| Grapefruit juice | 5,50 |
| Centrifuge | 6,50 |

### Soft drink

| | |
|---|---|
| Natural fruit juice (*) | 4,50 |
| Fruit nectar bio (**) | 4,50 |
| Coca cola 33cl | 3,80 |
| Coca zero 33cl | 3,80 |
| Tonic water | 3,70 |
| Ginger beer | 3,70 |
| Crodino | 3,50 |
| Campari soda | 3,50 |
| San bitter | 3,50 |
| Mineral water 50 cl | 1,50 |

### Cocktail

| | |
|---|---|
| Non Alcoholic drink | 6,50 |
| Americano | 8,00 |
| Aperol Spritz | 5,50 |
| Campari Spritz | 5,50 |
| Passion Spritz | 5,50 |
| Select Spritz | 5,50 |
| NEW Melon spritz | 5,50 |
| NEW Raspberry Mojito | 8,00 |
| Gin Tonic Mare | 11,00 |
| Gin Tonic Hendrick's | 11,00 |
| Gin Tonic Tanqueray | 9,00 |
| Hugo | 6,50 |
| Moscow Mule | 9,00 |
| Negroni sbagliato | 8,00 |
| Negroni | 8,00 |
| Sguazzone | 4,00 |
| Grappa | 5,50 |
| Amaro | 5,50 |

(*) apple, peach, apricot, pear, carrot, blueberry, pinapple

(**) ask the staff about the available flavors