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 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

Chi-A Detto Cioccolato? 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	8,00
Berries yogurt, berry jam, fresh berries, chocolate chips and homemade granola	8,00
Chia Omega3 chia seeds hydrated in oat milk for 12 hours, peanut butter, raspberry jam and homemade granola	8,00
Fruit pot seasonal fresh fruit salad	7,00

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 with butter and maple syrup	9,00
Uova strapazzate with butter, maple syrup and scrambled eggs	12,00
Bacon with butter, maple syrup and crispy bacon	12,00
Salmone e cream cheese with butter, maple syrup, salmon and cream cheese	16,00
Fruit Sunrise with yogurt, maple syrup, seasonal fruit and granola	12,00
Strawberry with hazelnut cream and strawberries	12,00
Raspberry with cream and chopped pistachios, chocolate flakes and raspberries	12,00
Pancake cheesecake with cream cheese, raspberry jam, fresh berries, and homemade crumble	12,00
Choco delight with dark chocolate cream apricot jam, banana, dark chocolate curls	12,00
Protein + with peanut butter, banana, raspberry jam and homemade granola	12,00

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

PA PPA RE

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 gourmet 15,00
crispy salad with our homemade pulled chicken, shaved parmesan, Caesar dressing, croutons, and crispy bacon

TO SHARE

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

Crema di avocado 6,50
seasoned avocado cream, served with corn nachos

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

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

NEW **Chicken burrito gourmet** 16,00
whole wheat tortilla with our artisanal pulled chicken, basmati rice, baked beans, Tabasco sauce, caramelized onion, crispy bacon,homemade vegan paprika mayonnaise, parmesan cheese shavings

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

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

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

Club sandwich al tacchino 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

Pulled chicken Club sandwich 16,00
club sandwich filled with pulled chicken, Edamer cheese, homemade pickled cabbage, crispy bacon and Worcestershire mayo, 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 Fassona burger, smoked scamorza, caramelized onion, bacon, dijon sauce with mustard grains, fresh tomato, crunchy salad, served with rustic baked potatoes

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

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 roastbeef is prepared by us
with cuts of national adult cattle,
left to marinate with a mix of spices,
finally vacuum cooked at 57° for over three hours

Our artisanal pulled chicken
is prepared from whole chickens that are
massaged with a mix of herbs and spices,
roasted in the oven, and finally pulled by hand
using the reduction of their cooking juices.

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

FROM THE COFFEE COUNTER

every day, all day

Espresso	1,30
Decaffeinated	1.40
Tea - Tisane	3,80
Macchiato	1,30
Macchiatone	1,60
Marocchino	1,60
Filter coffee 300 ml	3,50
Cappuccino	1,90
Cappuccione	2,30
Barley coffee small	1,70
Barley coffee large	2,00
Ginseng small	1,70
Ginseng large	2,00
Flat white	4,00
Frothed milk	1,60
Latte macchiato	2,70
Mochaccino	4,80
Cold brew	4,50
Shaken coffee	4,00
Chai latte 300 ml	4,80
Matcha 300 ml	5,00
Iced latte	4,70
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
Hot chicolate and cream	5,00

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

all prices are expressed in euros

Aperitif & Drink

WITH THE APERITIF

Puff pastry pizza Parma ham and robiola 4,50
fragrant puff pastry pizza stuffed with Parma ham and robiola

Puff pastry pizza Margherita 4,50
fragrant puff pastry pizza stuffed with tomato and fiordilatte

Puff pastry pizza with roasted ham and buffalo mozzarella 4,50
fragrant puff pastry pizza stuffed with roasted ham and buffalo mozzarella

WINES

Organic farm "La Via del Colle"

	bottle	glass
Lopi bianco	18.00	5.00
Lopi orange	18.00	5.00
Lopi rosso	18.00	5.00

Bubbles

	bottle	glass
Prosecco superiore DOCG	27.00	6.00

BEERS

Hefe waizen 50 cl	5,00
Ichnusa non filtrata 33 cl	3,80

DRINKS AND COCKTAILS

Daily fresh homemade

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
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
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	6,00
Americano	8,00
Aperol Spritz	6,00
Campari Spritz	6,00
Gin Tonic Mare	11,00
Gin Tonic Hendrick's	11,00
Gin Tonic Tanqueray	9,00
Hugo	7,00
Moscow Mule	9,00
Negroni sbagliato	8,00
Negroni	8,00
Grappa	4.00
Amaro	4.00

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

(**) ask the staff about the available flavors