PAPPARE

Breakfast

Monday to Thursday: from 08:00 to 14:30
Friday to Sunday and holidays: from 09:00 to 14:00

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

Full house 19,00
Toasted bread with scrambled eggs, bacon crunchy, caramelized tomatoes, grilled mushrooms, baked beans and pancakes with maple syrup

NEW **Full house vegan** 17,00
Toasted bread with scrambled chickpeas, grilled mushrooms, baked beans, marinated grilled carrots, guacamole, accompanied by vegan pancakes and maple syrup

YOGURT, FRUIT AND CEREALS
Healthy and nutritious

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

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

Chia Omega3 8,00
chia seeds hydrated in oat milk for 12 hours, peanut butter, raspberry jam and homemade granola

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

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

NEW **Oh, my Goat!** 13,00
with sweetened goat ricotta, chocolate chips, and black cherries in syrup

Miss Maple 9,00
with maple syrup

FRENCH TOAST
All our French Toasts are made with brioche bread dipped in beaten eggs and browned with butter

NEW **Gold Perdu** 12,00
custard, fresh strawberries, chopped pistachios and maple syrup

NEW **Citrusy Goat** 14,00
sweetened goat ricotta with chocolate chips and orange peel

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 Thursday: from 08:00 to 14:30
Friday to Sunday and holidays: from 09:00 to 14:00

HOMEMADE SALADS

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

NEW **Caesar salad Gourmet** 15,00
crispy salad with our artisanal pulled chicken, shaved parmesan, Caesar dressing,croutons, and crispy bacon

Salmon salad 15,00
mixed salad, crunchy carrots, avocado cream, smoked salmon, toasted almonds, mix of seeds and yogurt dressing

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

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

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

Multigrain bread 2,00

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PAPPARE' GOURMET

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, grana cheese shavings

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

Polpette vegetali 11,00
homemade vegan vegetable meatballs with peppers and carrots served hot on a bed of mixed salad with our vegan mayonnaise

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

NEW **Club sandwich pulled chicken** 16,00
club sandwich filled with our artisanal pulled chicken, Edamer cheese, pickled cabbage, crispy bacon, and Worcestershire mayo, served with rustic baked potatoes

NEW **Hummus Club sandwich** 15,00
whole-grain club sandwich filled with chickpea hummus,vegan mayonnaise, caramelized onion, fresh tomato, marinated cabbage, and grilled zucchini, served with rustic baked potatoes

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

Fassona beef burger 14,00
soft bun filled with Piedmontese Fassona beef burger, smoked scamorza cheese, caramelized onion, bacon, Dijon sauce with mustard, fresh tomato, crispy lettuce, served with rustic baked potatoes

NEW **Vegan burger proteico** 15,00
homemade lentil and pea protein burger with fresh spinach, seasoned avocado cream, sun-dried tomatoes, and vegan mayonnaise, served with baked rustic 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 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	1,30
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
Caffè shakerato	4,00
Chai latte 300 ml	4,80
Cold brew	4,50
Matcha 300 ml	4,80
Iced latte	4,70
Iced latte with cold frothed milk	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	4,90

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

Aperitif & Drink

BEERS

Paulaner - Weissbier 33 cl	3,80
Ichnusa non filtrata 33 cl	3,80

WINES

Still

	bottle	glass
Gewuerztraminer DOC Ascendum	25,00	6.00
Soave classico Ca Rugate	25,00	6.00
Pinot Nero DOC Alto Adige Ploner	33,00	8.00

Bubbles

	bottle	glass
Prosecco DOCG Merotto	27.00	6.00
Franciacorta Brut Le Vedute	33.00	
Maximum Blanc de Blancs Ferrari	33.00	
Ascendum Trento DOC Brut	33.00	

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
NEW Raspberry Ice Tea	3,90
Orange juice	5,00
Orange and lemon juice	5,00
Grapefruit juice	5,50

Soft drink

Natural fruit juice (**)	4,50
Fruit nectar bio (***)	4,50
Coca cola 33cl	3,80
Coca zero 33cl	3,80
Tonic water	3,80
Crodino	3,50
San bitter	3,50
Mineral water 50 cl	1,50

Cocktail

Non Alcoholic drink	6,00
Americano	8,00
Aperol Spritz	5,00
Campari Spritz	5,00
Gin Tonic Mare	11,00
Gin Tonic Hendrick's	11,00
Gin Tonic Tanqueray	9,00
Hugo	7,00
Negroni sbagliato	8,00
Negroni	8,00
Grappa	5,50
Amaro	5,50

(*) lemon, peach, elderflower

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

(***) ask the staff about the available flavors