

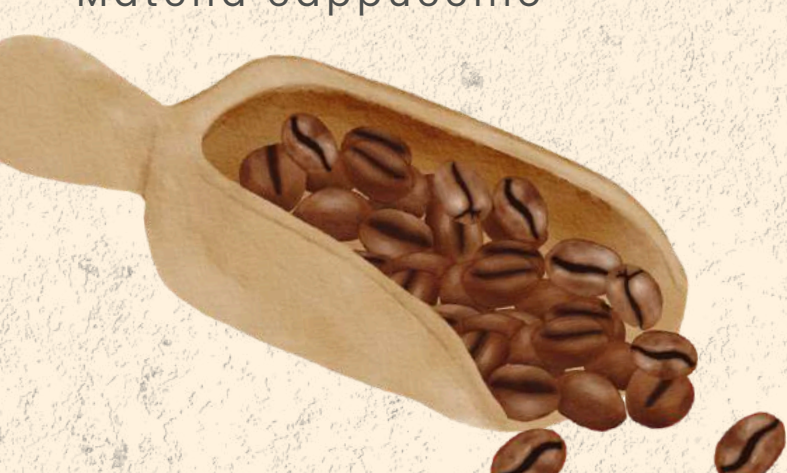
A CASA DI LORI

E' possibile richiedere una versione vegana o senza glutine

It is possible to request a vegan or gluten-free version

CAFFETTERIA

Bicchiere d'acqua (glass of water)	€0,50
Caffè (espresso)	€1,30
Caffè decaffeinato (decaf espresso)	€1,30
Caffè corretto (spiked espresso)	€1,50
Caffè americano (American coffee)	€1,50
Acqua naturale cl 50 (still water cl 50)	€1,00
Acqua frizzante cl 50 (sparkling water cl 50)	€1,00
Caffè doppio (double coffee)	€2,50
Caffè d'orzo piccolo (small barley coffee)	€1,30
Caffè d'orzo grande (large barley coffee)	€1,50
Ginseng piccolo (small ginseng coffee)	€1,50
Ginseng grande (large ginseng coffee)	€1,80
Caffè leccese (coffee with almond milk and ice)	€1,50
Nocciolino (hazelnut coffee)	€1,80
Cappuccino	€1,70
Cappuccino special (with plant-based milk)	€1,80
Matcha cappuccino	€2,00





CAFFETTERIA

Caffè shakerato (iced coffee)	€2,50
Caffè shakerato con Baileys (iced coffee with Baileys)	€3,50
Latte macchiato	€2,50
Latte (milk)	€1,00
Marocchino (coffee with chocolate and cocoa powder)	€2,00
Smoothie	€4,00
Estratto di frutta o verdura (fruit or vegetables extract)	€6,00
Spremuta di arance (orange juice)	€4,50
Spremuta di pompelmo (grapefruit juice)	€4,50
Cioccolata classica (hot chocolate)	€3,50
Cioccolata fondente (dark hot chocolate)	€3,50
Cioccolata bianca (white hot chocolate)	€3,50
Aggiunta panna (whipped cream)	€0,50
The caldo classico (hot tea)	€1,50

THE E TISANE

Te earl grey	€3,00
Te verde gunpowder	€3,00
Te rooibush senza teina (decaffeinated)	€3,00
Te chai	€3,00
Tisana ai frutti di bosco (Red berries)	€3,00
Tisana zenzero e limone (ginger and lemon)	€3,00
Tisana arancia e cannella (orange and cinnamon)	€3,00
Tisana digestiva (digestive tea)	€3,00
Tisana depurativa (purifying tea)	€3,00
Tisana rilassante (relaxing tea)	€3,00
Te bianco al sambuco (elder white tea)	€3,00
Tisana di montagna (mountain tea)	€3,00
Tisana fuoco del caminetto (fireplace tea)	€3,00
Tisana tropicale (tropical tea)	€3,00
Tisana furia nera (black fury tea)	€3,00
Karkade	€3,00
Te oolong premium	€3,00
Te bianco peonia (peony white tea)	€3,00
Te darjeeling	€3,00
Te bancha	€3,00



DRINKMOOD HOT/COLD

Pumpkin spice latte	€4,50
Choco latte	€4,50
Coconut latte	€4,50
Lotus latte	€4,50
Caramel latte	€4,50
Pistacchio latte	€4,50
Matcha latte	€4,50

INFUSI FREDDI

Infuso pesca (peach iced tea)	€4,50
Infuso limone (lemon iced tea)	€4,50
Infuso zenzero (ginger iced tea)	€4,50
Infuso frutti rossi (red berries tea)	€4,50



SFIZIOSITÀ

Tazza di latte e cereali (bowl of cereal and milk)	€2,50
Tazza di yogurt e cereali (bowl of yogurt and cereals)	€3,50
Tazza di yogurt, cereali e frutta (bowl of yogurt, cereals and fruit)	€5,00
Pane burro e marmellata (bread, butter and jam)	€3,50
pane e Nutella (bread and nutella)	€3,50
Macedonia (fruit salad)	€5,00
Macedonia con panna (fruit salad and whipped cream)	€5,50
Tiramisu gluten free	€4,50
Biscotti mignon pasticceria (pastry cookies)	€0,70
Porridge	€6,50
French Toast	€6,00
Cannoncini	€1,50
Donut	€1,50
Muffin	€2,50
Krapfen liscio (plain krapfen)	€1,50
Krapfen farcito (stuffed krapfen)	€1,80'



PANCAKE

Pancake con (pancakes with):

- Cioccolato fondente (dark chocolate) €5,00
- Cioccolato bianco (white chocolate) €6,00
- Frutta e sciroppo d'acero €6,00
- Sciroppo d'acero €7,00
- Frutti rossi €6,00
- Nutella €7,50
- Pistacchio €6,00



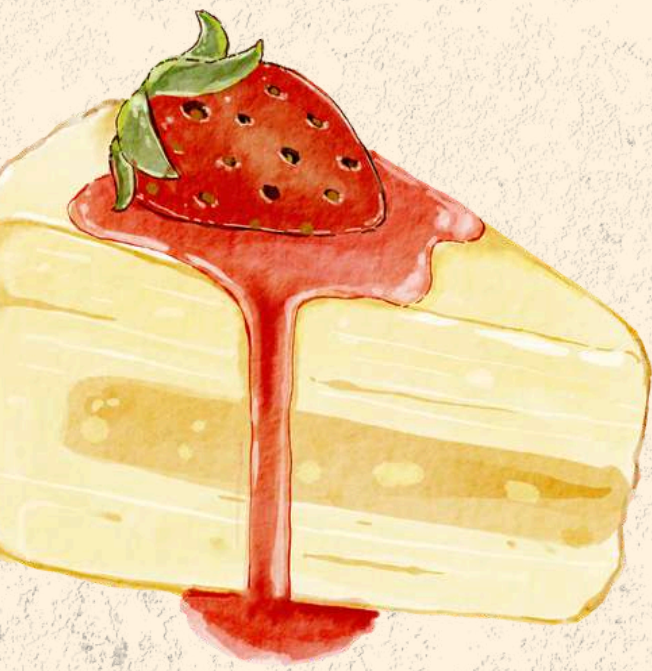
BRIOCHE

- Brioche liscia (plain brioche) €1,50
- Brioche farcita al momento (stuffed brioche) €1,50
- Brioche ai cereali (plain cereal brioche) €1,50
- Brioche ai cereali farcita al momento (stuffed cereal brioche) €1,50
- brioche vegana (vegan brioche) €1,50
- Brioche vegana farcita al momento (stuffed vegan brioche) €1,50
- Brioche salata €2,50
- Brioche piccola €0,90
- Brioche piccola farcita €0,90
- Cubotto brioche €3,50
- Pain au chocolat €1,50



TORTE

Torta albesina (albesina cake)	€4,50
Torta di mele (apple pie)	€4,50
Torta cacao caramello salato (salted caramel and cocoa cake)	€4,50
Torta alle carote (carrot cake)	€4,50
Torta delizia al limone (almond and lemon cake)	€4,50
Torta ganache cioccolato fondente, pistacchio e nocciole (dark chocolate, pistachio and hazelnut)	€4,50
Torta limone con meringa (lemon and meringue cake)	€4,50
Torta vegana nocciola lampone (vegan hazelnut and raspberry cake)	€4,50
Torta vegana cioccolato e albicocche (vegan chocolate and apricot cake)	€4,50
Torta vegana mele (vegan apple pie)	€4,50
Torta sacher (sacher cake)	€4,50
Cheesecake	€5,00
Torta cioccolato bianco e pistacchio (white chocolate and pistachio cake)	€4,50
Torta mousse pera e cioccolato (pear and chocolate cake)	€4,50
Torta mirtillo e cioccolato bianco (white chocolate and blueberry cake)	€4,50



OPEN TOAST

Benedict open toast:

€12,50

Pane multicereali, formaggio spalmabili, avocado, salmone affumicato, uova in camicia, salsa dressing e erba cipollina.

(Multigrain bread, cream cheese, avocado, smoked salmon, poached eggs, salsa dressing and chives)

Supermassive open toast:

€11,50

Pane multicereali, formaggio spalmabili, salsa guacamole, uova all'occhio di bue, olio al peperoncino, erba cipollina

Multigrain bread, cream cheese, guacamole, fried eggs, chili oil, chives

Spicy open toast:

€11,50

Pane multicereali, stracciatella, salsa guacamole, uova sode, olio al peperoncino, erba cipollina

Multigrain bread, stracciatella, guacamole sauce, hard-boiled eggs, chili oil, chives

Classic open toast:

€12,50

Pane multicereali, salsa guacamole, bacon, uova strapazzate, erba cipollina, aceto balsamico e insalata

Multigrain bread, guacamole, bacon, scrambled eggs, chives, balsamic vinegar, and salad

Colorful open toast:

€10,50

Pane multicereali, stracciatella, pomodori rossi e gialli, basilico

Multigrain bread, stracciatella, red and yellow tomatoes, basil

Vegan open toast:

€12,50

Pane multicereali, salsa guacamole, humus, zucchine, tonno vegano

Multigrain bread, guacamole, hummus, zucchini, vegan tuna



BRUNCH

Baby brunch:

€12,00

Toast con prosciutto e formaggio, uova strapazzate donut e succo di frutta
Sandwich with ham and cheese, scrambled eggs, donut and fruit juice

Sweet brunch:

€18,50

Pancake con sciroppo d'acero, macedonia di frutta fresca, yogurt con granola e frutti rossi, spremuta d'arancia e caffè americano

Pancakes with maple syrup, fresh fruit salad, yogurt with granola and red berries, orange juice and American coffee

American brunch:

€23,50

Bacon o salmone affumicato, uova strapazzate, insalata con salsa dressing, pancakes, pane tostato, succo d'arancia e caffè americano

Bacon or smoked salmon, scrambled eggs, salad with dressing, pancakes, toast, orange juice and American coffee

English brunch:

€24,50

Pane multicereali con guacamole, formaggio spalmabile uova e peperoncino. Patate al forno, funghi trifolati, fagioli, bacon e salsiccia. Spremuta d'arancia e caffè americano.

Multigrain bread with guacamole, eggs, and chili. Baked potatoes, sautéed mushrooms, beans, and bacon. Freshly squeezed orange juice and American coffee.

Fitness brunch:

€23,50

Pane integrale con burro d'arachidi, banana e cannella, avocado. Insalata proteica, uova strapazzate, smoothie e caffè americano.

Whole wheat bread with peanut butter, banana, cinnamon, and avocado. Protein salad, scrambled eggs, smoothie, and American coffee.

Light brunch:

€18,50

Piadina con tacchino, missicanza uova strapazzate, mais, pomodorini e salsa yogurt. Yogurt con cereali e frutta. Cappuccino e spremuta d'arancia.

Turkey piadina, scrambled eggs, corn, cherry tomatoes, and yogurt sauce. Yogurt with cereal and fruit. Cappuccino and orange juice.

Vegan brunch:

€23,50

Brioche farcita o torta vegana. Porridge d'avena con latte vegetale, semi di chia, cannella, semi di lino e frutta fresca. Bage con avocado, hummus, pomodorini, olive taggiasche e misticanza. Caffè americano e spremuta d'arancia

CLUB SANDWICH

Zio Remo: tacchino, maionese, insalata, pomodoro e
bacon (turkey, mayonnaise, lettuce, tomato and
bacon) €8,00

Zia Terri: salmone, avocado, pomodoro e insalata
(salmon, avocado, tomato and salad) €8,00

Chicca/Robi: prosciutto cotto, insalata, pomodorini,
fontina e maionese (cooked ham, salad, cherry
tomatoes, fontina cheese and mayonnaise) €8,00

Mao: Patè d'olive, formaggio spalmabili, pomodori e
insalata (Olive paté, spreadable cheese, tomatoes and
salad) €8,00

Toast classico €4,50

BAGEL

Oriental bagel: Hummus, avocado, olive taggiasche,
pomodorini, misticanza (Hummus, avocado, Taggiasca
olives, cherry tomatoes, mixed salad.) €10,50

American bagel: Bacon, formaggio spalmabili,
cheddar, avocado, misticanza, pomodorini, uova
strapazzate (Bacon, cream cheese, cheddar, avocado,
mixed salad, cherry tomatoes, scrambled eggs) €12,00

Norvegese bagel: Salmone, formaggio spalmabili,
avocado, misticanza (Salmon, cream cheese, avocado,
mixed salad) €12,00

Caprese bagel: Mozzarella, pomodoro, formaggio
spalmabili, pesto e misticanza (Mozzarella, tomato,
spreadable cheese, pesto and mixed salad) €10,50



INSALATE

Lori: Bresaola, scaglie di grana, insalata e pomodorini €10,00
(Bresaola, parmesan shavings, lettuce, and cherry tomatoes)

Andre: Misticanza, carote, feta, mandorle e olive €10,00
taggiasche (Mixed salad, carrots, feta, almonds, and Taggiasca olives)

Lollo: Misticanza, tonno, mais, pomodorini, mozzarella €10,00
e scaglie di grana (Mixed salad, tuna, corn, cherry tomatoes, mozzarella and parmesan shavings)

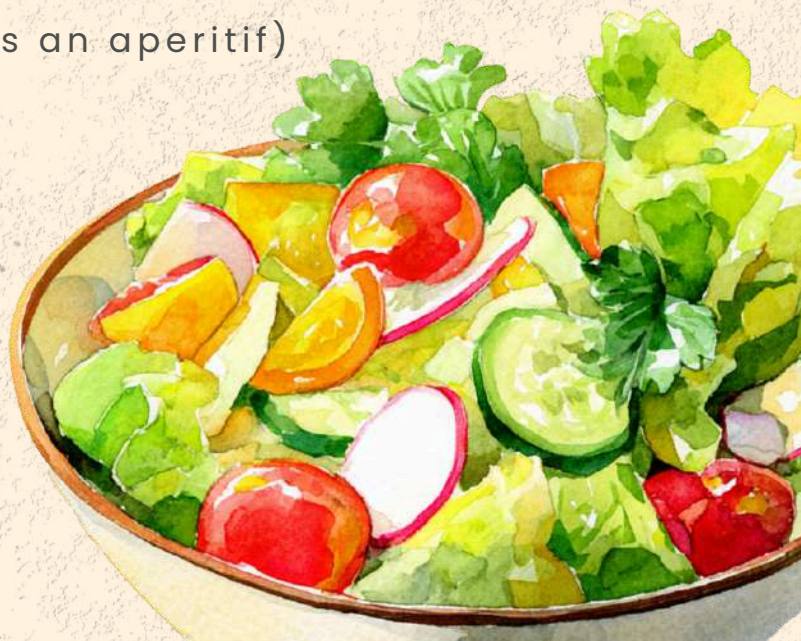
Camilla: Pane integrale, con avocado, mozzarella, €12,00
pomodorini pesto, uovo sodo e misticanza (wholemeal bread, with avocado, mozzarella, cherry tomatoes, pesto, hard-boiled egg and mixed salad)

Ale: Straccetti di pollo alla griglia con misticanza, €10,00
pomodorini e scaglie di grana (Grilled chicken strips with mixed salad, cherry tomatoes and parmesan shavings)

FINGER FOOD

Stuzzichini, accompagna aperitivo (Appetizers, €2,00
accompanies aperitifs)

Tagliere per 2 persone, accompagna aperitivo (Cutting €15,00
board for 2 people, accompanies an aperitif)



APERITIVI

Costo €7,50

Gin tonic	Sarti spritz
Aperol spritz	spritz hugo
Campari spritz	Negroni
Select spritz	Sbagliato
Cynar spritz	Americano
Spritz bianco con limone	Mojito
Violet spritz	Bellini
Limoncello spritz	Cuba libre
Meloncello spritz	Long island
Italicus spritz	Tequila sunrise
Martini spritz	Mimosa
Mirto spritz	Caipiroska alla fragola
venturo spritz	

ANALCOLICI

Green light	€7,50
0% vol	€7,50
Virgin mojito	€7,50
Spritz analcolico	€7,50
Crodino	€3,50
Campari soda	€3,50



BIBITE

Bibite in lattina (sodas)	€3,00
Succo di frutta(fruit juice):	€3,00
• Ananas (pineapple)	
• Mirtillo (blueberry)	
• Albicocca (apricot)	
• Ace (carrot, orange, lemon)	
• Pesca (peach)	
• Pera (pear)	
Red bull	€3,50
Acqua naturale cl 0,75 (still water cl 0,75)	€1,50
Acqua frizzante cl 0,75 (sparkling water cl 0,75)	€1,50
Birra Menabrea piccola (small beer)	€3,50
Birra Menabrea media (medium beer)	€6,00
Birra Punk Ipa	€6,50
Birra Icnusa - Heineken - Leffe - Corona	€5,00

VINI

Rossi: Ciliegio, Chianti, Rosso di Valtellina, Barbera d'Asti, Pinot nero	€6,00
Bianchi fermi: Karmis Nuraghi, Scalandrino, Veglia, Lugana Prestige, Pinot grigio	€6,00
Rosè: Borgo Molino rose, Borgo Molino Prosecco	€6,00
Frizzanti: Franciacorta	€6,00



GIN SPECIAL

Costo €12,00

I nostri gin special sono preparati con distillati e toniche di alta qualità, guarniti con frutta, verdura, bacche e spezie.

(Our special gins are made with high-quality spirits and tonics, garnished with fruit, vegetables, berries and spices.)

Hendrick's gin

Gin mare

Malfy gin

Gin del professore

Gin monkey 47

Gin rivo

Gin rosa Malfy

Bobby's gin

Cubical gin

Gin dry Portofino

Lind & Linme gin

I gin sono abbinati a toniche pensate per esaltarne il sapore, i profumi e le note più profonde

(Gins are paired with tonics designed to enhance their flavour, aromas and deeper notes)