

MENU FOOD

SERVING JOY, ONE BITE AT A TIME.

BAKERY

Pangocciole^{1,3,7,8} 2,5
Chocolate Bun

Hot Cross Bun^{3,8} 2,5

Frangipane al pistacchio con lampone^{1,3,7,8} 4,5
Pistachio frangipane with raspberry jam

Cinnamon Roll^{1,3,7} 4,5

Cardamom Swirl^{1,3,7} 4,5

Brownie cioccolato, caffè e nocciole^{1,3,7,8} 3
Chocolate, espresso and hazelnut brownie

Maritozzo^{1,3,7} 3,5

Canelé^{1,3,7} 2,5

Madeleine^{1,3,7} 2

Banana Bread¹ 4


 Vegano

Torta limone e semi di papavero^{1,3,7} 4
Lemon and poppy seeds cake

Basque Cheesecake^{1,3,7} 4

Pecan Tart^{1,3,7,8} 5


Torta alle carote^{3,8} 4
Carrot cake

 Senza glutine

Torta mele, zenzero e cannella¹ 4
Apple, ginger, and cinnamon cake

 Vegano

Torta di mais e mandorle con olio di oliva e labneh^{3,7,8} 4
Corn and almond cake with olive oil labneh

 Senza glutine

BRUNCH

Overnight oats, frutta di stagione^{1,7,8} 9

Overnight oats, seasonal fruits

 Vegano

 Senza glutine


Yogurt greco, granola fatta in casa, frutta fresca^{1,7,8} 10,5

Greek yogurt, homemade granola, seasonal fruit

 Senza glutine

Pancakes con frutta fresca e sciroppo d'acero^{1,3} 11

Pancakes with seasonal fruit and maple syrup

 Lactose Free

French toast caramello e bacon^{1,3,7} 12

French toast, salted caramel, bacon

Eggs Florentine^{1,3,7} 14

French toast, spinach, poached eggs & hollandaise sauce

Eggs Royale^{1,3,4,7} 18

French toast, smoked salmon, poached eggs & hollandaise sauce

Eggs Benedict^{1,3,7} 16

French toast, ham, poached eggs & hollandaise sauce

**Sensorio Toast con cotto e formaggio, mostarda
al miele, cetriolini^{1,7,10}** 15

Sensorio toasted sandwich, ham and cheddar, honey mustard,
pickled gherkins

Omelette cheddar and bacon^{3,7} 14

 Senza glutine

Avocado toast con scramble eggs^{1,3} 14

+ Bacon 2

+ Salmon 4

Hummus con verdure dell'orto arrosto¹¹ 13

Hummus with roasted local farmer green's

 Vegano

 Senza glutine

Pane 2

Bread

MENU DRINKS

RAISE YOUR SPIRITS WITH EVERY POUR.

VINO/WINE

FRIZZANTE/SPARKLING	BOTTLE	GLASS
Renzo Rebulli - Continué Grapes: Glera	30	7

BIANCO/WHITE	BOTTLE	GLASS
Cacovich - Sauvignon Grapes: Sauvignon	35	8

Cantina Francesca - La Prima Grapes: Falanghina	30	7
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ROSÉ	BOTTLE	GLASS
Daniele Ricci - Attimi Grapes: Barbera, Dolcetto, Croatina	30	7

BIRRA/BEER

Edo 15 IPA	6
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Mia Lager	6
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Edwige Blanche	6
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Guesswhat Session IPA	6
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SMOOTHIES

Banana, Datteri, Fave di cacao, Burro di arachidi Bananas, Dates, Cocoa beans, Peanut butter	7
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FRESH JUICE

Mela, Carota, Zenzero, Sedano 6
Apple, Carrot, Ginger, Celery

Estratto di mela non filtrato 6
Unfiltered apple juice

SOFT DRINKS

LemonAid+ 5
Bevanda di acqua gassata e frutta
Organic fruit sparkling water

ChariTea 5
Tè freddo
Iced Tea

Le Morre 4
Succo di frutta
Fruit Juice

Kombucha Homemade 5

Kombucha Pao Pao 6

Acqua Grande/Piccola 3/1,5
Water Big/Small

Tutti i prezzi si intendono in euro.
All prices are expressed in euro.

MENU COFFEE

BREWING HAPPINESS, ONE CUP AT A TIME.

COFFEE

HOUSE COFFEE

BARISTA'S CHOICE

BLACK COFFEE

Espresso	3	5
Americano/Long Black	3,2	5,2
Batch	-	4

WHITE COFFEE

Cappuccino or Latte	3,5	5,5
Cappuccino Almond	4	-
Flat white	3,8	5,8
Cortado/Piccolo	3,2	5,2

NOT COFFEE DRINKS

Golden milk 5

Latte di mandorla/Almond milk, Cannella/Cinnamon,
Cardamomo/Cardamom, Curcuma/Turmeric, Miele/Honey, Earl Grey

Chai latte

Miele/Honey, Tè nero/Black Tea, Cannella/Cinnamon, 4
Cardamomo/Cardamom, Chiodi di garofano/Clove, Zenzero/Ginger,
Pepe/Peppercorn, Anice/Anise, Sale/Salt

Ciocolata calda 5

Hot chocolate

Matcha latte 4

NUDITEA X SENSORIO

Breakfast Tea	5	Milk Oolong	5
Earl Grey	5	Lemon & Ginger	5
Japanese Sencha	5	Berry Burst	5
Matcha Cerimoniale	10	Camomille	5

POUR OVER LIST

FILTER

BAGS*

FARM

Origin - Variety - Process - Cup Profile

Chelbesa

8

23

Ethiopia - Heriloom - Washed
Raspberry/Lampone, Earl Grey, Orange/Arancia,
Jasmine/Gelsomino, Rose Honey/Miele di rose

Ndiaini AA

8

23

Kenya - Batian, Ruiru 11, SL28, SL34 - Washed
Rhubarb/Rabarbaro, Blackcurrant/Ribes Nero,
Orange/Arancia, Brown Sugar/Zucchero di canna

Adara Keramo

8

23

Ethiopia - 74158 - Natural
Winey/Vino, Ripe Fruit/Frutta matura, Strawberries/Fragole,
Sweet/Dolce, Intense rue/Ruta intensa, Citrus/Agrumi,
Lemony/Limone

Inmaculada

10

30

Colombia - Geisha - Natural
Kiwi Burst/Esplosione di kiwi, Honey/Miele, Butter/Burro,
Bright Acidity/Acidità elevata

Rumudamo

10

28

Ethiopia - 74112, Heirloom - Anaerobic Natural
Alcoholic/Alcolico, Winey/Vinoso, Red fruit/Frutta rossa,
Acidity/Acidità, Spicy/Speziato, Lemongrass/Citronella

El Diviso 03

12

30

Colombia - Ombligon - Advanced Natural
Passion fruit/Frutto della passione, Juicy/Succoso,
Sugar/Zucchero, Light body/Corpo leggero,
High acidity/Elevata acidità

***All bags 250 gr**

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