CAFÈ

Viennoiserie & Patisserie

According to daily availability Plain crossaint		2
Whole wheat plain croissant		2
Cinnamon Roll		3
1, 3, 6, 7, 8		
Chocolate cream croissant		2,6
Custard croissant		2,4
Pistachio cream croissant		2,6
Almond croissant		2,6
Apricot jam croissant		2,4
Whole wheat croissant with red fruit jam 1,3,6,7,8		2,4
Pain au chocolat		2,6
Custard and raspberry knot		3
Crookie roll		3
Pain Suisse		3
Crossant basket with custard cream and red fruit		4,5
Venetian brioche with custard		2,4
Plain Sicilian brioche pistachio	2	2 2,6
Whipped cream maritozzo		4,5
Whipped cream and pistachio maritozzo		5
Whipped cream and custard maritozzo		5
1, 5, 0, 7, 0	PETIT	LARGE
Cocoa shortcrust tartlet with chocolate cream and fresh raspberries	2	8
Shortcrust tartlet with custard and strawberries	2	8
Shortcrust tartlet with custard and mixed berries	2	8
Shortcrust tartlet with lemon curd and Italian meringue	2	7
Shortcrust tartlet with banana, passion fruit, and mango namelaka with Italian meringue	-	8
Crumbly tartlet with apricot jam	-	6
Tiramisù shortcrust tartlet	-	7
Small cocoa tart with 70% dark chocolate cream	-	7
1.3.6.7.8 Buckwheat cake with blueberry jam	2	4,5
Mini caprese cake GLUTEN FREE and DAIRY FREE	2	-
Bignè con crema pasticcera	2	7 -
Cream puff with custard	2	-)
Pastry cones with custard	2	(-/
Sicilian cannoli with ricotta	2,5	5

Cakes & Loaf Cakes

Carrot and orange loaf cake	
Lemon loaf cake	
Banana bread with chocolate chips $^{\text{VEGAN}}$ and nuts 1,8	
Yogurt and apricot jam loaf cake	
Caprese cake GLUTEN FREE and DAIRY FREE 3,8	
Almond cake	
Parisian flan with raspberry coulis	
Cookies	

Chocolate chip cookies	1,5
1, 3, 7	,
Coconut cookie	1,5
3.7	1,0
	1 5
	I,3
Cocoa cookies with chocolate chips	1.5
1,7	7 -
Pistachia apolyios	15
	1,0
Baci di dama	1
1, 7, 8	
Chocolate and salt cookie 1.3,78 Cocoa cookies with chocolate chips 1.7 Pistachio cookies 1.28 Baci di dama 1.78	1,5 1,5 1,5 1

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From the Kitchen

kes with maple syrup
kes with maple syrup and red fruits
kes with custard chocolate with red fruits
h toast with maple syrup, red fruits, and mascarpone
kes with custard chocolate with red fruits

Yogurt

Yogurt with granola and honey Yogurt with granola and mixed berries

Felicetta's Brunch

Ancient grain bread with avocado and sweet paprika vegan	10
Ancient grain bread with basil-flavored tofu cream and grilled vegetables VEGAN 1	12
Ancient grain bread with avocado and scrambled eggs	12
Ancient grain bread with mortadella, lampascione compote, stracciatella, Modena IGP balsamic vinegar pearls, and fresh basil	14
Ancient grain bread with avocado, marinated salmon, and lemon zest	15
Scrambled Eggs	7
Felicetta Toast	8

Croque Monsieur

Croque Madame

and pistachio Bordeaux canelès

Savory Viennoiserie

Salted fagottino with ham and cheese Salted roll with ham, cheese and salad Salted roll with spinach and ricotta

*Frozen | **Blast chilled at -20 degrees Celsius for 24 hours and frozen. Possible presence of additional allergenic contaminants in our products.

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Chickpea Hummus

Omelette with Gruyère cheese

Breton galette with cooked ham, Gruyère cheese and bull's eye egg 11

Omelette with cheese and spinach

Omelette with Gruyère cheese and cooked ham

Club sandwich with baked potatoes

Please request the allergen list from our waitstaff.

felicetta – BISTROT –

Appetizers

Marinated Anchovies** Fried egg with summer truffle Tacos with salmon tartare** and guacamole (3 pieces) Heef tartare with mustard reduction Roasted purple eggplant with stracciatella, tuna carpaccio, semi-dried tomatoes, and basil pesto Seafood salad 2,4,9,14 Tuna tartare** on a quinoa disk with avocado drops

First Courses

Paccheri pasta with three types of cherry tomatoes ^{1,7} Busiate pasta with Trapanese pesto ^{1,7,8} Carnaroli rice from San Massimo in Milanese style ^{2,9} Calamarata pasta with red cherry tomatoes, swordfish**, and eggplants ^{1,4,9} Tagliolini pasta with cacio e pepe sauce, tuna tartare**, and lemon zest

Main Courses

Sliced beef with agretti (saltwort) Vitel tonnè ³ Swordfish** Gallipoli style with arugula and fresh cherry tomatoes ^{1,3,4} Grilled octopus* on pea foam with crispy leek ⁴ Milanese cutlet with roasted potatoes

Side Dishes

Seasonal grilled vegetables Green salad Roasted potatoes

Cherry tomato salad with Tropea onion

Fresh spinach salad with walnuts and Grana Padano cheese

Salads

Greek salad

Mixed salad with chicken breast, Grana Padano cheese, bread croutons, and Caesar dressing

Mixed salad with citrus-marinated salmon**, avocado, mango, and cherry tomatoes



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