

# COLAZIONE

## BREAKFAST



<b>OVO SAPIENS</b>	132
Artisanal toast, scrambled eggs, tomato, roasted in garlic and thyme, mushrooms and bacon	
<b>SHAKSHUKA</b>	163
Eggs baked and served in Mama's Pomodoro, chorizo sausage, cannellini beans, peppers and onion. Served with artisanal toast	
<b>RUSTICO (V)</b>	105
Artisanal toast served with fresh sliced tomato, homemade hummus, crushed avocado and cream cheese friket	
<b>SALMON TROUT AVOCADO TOAST</b>	155
Toasted rye topped with avocado, poached egg, smoked salmon trout, rocket, oven-dried tomato, dill oil and chilli flakes.	
<b>L'OMELETTE (V)</b>	85
3 Egg omelette or egg white with, mozzarella cheese, served with toasted artisanal bread	
- ADD BACON	20
- ADD MUSHROOMS (V)	20
- ADD SPINACH (V)	12
- ADD BREAKFAST SAUSAGE	25
<b>LA FRITTATA PICCOLA</b>	94
Petite open omelette topped with tomato, mozzarella, basil pesto and rocket.	
<b>CAULIFLOWER STEAK</b>	140
Grilled cauliflower with rocket, poached eggs, feta, halloumi, and tomato chutney. Finished off with walnuts.	
<b>BEARS BENEDICT</b>	128
Poached eggs, served with bacon, rocket and basil bechamel sauce on artisanal toast.	
<b>SAUSAGE BREAKFAST</b>	
Artisanal toast, eggs, tomato roasted with garlic and thyme, mushrooms and chicken or lamb sausage.	
- WITH LAMB	105
- WITH CHICKEN	104
<b>PEANUT BUTTERED OATS</b>	67
Served with granola, honey and banana	
<b>FRESH FRUIT AND YOGHURT</b>	102
Seasonal fruit, homemade granola and double thick yoghurt	
<b>CLASSIC EGGS BENEDICT</b>	55
Two poached eggs to your liking, hollandaise sauce, wilted spinach and fresh chives	
- WITH BACON	86
- WITH SMOKED TROUT RIBBONS	165
<b>FRENCH TOAST</b>	85
French toast, served with bacon, lemon infused cream cheese and maple flavoured syrup	
<b>TONY SOPRANO</b>	135
Artisanal toast topped with rocket, bacon, mushrooms, poached egg and parmesan béchamel sauce. Finished off with crushed walnuts	
<b>FILLED CROISSANTS</b>	
- BACON AND CHEESE	81
- JAM AND CHEESE	66
- SMOKED SALMON, CREAM CHEESE AND ROCKET	131

## COLD PRESSED JUICES



<b>SQUEEZED CLASSIC ORANGE</b>	62
<b>SQUEEZED ENERGY KICK</b>	84
<b>SQUEEZED BETA CARROT</b>	59
<b>SQUEEZED FOREVER YOUNG</b>	76
<b>SQUEEZED JOLLY GREEN</b>	99
<b>SQUEEZED JOLLY GREEN &amp; GINGER</b>	120
<b>GINGER SHOT</b>	35

<b>ESPRESSO</b>	25
Single shot	
<b>DOPPIO ESPRESSO</b>	28
Double shot	
<b>MACCHIATO</b>	29
Single shot topped with hot frothed milk	
<b>CORTADO</b>	30
Single shot topped with steamed milk	
<b>CAPPUCCINO</b>	33
Single shot topped with hot frothed milk	
<b>FLAT WHITE</b>	33
Double shot topped with steamed milk	
<b>AMERICANO</b>	30
Single shot topped up with hot water	
<b>NUTELLA MOCHA</b>	40
Single shot blended with chocolate Nutella milk	
<b>BAMBINOCCHINO</b>	10
Espresso cup filled with warm, frothed milk and topped with cocoa sprinkles for the little ones	
<b>HOT CHOCOLATE</b>	38
Nomu's sustainably sourced cocoa powder based hot chocolate	
<b>LATTE</b>	
Hot frothed milk served with a single shot of espresso:	
- REGULAR	37
- CHAI	42
- VANILLA	39
- CARAMEL	39
- HAZELNUT	39

## TÉ

### CLASSIC & SPECIALITY TEAS



	FOR 1	FOR 2
<b>ENGLISH BREAKFAST</b>	26	38
A blend of teas from Assam, Ceylon and Kenya		
<b>EARL GREY</b>	26	38
A black tea infused with the oil of bergamot and orange zest		
<b>CEYLON</b>	26	38
A black tea of Sri Lankan origin		
<b>ROOIBOS</b>	26	38
A herbal tea made from the rooibos plant		
<b>GREEN</b>	35	48
Minimally oxidised Camellia sinensis from China		
<b>MINT</b>	35	48
A green tea of North African origin, with Sahara mint		
<b>VANILLA</b>	35	48
A red tea of South African origin with vanilla infusion		
<b>CHAMOMILE</b>	35	48
A herbal tea made from the chamomile plant		
<b>RED CAPPUCCINO</b>	32	
Rooibos tea-based cappuccino		

## SMOOTHIES



<b>CHUCK BERRY</b>	49
Blueberries, spinach, banana, almond milk and honey	
<b>BLAST SMOOTHIE</b>	60
Peanut butter, pea protein, banana, almond milk, dates and honey	
<b>BLONDIE</b>	64
Mango, banana, pineapple juice and mint	



**OLD TOWN<sup>®</sup>**

—×—

**ITALY**