

DOLCI

We use organic raw cane sugar to sweeten our homemade desserts.

GELATO **GLU**

strawberry, mango, lemon, **VGN**
chocolate, vanilla, stracciatella scoop **2.80**

PICCOLO DUETTO

small portions of Tiramisù^{1,4} and Panna cotta **6.90**

PIZZA FINA CON MELA E CANNELLA

small and thin pizza topped with apple and cinnamon **5.40**

TIRAMISÙ sponge fingers, espresso¹,
mascarpone creme with amaretto⁴ **6.60**

PANNA COTTA **GLU**

milk and cream with raspberry sauce **6.60**

PANNA COTTA

AL LATTE DI COCCO  **VGN + GLU**
coconut milk, blueberries, caramelized walnuts **7.80**

CRÈME BRÛLÉE **GLU** vanilla cream
topped with a thin caramelized crust of sugar **6.50**

TORTA AL CIOCCOLATO

warm homemade chocolate cake with a liquid core,
please allow aprox. 18 minutes preparation time **7.70**

PICCOLO SOLO (until 3 p.m.)

small portion of Tiramisù^{1,4} or Panna cotta **3.50**

CAFFÈ E TÈ

We receive our coffee from Pascucci, a traditional family-run roastery in Italy.

Espresso ¹	3.00
Espresso macchiato ¹	3.20
Double espresso ¹	4.20
Double espresso macchiato ¹	4.40
Coffee ¹	3.50
Cappuccino ¹	3.90
Latte macchiato ¹	4.70
<i>with oatdrink from Oatly</i>	+ 0.70
Hot chocolate	4.60

FRESH MINT TEA	4.10
FRESH GINGER TEA	4.10

SAMOVA-TEE 3.90

Teas from Hamburg-based tea blender Samova

- High Darling – organic Darjeeling¹
- Lazy Daze – organic black tea / Earl Grey¹
- Team Spirit – organic herbal green tea¹
- Low Rider – organic green tea¹
- Orange Safari – organic vanilla rooibos
- Maybe Baby – organic fruit tea

All prices in euros including VAT, errors and changes excepted.

¹ contains caffeine, ⁴ contains coloring agent