

MENU CAFFÈ

breakfast during the week and weekends 9:00 – 11:45

PASTICCINI

cornetto croissant with pistachio or chocolate cream	12
sfogliatelle Neapolitan pastrie with ricotta filling	12
cannoli with ricotta and pistachios	12
maritozzo con la panna / con la panna e mirtilli classic Roman bun with whipped cream / whipped cream and blueberries	12/22

UOVA

a set with a maritozzo bun, fresh vegetable salad and scrambled eggs à la Lupo with:

- parmigiano reggiano 24 mc / 24-month aged Parmesan
- gallinacci / chanterelle mushrooms
- tartufi / truffle paste
- lardo / Italian lardo

MARITOZZI SALATI

Roman brioche in a salty version:

maritozzo con ragù maritozzo with slow-cooked beef cheeks bolognese, poached egg, portobello, mustard and hollandaise sauce	30
tartufi e prosciutto maritozzo with parma ham, truffle paste, poached egg and hollandaise sauce	
maritozzo con zucca e burrata maritozzo with baked pumpkin marinated in rose and chilli, burrata, grilled peppers and paprika mayonnaise	

CONTORNI

verdure fresh vegetable salad with olive oil	8
uovo in più extra egg	4

CAFFÈ

caffè
9

macchiato
10

caffè doppio / lungo
12

cappuccino
14

latte
16

caffè freddo
12

cioccolato
14

affogato
16

BEVANDE FRESCHE

16

fresh orange juice

fresh green juice

kale, pear, fennel, celery, lemon, ginger, oregano

TÈ ED INFUSI DI LUPO

14

tè nero
black tea

tè verde
sencha green tea

paradiso
black tea, lavender,
strawberry and corn flowers

riso e vaniglia
green tea with roasted
rice and vanilla

earl grey
black tea flavored
with bergamot oil

fiore bianco
white and green tea,
yellow fruits, marigold petals

palermo
lemon grass, eucalyptus
and dried tangerines

menta
herbs with mint, rose,
licorice and orange zest