



BIO
BAR
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FROM 9.30 AM TO 11.30 PM

BAR

CAFFETTERIA

Organic coffee

Espresso

1

Barley coffee

1

American coffee

1.20

Marocchino

1.20

Decaffeinated coffee

1.20

Ginseng

1.20

Cappuccino

1.50

Caffè corretto

1.50

Caffelatte

1.80

Latte macchiato

1.80

Cold coffee

1.80

Caffè shakerato

2

Double espresso coffee

2

With organic soya milk or almond milk

+0.40

TEA AND INFUSION SELECTION

4

(Give a look at our list of tea and organic infusion)

Tea and infusion are served with a selection of homemade biscuits by the pastry chef

SOMETHING FOR THE KIDS

Organic milk with cocoa and homemade biscuits

2.50

SPECIALTIES

Espresso coffee served with homemade ice-cream ball

(Ask for available flavor)

3.50

OUR PASTRY CHEF PROPOSES

Mini cake of the day

2.50

V Homemade biscuits selection (A, C, G, H)

3

Selection of cake and pie
vegan and gluten free (A, C, G, H)

3.50

V *Vegan or can be prepared as such*

Our products may contain allergens
Contact our staff to communicate any special dietary requirements

List of products that may provoke allergies or intolerance

- A Cereals containing gluten and similar products
- C Eggs and similar products
- E Peanuts and similar products
- F Soya beans and similar products
- G Milk and other similar products (containing lactose)
- H Nuts in general, almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, Queensland nuts and other similar products
- I Celery and similar products
- L Mustard and similar products
- M Sesame and similar products
- O Lupin beans and similar products

FRUIT AND VEGETABLES EXTRACTS

V Tasty concentrates of low-calorie fruit and vegetable vitamins to complete a delicious snack

ANTI-AGING

Orange, apple, currant, beetroot

ANTI-INFLAMMATORY

Pineapple, melon, aloe, ginger

ANTIOXIDANT

Carrot, grapefruit, orange, papaia

THIRST-QUENCHING

Melon, fennel, watermelon, lime, mint

PURIFY

Celery, cucumber, green apple

DIGESTIVE

Fennel, green apple, ginger, mint

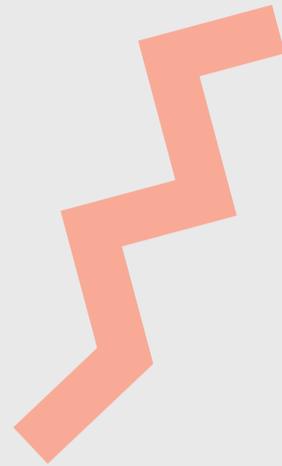
DETOX

Grapefruit, beetroot, strawberry, mango

VITAMIN

Orange, kiwi, lemon, pineapple

6



ICE TEA

Our homemade infusions are prepared daily with a selection of herbs, tea and fresh fruit:

Mint, green, cardamom, anise, red fruits, melissa, rosemary, turmeric, ginger, chamomile, karkadè

Ask our staff for your favorite

4

JUICES

Fresh orange/Grapefruit juice/Lemon

3.50

Pomegranate fresh juice

5

SOFT DRINKS

Ginger Ale

Ginger Beer

Pure Tonic

Lemon Tonic

Chinotto

4.50

V SMOOTHIES

with fresh fruits and vegetables

VELLUTATO

Banana, coconut, yogurt bio, noce moscata
(Potassium, Vitamin B, immune properties)

WHAAM

Soy milk, apricots, dates, ginger, cinnamon
(Beta-carotene, antioxidant, vitamin A)

FOREVER YOUNG

Pineapple, blackberries, blueberries, raspberries, lemon, parsley
(Vitamin C, potassium, flavonoids)

SPICY WATERMELON

Watermelon, lime, strawberries, chilli
(Antibacterial, vitamins A, C, iron)

BREAKFAST MOOD

Green apple, muesli, cinnamon, ginger vegetable cream
(Detoxifying, vitamin B, stimulates the functions of the liver)

ABBRONZANTE

Peaches/Apricots, melon, mango, carrots
(Anticoagulant, beta-carotene, vitamin C, calcium)

6

(Organic milk/almond milk/soy milk on request)

AROMATIC WATERS

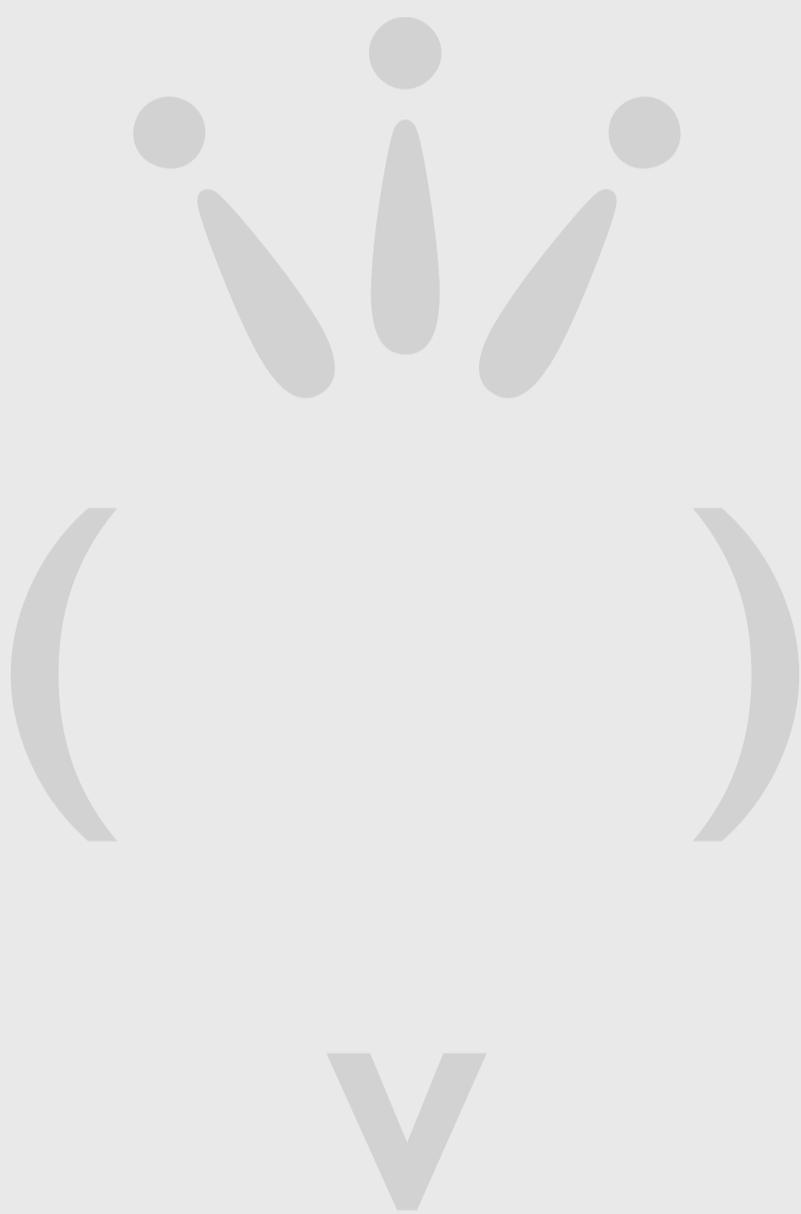
Still water with ginger, cucumber, lime, mint

Still water with strawberries, red fruits, organic lemon

Still water with raspberries, rosemary, organic lemon

Still water with pineapple, celery, kiwi

3



il **MAR**
GUT
TA