

BRUNCH

Our brunch menu is available until 12:30

Granola & Frutta

- GRANOLA CON FRUTTA (V)** 4.95
granola with Greek yoghurt, honey & selection of fresh fruit
- GRANOLA CON CIOCCOLATA E COCCO (V)** 4.95
granola with Greek yoghurt, chocolate, coconut flakes & goji berries
- TAGLIERE DI FRUTTA (V) (Vegan)** 6.95
platter of freshly cut fruit

Pancakes

- CANNELLA E MIRTILLI (V) (Vegan)** 5.95
homemade pancakes with cinnamon, blueberries, pomegranate & maple syrup
- NUTELLA E PAN DI STELLE (V)** 5.95
homemade pancakes with Nutella, hazelnuts & Pan di Stelle biscuits
- FRUTTI DI BOSCO (V) (Vegan)** 5.45
homemade pancakes with mixed berries
- UOVA E BACON** 6.95
homemade pancakes stacked with smoked bacon, mozzarella, topped with a poached egg

Focaccia

- POMODORINI (V) (VEGAN)** 5.95
focaccia with cherry tomatoes & oregano
- CRUDO E BUFALA** 7.95
focaccia with Parma ham, mozzarella di bufala & rocket
- PEPERONI E OLIVE (V) (Vegan)** 6.45
focaccia with marinated roasted peppers & olives
- MELANZANE E BUFALA (V)** 7.45
focaccia with marinated aubergine & mozzarella di bufala

Uova

- UOVA CON NDUJA, AVOCADO, CECI E PREZZEMOLO** 6.95
poached organic eggs with nduja, avocado, parsley, chickpeas, onion & chili served on homebaked sourdough bread
- UOVA CON BACON, MELANZANE E RUCOLA** 6.95
poached organic eggs with grilled aubergine, smoked bacon, rocket & cherry tomatoes served on homebaked sourdough bread
- UOVA CON SALMONE E AVOCADO** 7.45
poached organic eggs with smoked salmon, avocado & hollandaise sauce served on homebaked sourdough bread
- UOVA CON FUNGHI E TARTUFO (V)** 6.45
poached organic eggs with mushrooms, truffle oil, spring onion & sundried tomatoes served on homebaked sourdough bread
- AVOCADO E MELANZANE (V) (Vegan)** 5.95
homebaked sourdough bread with a red pepper veloute', with smashed avocado, marinated aubergine & mixed leaves

Brunch

melisi

PIZZERIA NAPOLETANA