



BREAKFAST

ROSE CLASSIC \$36

Greek yogurt with honey and granola, seasonal fruit platter, fresh juice, espresso, americano cappuccino or tea

AMERICAN \$44

Two eggs any style, golden potatoes, prosciutto or bacon, toast or pancake, fresh cold pressed juice, espresso, americano, cappuccino or tea

UOVA E DINTORNI

UOVA ALLA MEDITERRANEA \$20

Organic scrambled eggs with Kalamata olives, cherry tomatoes, crumbled feta, served with toast or golden potatoes

CASSERUOLA AL FORNO \$24

Oven-baked eggs with homemade tomato sauce, mozzarella, basil, truffle pearl and truffle oil

TARTINA DI SALMONE NORVEGESE AFFUMICATO \$23

Sourdough bread with cream cheese, smoked Norwegian salmon, pickled onions, caper aioli, and sesame seeds

CAVIALE (CAVIAR) \$190

Caviar Oscietra Antonious 1 oz, served with traditional garnishes

UOVO ALLA BENEDICTA \$28

poach organic eggs with truffle hollandaise sauce on toasted bread on your choice of prosciutto or smoked salmon.

Oscietra caviar 10z \$160

OMELETTE DI SPINACI \$22

Organic eggs folded with tender spinach and mozzarella cheese.

TARTINA ALL'AVOCADO \$17

Rustic sourdough topped with mashed avocado, fresh tomato base, radish, lemon zest and micro-cilantro

Add-on

Smoked salmon \$12
Prosciutto di Parma DOP \$12

CORNETTO GOURMET

AVOCADO AL CORNETTO \$24

Flaky croissant filled with boiled eggs finely chopped, fresh avocado, feta cheese, arugula salad, roasted capers and honey truffle

INCREDIBILE CORNETTO \$26

Flaky croissant filled with scrambled eggs, onion, tomato, avocado, and provolone cheese

Add-on

Smoked salmon \$12
Prosciutto di Parma DOP \$12

CONTORNI

Bacon Croccante	\$8
Salmone affumicato	\$14
Patate Al Rosmarino	\$10
Avocado	\$6
Prosciutto San Daniele	\$14
Cestino Di Pane	\$6

CORNETTO E COTTO \$22

Flaky Croissant Prosciutto cotto and melted Fontina cheese

CLASSICI

OVERNIGHT OATS \$16
Lemon-Blueberry or Chocolate-Banana, slow-soaked oats with natural toppings

YOGURT GRECO \$16
Served with granola, almond butter, fresh berries, and wildflower honey

PIATTO DI FRUTTA \$18
A curated assortment of market-fresh seasonal fruits

TOAST DI ALEXANDRA \$23
Croissant loaf, mixed berries, caramelized banana, figs, marshmallows, sliced almonds, Nutella, Chantilly cream, agave syrup

PASTICCERIA DELLA CASA

PAIN AU CHOCOLAT \$6
Buttery puff pastry filled with dark chocolate

CROISSANT ALLE MANDORLE \$6
Delicate almond cream filling with toasted almond flakes

CROISSANT AL PISTACCHIO \$6
Pistachio-infused cream layered in a golden croissant

CROISSANT VEGANO \$6
Plant-based indulgence, rich in flavor and texture

CROISSANT ALLA NUTELLA \$6
Flacky croissant filled with Nutella

BUTTER CROISSANT \$5
Buttery puff pastry croissant

MUFFIN SENZA GLUTINE \$6
Gluten-free muffin

CESTA DI MINICROISSANT \$6
Assorted mini croissants: almond, chocolate, and traditional butter.

Some of our herbs and fruits come directly from our farm, in partnership with seeds of faith by the agape foundation, a program supporting women in recovery. every ingredient tells a story of healing, dignity and new beginnings.

CONSUMER ADVISORY:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase risk of foodborne illness

