

LUN

CAFFÈ SPECIALTY & BAKERY



Eating and drinking become acts of daily revolution – and, in the age of vast technology – of personal evolution.

TRY WITHOUT SUGAR!

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▼ BAKERY

We carefully select our ingredients, just as we do with coffee. Flour is from "Mulino Sobrino", organic since 1993 and the centrifuged butter, French-style but from Italian mountain pastures, comes from Giovale farm owned by "Beppe e i Suoi Formaggi".

Our artisanal production is varied—below you'll find just our best-sellers.



Pain Suisse 4.5
Made with Bagai 72% Ecuador Los Rios chocolate and custard



Maritozzo 3.5
The classic Roman Maritozzo—made with organic ingredients



Cruffin 5.5
Ask the staff for this month's filling



Full Moon 4.5
A Kouign—Amann—our way



This Week's Specials
Every week we offer something new sweet and savouries
► ASK THE STAFF FOR DETAILS



For any information on intolerances and allergies, check the list at the end of the menu and ask the Staff.

ASK THE STAFF FOR THE SPECIALS OF TODAY

● ALL DAY MEAL FROM 9:00 AM TO 4:00 PM

- Ham & Cheese Toast 13
- Herb-roasted pork shoulder and "Azienda Agricola Le Starze" mozzarella (1.3.7)
- Grilled Cheese 15
- Cow's milk cheese, kimchi, and hard-boiled eggs from "Fattoria Pulicaro" (1.3.4.6.7)
- Fried eggs with brioche, black beans & aged cheddar (1.3.7) 17
- "Re Norcino" sausages, mashed potatoes, gravy sauce and grilled seasonal vegetables (7) 18

■ BREAKFAST MEAL FROM 9:00 AM TO 12:30 PM

- "Faraoni Farm" yogurt, homemade granola, poached fruit & honey (1.7.8) 10
- Scrambled eggs with brioche, asparagus & Parmigiano Reggiano (1.3.7) 16
- Moon/Benedict Eggs 18
- Monkey bread, glazed bacon from "Bottega Roccia", spinach, and hollandaise sauce (1.3.7.10)

■ LUNCH MEAL FROM 12:30 PM TO 4:00 PM

- Poached Chicken with curry gravy sauce, cinnamon pilaf rice and toasted cashews (1.7.8) 18
- Grilled Scottish Salmon with caper beurre blanc and roasted seasonal vegetables (4.7.12) 22
- French Fries with dill mayo (3.6) 7
- Pickled vegetable (12) 9

ALL BREAD IS HOMEMADE

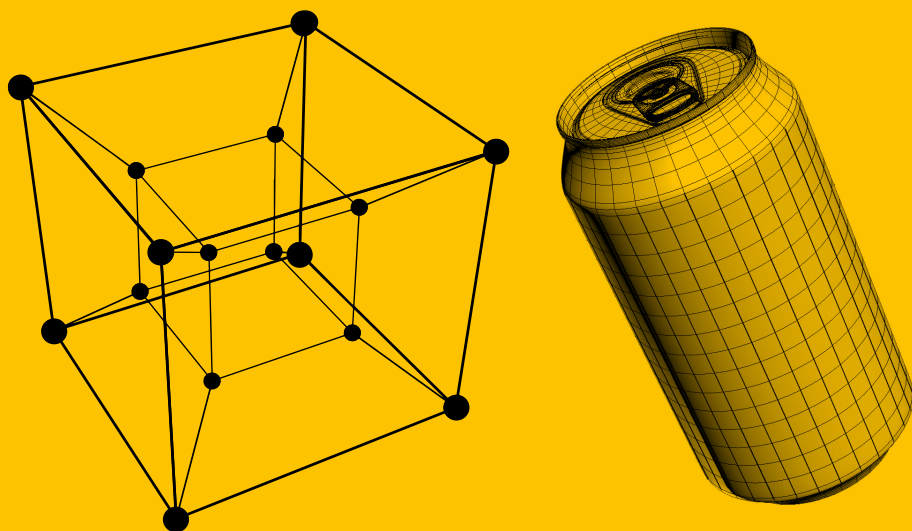
- ▲ Bread 3
- Extra Virgin olive oil 2

DRINK AT 277,15 KELVIN

COOL DOWN / SHAKE WELL / POUR HEAVELY

TESSERACT

▲ INTERDIMENSIONAL COLD BREW



Inside every can of Tesseract, there's a journey. We start with Senhor Niquino, our Brazilian ALIENA coffee: a smooth natural, with notes of hazelnut, cocoa, and yellow stone fruit. We cold brew it using Hard Tank technology, for a clean, stable, and intensely aromatic drink.

It's not just a can — it's a portal.
Open it. Drink. Slow down.
Or speed up.
Depends on which universe you're from.



LUN



www.lunabyfaro.com
www.farorome.com
www.caffealiena.com



User: La luna e il Faro
Password: moonsafari



[luna.rome_](https://www.instagram.com/luna.rome_farorome)
[farorome](https://www.instagram.com/farorome)
[aliena.coffee.roasters](https://www.instagram.com/aliena.coffee.roasters)

The price listed include table service.

ALLERGENS 1. Cereals whit Gluten / 2. Shellfish / 3. Egg / 4. Fish / 5. Peanuts
6. Soy / 7. Milk / 8. Dried fruit / 9. Celery / 10. Mustard / 11. Sesame
12. Sulphites / 13. Lupins / 14. Clams

The authentic taste is born from respect.
Respect for the land, for those who work it,
for flavors and perceptions –
which, more than intelligence, make us human.

