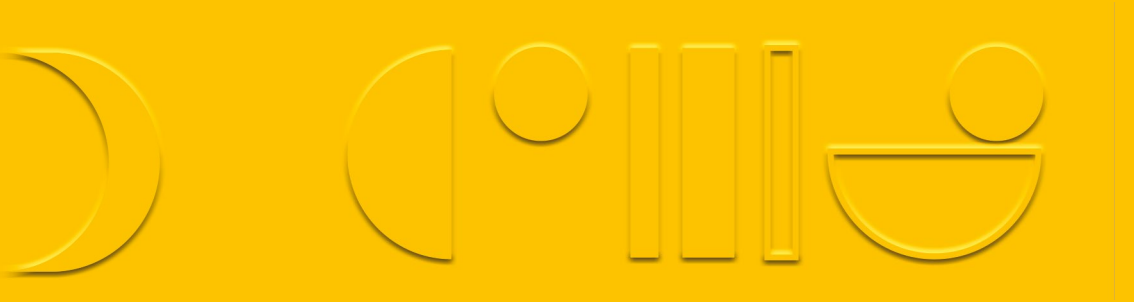




LUN

CAFFÈ SPECIALTY & BAKERY

WE ONLY DO DOUBLE SHOT!

▲ SPECIALTY COFFEE

► CHECK OUR COFFEE LIST

↳ Espresso

↳ Americano

Full Espresso served over 150ml of microfiltered water at 70°C

↳ Cappuccino/Maxi Cappuccino

Organic Milk/Oat/Almond/Coconut

↳ V60

Iced Latte 5

Organic Milk/Oat/Almond/Coconut

Batch Brew ► ASK FOR TODAY'S COFFEES 5.5

Cold Brew "Tesseract" Aliena 5.5

■ NO/COFFEE

Matcha Latte "Michi Amsterdam" 5

Chai Latte 5

● TEAS/INFUSIONS

Black tea/Green tea 4.5

Herbal infusion 6

Chamomile 3.5

■ BEVANDE

Kombucha "Laverve" 5.5

Fresh Orange juice / Homemade Lemonade 4.5

Apple juice / Tropical juice 5

Raspberry juice 6

Beer & Wine ► ASK THE STAFF

TRY WITHOUT SUGAR!

▼ BAKERY

We select our ingredients with the same care we put into our coffee. Our flour comes from Mulino Sobrino, organic since 1993. The butter is centrifuged–French in style, but made with milk from Italian alpine pastures–sourced from Giovale farm, part of Beppe e i Suoi Formaggi.

Our artisanal production ranges from sweet to savory, from croissants to sandwiches: below are just some of our best-sellers. Ask our team to discover today's full selection or to get a recommendation–our staff will be happy to help.



Hyperspace Maritozzo
Rome's most iconic dessert!

3.5



Cosmic Tiramisù
Specialty coffee makes all the difference!

5.5



Zero Gravity Sweet Pastries
Check the fridge display for availability



Homemade Sandwich from the Moon
Ask the Staff

9/12



FROM 9:00 AM TO 12:30 PM

■ BREAKFAST ALL BREAD IS HOMEMADE

The Milky Way	10
Yogurt from "Fattoria Faraoni", homemade granola, fruit in syrup and honey (1.7.8)	
Space Invaders/Avocado toast (extra scrambled eggs +4)	12
(1)	
Intergalactic Toast	13
Ham from umbrian Pork and mozzarella from "Azienda Agricola Le Starze" (1.3.7)	
Green Planet/Scrambled eggs served with brioche bread, roasted seasonal vegetables and Parmigiano Reggiano (1.3.7)	16
Moon Benedict	20
Poached eggs, monkey bread, marinated salmon, spinach and béarnaise sauce (1.3.4.7)	
A Space Odissey Breakfast	21
Fried "Pulicaro" egg, pan brioche, baked beans, glazed bacon, roasted "Re Norcino" sausage, grilled tomato, mushrooms (1.3.7.10)	

■ LUNCH MEAL ASK THE STAFF FOR THE SPECIALS OF TODAY

SERVING FROM 12:45 PM TO 3:30 PM

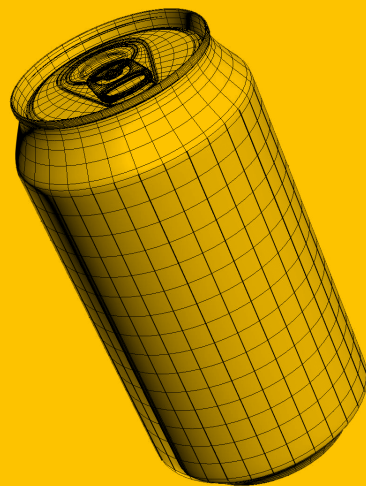
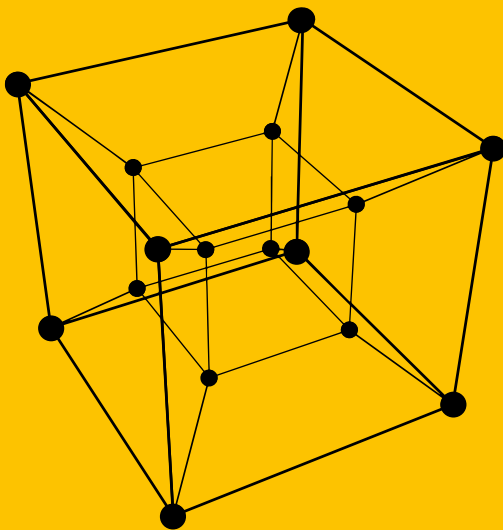
Lunar Shakshuka	18
Eggs stewed in tomato sauce, bell peppers, spices, yogurt sauce and tabbouleh (1.3.7)	
Interstellar Club Sandwich	
Ham, tomato, chicken salad, crispy bacon (1.2.4.6.7.12)	18
Asteroid Pasta	
Cold "Santa Rita" spaghettone with yellow tomato, Parmesan and basil (1.7)	16
Saturn Tartare/Hand-cut beef, pickles, mustard, parsley, anchovies, capers (1.4.10)	17
Catched from the Galaxy ► CHANGES EVERY DAY ASK THE STAFF (2.4.13.14)	24
Astronaut's Salad ► CHANGES EVERY DAY ASK THE STAFF	15
↳ SIDES Side of the day	7

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.



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.

