

LAMILL COFFEE

MINA BLEND DRIP 3.00

ESPRESSO 3.00

MACCHIATO 3.25

CORTADO 3.50

SHAKERATO 5.00

AMERICANO 3.75

CAPPUCCINO 4.00

CAFÉ LATTE 5.00

CARAMEL LATTE 6.00

MOCHA LATTE 6.00

LAMILL TEA

HOT TEA 6.00

Jasmine Pearls, Moroccan Mint
English Breakfast, Decaf Earl Grey

MATCHA GREEN TEA LATTE 8.00

MASALA CHAI LATTE 8.00

ASSAM ICED TEA 4.50



RISTORANTE e BAR e MERCATO

BREAKFAST

FINGERLING POTATO FRITTATA 11.00
Pecorino Romano, Cipollini Onion

BREAKFAST PANINO 13.00

Farm Egg, Culatello, Basil Pesto, Fontina Cheese

MASCARPONE & NUTELLA TOAST 11.00

Roasted Hazelnuts, Extra Virgin Olive Oil, Sea Salt

SANDWICHES

PROSCIUTTO 16.00

Fresh Mozzarella, Pesto Trapanese, Balsamic

MORTADELLA 16.00

Fennel-Almond Pesto, Stracciatella

MEATBALL 15.00

Ricotta, Fresh Mozzarella, Tomato Jam

CAPRESE 15.00

Fire-Roasted Tomato, Basil, DOP Mozzarella

CHICKEN 16.00

Broccoli Rabe, Sharp Provolone, Hot Cherry Peppers

ZUPPA

CUP 5.00 | PINT 10.00

ZUPPA DEL GIORNO

Chef's Daily Selection

SALADS

**WILD ARUGULA &
SHAVED FENNEL** 12.00

Meyer Lemon, Grana Padano, Granny Smith Apple

ITALIAN CHOP CHOP 14.00

Iceberg Lettuce, Radicchio, Soppresata
Mozzarella, Pepperoncini

LITTLE GEM CAESAR 13.00

Parmesan, Anchovy, Taralli Croutons

SICILIAN-STYLE PIZZA

BY THE SLICE

AGRODOLCE 8.00

Caramelized Onion, Calabrian Chili
Mozzarella, Honey

SUNSHINE OF MY LOVE 8.00

Yellow Tomato, Broccoli Rabe, Ricotta

NANA'S PIE 8.00

Pomodoro, Mozzarella, Pecorino
Basil, Fried Garlic

STROMBOLI 8.00

Pepperoni, Provolone
Mozzarella, Marinara

