QUORE ITALIANO

PASTA - PIZZA - TRADIZIONE

LA COLAZIONE DEL QUORE

CONTINENTAL BREAKFAST

CLASSIC 1-3-7 13.9

Toasted bread with butter, poached egg or scrambled egg, crispy bacon served with fruit salad

NORDIC 1-3-4-7 15.9

Toasted bread with butter, poached egg or scrambled egg, smoked salmon served with yogurt sauce and fruit salad

ACCOMPANY YOUR BREAKFAST WITH A COFFEE OR CAPPUCCINO, INCLUDED IN THE PRICE.



BAKERY

| CROISSANT* EMPTY 1-3-7 | 1.7 |
|---|-----|
| CROISSANT* CUSTARD 1-3-7 | 1.9 |
| CROISSANT* PISTACHIO CREAM 1-3-6-7-8 | 2.2 |
| CROISSANT* NUTELLA CREAM 1-3-6-7-8 | 1.9 |
| CROISSANT* APRICOT JAM 1-3-7 | 1.9 |
| CROISSANT* BERRIES JAM 1-3-7 | 1.9 |
| VEGAN CROISSANT* EMPTY 1-6 | 1.8 |
| VEGAN CROISSANT* BERRIES JAM 1-6 | 2 |
| WHOLEMEAL CROISSANT* EMPTY 1-3-7 | 1.8 |
| WHOLEMEAL CROISSANT* BERRIES JAM 1-3-7 | 2 |
| CUBBY* EMPTY 1-7 | 2.5 |
| CUBBY* PISTACHIO CREAM 1-6-7-8 | 2.9 |
| CUBBY* CUSTARD 1-7 | 2.8 |
| PAIN AU CHOCOLAT* 1-3-6-7 | 1.8 |
| CHOCOLATE BABKA* PLANT-BASED 1-6-8 | 2.9 |
| SALTED CARAMEL BABKA* WITH PECAN NUTS 1-7-8 | 2.9 |
| MINI PAIN AU CHOCOLAT* 1-3-6-7 | 1 |
| MINI VANILLA* 1-3-7 | 1 |
| MINI RASPBERRY SACCOTTINO* 1-3-7 | 1 |
| MINI CHOCOLATE TORSADE* 1-3-6-7 | 1 |
| MINI PRALINE* 1-3-6-7-8 | 1 |
| MINI CROISSANT* EMPTY 1-3-7 | 1 |
| MINI CROISSANT* CUSTARD 1-3-7 | 1.2 |
| MINI CROISSANT* NUTELLA CREAM 1-3-6-7-8 | 1.2 |
| MINI CROISSANT* PISTACHIO CREAM 1-3-6-7-8 | 1.5 |
| PASTEL DE NATA* 1-3-7 | 1.5 |
| PASTICCIOTTO* CUSTARD AND CHERRIES 1-3-7 | 2.9 |
| PASTICCIOTTO* CUSTARD 1-3-7 | 2.9 |
| NEAPOLITAN PASTRY* 1-3-7-12 | 2.9 |
| MINI NEAPOLITAN SFOGLIATELLA* 1-3-7-12 | 1.2 |
| NEAPOLITAN SFOGLIATELLA* 1-3-7-12 | 2.9 |
| COCONOUT SWEETNESS* GLUTEN FREE 3-6 | 2.4 |
| BROWNIES* GLUTEN FREE 3-7 | 2.4 |

COFFEE BAR

| COFFEE BAR | |
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| ESPRESSO "MOAK" MACCHIATO | 2 |
| DECAFFEINATED COFFEE | 2.4 |
| CAPPUCCINO | 2.5 |
| SOYA CAPPUCCINO | 2.8 |
| AMERICANO | 2.5 |
| GINSENG ORZO | 2.5 |
| MAROCCHINO | 2.6 |
| LATTE MACCHIATO | 2.9 |
| HOT MILK | 2.5 |
| FRESH ORANGE JUICE | 5 |
| TEA AND INFUSIONS served with shortbread biscuits | 5 |
| HOT CHOCOLATE CLASSIC/DARK CHOCOLATE served with shortbread biscuits | 5 |
| | |
| JUICE | |

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| PEAR | 3.5 |
| PEACH | 3.5 |
| APRICOT | 3.5 |
| PINEAPPLE | 3.5 |
| BLUEBERRY | 3.5 |
| ACE | 3.5 |
| | |

SPECIAL COFFEE

| GOLOSO Coffee cream with chocolate topping and hazelnut crumbs | 3.9 |
|---|-----|
| BAI-CAFFÈ Coffee cream, Baileys and bitter cocoa | 3.9 |
| NUTELLOTTO Espresso coffee, Nutella cream, whipped cream and hazelnut crumbs | 2.9 |
| PISTACCHIOTTO Espresso coffee, pistachio cream, whipped cream and pistachio granules | 2.9 |
| SHAKERATO SBAGLIATO WITH ICE-CREAM Shaken coffee, Baileys and homemade cream ice cream | 5.9 |
| COFFEE CREAM | 3.5 |

SWEETNESS

| HOMEMADE TIRAMISÙ 1-3-7 Espresso coffee, egg ladyfingers, custard, whipped cream, and bitter cocoa | 6.9 |
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| CHEESECAKE WITH PEACHES ¹⁻⁷ Crumbled cookies, buffalo ricotta cream PDO, and peaches | 6.5 |
| MASCARPONE CREAM WITH FRESH STRAWBERRIES 1-3-7 Soft mascarpone cream with fresh strawberries, and cocoa biscuit crumble | 6.9 |
| PISTACHIO TIRAMISÙ AND WHITE CHOCOLATE 1-3-6-7-8 Espresso coffee, egg ladyfingers, custard, whipped cream, pistachio, and flakes of white chocolate | 6.9 |
| FRESH FRUIT SALAD Pineapple, apple, kiwi, peaches, strawberries, blueberries, raspberries, and honey | 6 |
| ESPRESSO WITH VANILLA ICE CREAM 3-7 | 6.5 |
| VANILLA ICE-CREAM 3-7 | 6.5 |
| CHOCOLATE ICE-CREAM 7 | 6.5 |

DEAR GUESTS, THE SERVICE STAFF IS AVAILABLE TO PROVIDE YOU WITH ANY INFORMATION REGARDING THE NATURE AND ORIGIN OF THE RAW MATERIALS USED AND HOW THE COURSES ON THE MENU ARE PREPARED. WE INVITE YOU TO INFORM THE SERVICE MANAGER ABOUT THE NEED TO CONSUME FOOD FREE OF CERTAIN ALLERGENIC SUBSTANCES BEFORE ORDERING, WHICH ARE HIGHLIGHTED IN EACH COURSE ON THE MENU IN THE AVAILABLE FOLDER. DURING PREPARATION IN THE KITCHEN, HOWEVER, ACCIDENTAL CONTAMINATION CANNOT BE RULED OUT, SO MEALS MAY CONTAIN TRACES OF THE FOLLOWING SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES, ACCORDING TO EU REG. 1169/11 ANNEX II. COURSES ON THE MENU MARKED WITH (*) ARE PREPARED WITH RAW MATERIALS FROZEN OR DEEP-FROZEN AT ORIGIN BY THE MANUFACTURER OR PREPARED WITH FRESH RAW MATERIALS TREATED WITH BLAST CHILLER TO ENSURE THEIR QUALITY AND SAFETY, AS DESCRIBED IN THE HACCP PLAN PROCEDURES UNDER ET HEIR FOOD SAFETY, AS DESCRIBED IN THE HACCP PLAN PROCEDURES OR SB3/04.



Quore Italiano