

OUR DRINKS

Espresso Tonic	7
Kombucha "Laverve"	6
Orange Juice	5
Homemade Lemonade	5.5
Extract of the day (Ask the staff)	6
Affogato (Vegan option available ♡)	7
Vanilla iced cream topped with hot espresso	
Beer "Ritual Pils"	6.5
Water	1

OUR TEAS AND HERBAL INFUSIONS

Black Tea - Green Tea - Herbal Tea	5 / 5.5
Camomile	4

OUR CAFFETTERIA

Batch brew / Cold brew	5
Ask the staff for the availability of the day	
Mocaccino	4.5
Cortado	4.3
Iced Latte	6
Double shot with Ice and Milk	
"Faustini Bio" Milk - Oat - Almond - Cocunut ♡	
Matcha Latte Oat ♡	6
Chai Latte	6
Decaf Herbal Infusion with Milk and Cinnamon	

Check the list

- ▶ Espresso
- ▶ Americano
Double shot served on 150ml of microfiltered water at 70°
- ▶ Cappuccino / Maxi Cappuccino
"Faustini Bio" Milk - Oat - Almond - Cocunut ♡
- ▶ V60

OUR PHILOSOPHY

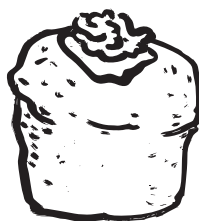
Food is a language that unites **agriculture** and **culture**, nature and science, matter and spirit. Every ingredient tells a story, every flavor gives us sensations and emotions, the very things that make us human. This is why **we choose carefully** what we serve, prioritizing and respecting those who cultivate and the lands that nourish. We believe that **food has a political value**: in a society that devalues it, we recognize its social importance.



Each dish is expressed, and there will be a bit of a wait because every plate and every coffee requires care. **FARO** represents our vision translated into a business, because **behind food** lies culture, and **behind culture** is the understanding of the reality in which we live: both physical and metaphysical.

OUR BEST SELLER

Our artisanal production is varied and limited. Check out the dessert display or ask the Staff for all available options.



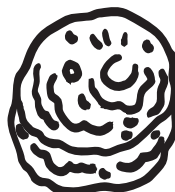
CARROT CAKE 4.5

Soft vegan carrot cake with walnuts and cinnamon.



PAIN SUISSE 5

With Bagai 72% Ecuador Los Rios chocolate and cream.



KOUIGN-AMANN 5

A traditional dessert from Brittany, crunchy on the outside, soft on the inside.



SPECIAL 5 - 6.5

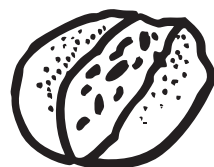
Ask the staff about the Special of the month.

ALL DAY LONG



MARITOLLO 4

Classic roman maritozzo, but with organic ingredients.



MARICORDO 4.5

Our maritozzo, with a Grandma's cake style, lemon cream and pine nuts.



FOCACCETTA 4.5

Soft tomato focaccetta made with natural sourdough.

The prices listed include table service



ALL DAY BRUNCH



MON - FRI 08:00 • 15:00
SAT - SUN 09:00 • 15:00

UNTIL 12:30

"Fattoria Faraoni" yogurt with fresh seasonal fruit, granola, and dark chocolate (1, 7, 8) 11

Toast with ham "Bottega Rocca" and mozzarella "Le Starze" (1, 3, 7) 12

Toasted pan brioche with whipped ricotta "D'Ascenzo", sour cherries and tonka bean flavored custard (1, 3, 7, 8) 15

FROM 08:00 TO 15:00

Scrambled eggs "Fattoria Pulicaro" seasonal vegetables from "Poggi", Parmesan cheese and sumac (1, 3, 7, 9) 17

Turkish eggs: poached eggs "Fattoria Pulicaro", labneh, smoked paprika infused oil, toasted mixed nuts and chimichurri (1, 3, 7, 8, 9, 12) 17

Classic English breakfast: Fried eggs "Fattoria Pulicaro", sausage, bacon, stewed beans, and roasted seasonal vegetables (1, 3, 7, 9, 12) 21

Club sandwich (Ask the staff) 19

FROM 12:30

Hummus (chickpea from "Le Vergarete"), with seasonal vegetables from "Poggi" and fresh green tahini sauce (1, 3, 7, 9, 11, 12) 16

Pasta of the day (Ask the staff) 16

ASK OUR STAFF FOR TODAY'S SPECIALS

ALL THE BREAD IS HOMEMADE

FROM 13.00

HOMEMADE BREAD 3
EVO OIL 2

PRODUCTS MAY VARY ACCORDING TO MARKET AVAILABILITY AND IN ACCORDANCE WITH SEASONALITY

Ask us the allergen menu