



FARM /PROCESS	ESPRESSO/ AMERICANO	CAPPUCCINO	MAXI CAPPUCCINO	V60 NO MILK NO SUGAR
▶ SENHOR NIQUINO BRASIL / NATURAL	4	4.5	5.2	–
▶ VIRACOA PERÙ / NATURAL	4.5	5	5.7	–
▶ GUTITI ETIOPIA / NATURAL	5	5.5	6.2	9.5
▶ KERAMO ETIOPIA / WASHED	5	5.5	6.2	9.5
▶ KIRURA KENYA / WASHED	5.5	6	6.7	10
▶ JARDIN COLOMBIA / ANAEROBIC	6.5	7	7.7	11
▶ KAMAVINDI KENYA / WASHED	7.5	8	8.7	12

WE ONLY DO DOUBLE-SHOTS



OUR

▶ BATCH BREW... 5

Every day, two different filter coffees. We make them in the morning and remake them every two hours.

Two batches, two stories, two journeys into the world of coffee. One can be floral and bright, the other chocolatey and deep. Both carefully extracted, ready to drink, without waiting. Ask the staff what the batch brew filter coffees are today. Sit down, taste, travel.

OUR

▶ COLD BREW... 5

Hard Tank technology allows us to perform a cold extraction in just 45 minutes. During the process, water continuously recirculates through the coffee without oxidation, resulting in a much cleaner cup than a traditional cold brew, which typically requires 12 hours of extraction.





OUR DRINKS

Espresso Tonic	7
Kombucha "Laverve"	6
Orange Juice	5
Homemade Lemonade	5.5
Estract of the day (Ask the staff)	6
Affogato (Vegan option available 🌱)	7
Vanilla iced cream "Cremeria Aurelia" topped with hot espresso	
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
Espresso with ice and milk	
"Faustini Bio" Milk - Oat - Almond - Cocunut 🌱	
Matcha Latte Oat 🌱	7
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

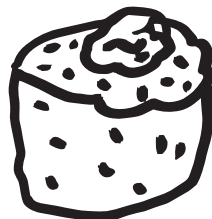
Food is a language that unites **agriculture** and **culture**, nature and science, matter and spirit. Every ingredient tells a story, every flavor gives us sensations and emotions, the very things that make us human. This is why **we choose carefully** what we serve, prioritizing and respecting those 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.



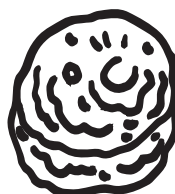
BANANA BREAD 4.5

Soft vegan banana cake with toasted hazelnuts.



CARROT CAKE 7

Classic, indulgent carrot cake, perfect to enjoy with a cup of tea or filter coffee.



KOUIGN-AMANN 5

A traditional Breton pastry, beautifully crisp and caramelized on the outside, soft and buttery on the inside.

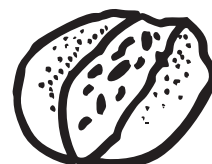
ASK THE STAFF FOR OUR SPECIALS

ALL DAY LONG



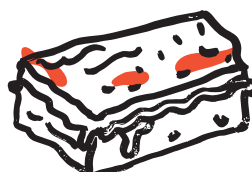
MARITOLLO 4

Classic roman maritozzo, but with organic ingredients.



MARICORDO 4.5

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



PARIGINA 7

Tomato, melted mozzarella, and cooked ham, enclosed between two crisp, golden layers of puff pastry.

The prices listed include table service



ALL DAY BRUNCH



MON - FRI
08:00 • 15:00

SAT- SUN
09:00 • 15:30

8:00 AM - 12:30 PM

"Fattoria Faraoni" yogurt, seasonal fruit in syrup, granola (1, 7, 8) 11

Toast with ham from "Bottega Roccia" and mozzarella "Le Starze" and horseradish mayonnaise (1, 3, 7, 10) 12

Scrambled Eggs with mushrooms & Parmesan (1, 3, 6, 7) 17

Eggs Benedict: Poached eggs, brioche, bacon, spinach & hollandaise sauce (1, 3, 7) 18

Eggs & Sausage: Fried eggs, homemade sausage, borlotti bean cream & parsley oil (1, 3, 7) 18

Toasted Brioche, seasonal vegetable kimchi & soy-marinated jammy eggs (1, 3, 6, 7) 17

Avocado Special: Eggs, avocado salad or guacamole, served with brioche (1, 3, 7) 16

(Subject to seasonality and availability: we use only Italian avocados from sustainable agriculture and a fully controlled supply chain.)

Tuna Melt Sandwich: Tuna in olive oil, gherkins, onions, mayonnaise & Cheddar (1, 3, 4, 7, 10) 17

Soup of the Day (Served hot or cold) (Ask the staff) 17

Faro's Caesar Salad: Breaded chicken fillet from "Pulicaro" farm, seasonal greens, Caesar dressing & Parmesan (1, 3, 4, 6, 7, 10) 18

Sunday Roast: seasonal vegetables, Yorkshire pudding, mashed potatoes & gravy (1, 3, 7, 10) 18
(Available from 12:00 every Saturday and Sunday.)

ASK THE STAFF FOR OUR SPECIALS

ALL THE BREAD IS HOMEMADE

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

Ask us the allergen menu

FROM 13.00

HOMEMADE BREAD 3
EVO OIL 2

ELENCO ALLERGENI (REG. 1169/2011)

1		CEREALI CONTENENTI GLUTINE (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2		CROSTACEI e prodotti derivati
3		UOVA e prodotti derivati.
4		PESCE e prodotti derivati, tranne: gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino
5		ARACHIDI e prodotti derivati.
6		SOIA e prodotti derivati
7		LATTE e prodotti derivati, incluso lattosio
8		FRUTTA A GUSCIO , cioè mandorle (<i>Amygdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci comuni (<i>Juglans regia</i>), noci di anacardi (<i>Anacardium occidentale</i>), noci di pecan (<i>Carya illinoensis</i> (Wangenh) K. Koch), noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci del Queensland (<i>Macadamia ternifolia</i>) e prodotti derivati
9		SEDANO e prodotti derivati
10		SENAPE e prodotti derivati
11		Semi di SESAMO e prodotti derivati
12		ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/Kg o 10 mg/l espressi come SO ₂ .
13		LUPINI e prodotti derivati
14		MOLLUSCHI e prodotti derivati

GLI ALLERGENI SONO INDICATI SUL MENÙ CON IL NUMERO DI RIFERIMENTO O SUL REGISTRO ALLERGENI

LE PRODUZIONI INTERNE HANNO CARATTERE ARTIGIANALE: NON È QUINDI POSSIBILE GARANTIRE LA TOTALE ASSENZA DI TRACCE DI ALLERGENI NEI PRODOTTI FINITI, ANCHE QUANDO NON PREVISTI IN RICETTA.
IL PERSONALE È A DISPOSIZIONE PER ULTERIORI INFORMAZIONI.