

# WE ONLY DO DOUBLE-SHOTS



FARM /PROCESS	ESPRESSO/ AMERICANO	CAPPUCCINO	MAXI CAPPUCCINO	V60 NO MILK NO SUGAR
▶ <b>SENHOR NIQUINO</b> BRASILE / NATURAL	4	4.5	5.2	-
▶ <b>QABALLE</b> ETIOPIA / NATURAL	5	5.5	6.2	-
▶ <b>FINCA EL JARDIN</b> COLOMBIA / HONEY	5	5.5	6.2	9.5
▶ <b>KERAMO</b> ETIOPIA / WASHED	5	5.5	6.2	9.5
▶ <b>FINCA NACIMIENTO</b> COLOMBIA / WASHED	7.5	8	8.7	12
▶ <b>FINCA LA RESERVA</b> COLOMBIA / WASHED - CO FERMENTED	8	8.5	9.2	12.5

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...

6



A slow extraction that enhances **sweetness, complexity** and freshness without alterations.

We produce it with **Hard Tank** technology, which prevents oxidation and preserves the character of specialty coffee.

The result is a **can of pure pleasure**: zero added sugars, zero compromises, only the true taste of coffee.



## OUR DRINKS

Espresso Tonic	7
Kombucha "Laverve"	6
Orange Juice	5
Homemade Lemonade	5.5
Extract	5.5
Beer "Ritual Pils"	6.5
Water	1

## OUR TEAS AND HERBAL INFUSIONS

Black Tea - Green Tea	5
Herbal Tea	6.5
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

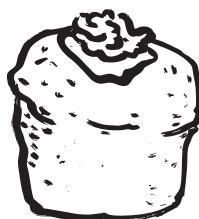
Food is a language that unites agriculture and culture, nature and science, matter and spirit. Every ingredient tells a story, every flavor gives us sensations and emotions, the very things that make us human. This is why **we choose carefully** what we serve, prioritizing and respecting those who cultivate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



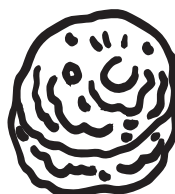
### CARROT CAKE 4.5

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

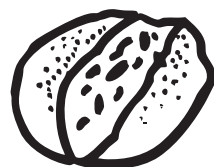
Ask the staff about the Special of the month.

## 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

ASK OUR STAFF FOR  
**TODAY'S SPECIALS**

FROM 08:00 TO 15:00	<b>"Galline Felici" eggs with seasonal vegetables from our local suppliers "Poggi", "Le Vergarete" and "Matteo Tunesi" (ask our staff for today's egg dish)</b>	<b>17</b>
	<b>"Galline Felici" eggs with artisanal meats and cold cuts from "Re Norcino" (ask our staff for today's egg dish)</b>	<b>18</b>
	<b>Hummus, seasonal vegetables, yogurt and chimichurri served with our homemade toasted bread (1, 3, 7, 9, 11, 12)</b>	<b>16</b>
FROM 08:00 TO 13:00	<b>"Fattoria Faraoni" yogurt with fresh seasonal fruit, granola and dark chocolate (1, 7, 8)</b>	<b>11</b>
	<b>Pan brioche with wipped ricotta Az.Agricola D'Ascenzo, apricot jam and walnuts (1, 3, 7, 8)</b>	<b>14</b>
	<b>Toast with "Bottega Roccia" ham and mozzarella from "Az. Agricola Le Starze" (1, 3, 7)</b>	<b>12</b>
	<b>Club sandwich: pan brioche with cow's milk cheese, seasonal vegetables and smoked mayonnaise (1, 3, 7, 9)</b>	<b>17</b>
FROM 13:00 TO 15:00	<b>Beef tartare, mustard, pickled vegetables and salsa verde (6, 9, 10, 12)</b>	<b>17</b>
	<b>Pasta of the day (ask the staff)</b>	<b>16</b>
	<b>Sandwich of the day (ask the staff)</b>	<b>16</b>

## ALL THE BREAD IS HOMEMADE

Our products may vary depending on market availability and seasonal ingredients

Ask us the allergen menu

FROM 13.00

HOMEMADE BREAD 3.5  
SINGLE-VARIETY OLIVE OIL 2

## ELENCO ALLERGENI (REG. 1169/2011)

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