

BOOKSHOP — BISTROT
SULLALUNA⁺
 VENEZIA — NEW YORK

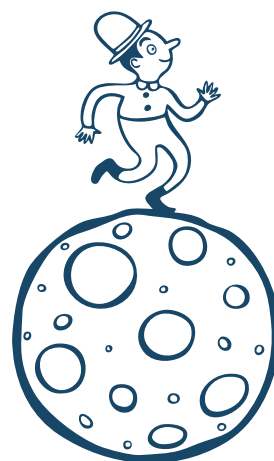
CAFFETTERIA

Espresso	4
Double +1	
Macchiato (with milk) +1	
Con Panna (with whipped cream) + 2	
<i>Decaffeinated coffee available</i>	
Cappuccino	6
Vegan +1	
Americano	5
Latte macchiato	6
Vegan +1	
Affogato	9
Vanilla ice cream with coffee	
Chai latte	7
Vegan +1	
Dirty +1,5	
Matcha latte	7
Vegan +1	
Mango (only vegan milk) +3	
Hot Chocolate	8
Con Panna (with whipped cream) + 2	
Vegan +1	
Pumpkin Spice latte	7
Vegan +1	
Orange juice	8
Apple Cider	6
Mint herbal infusion	6
Hot tea	8
Sencha green tea	
English breakfast black tea	
Jasmine green tea	
Orange rooibos herbal tea (decaf tea)	
Cold tea	8
Lemon iced tea (unsweetened)	
Arnold Palmer (lemonade and tea) +1	
Sullaluna Iced Tea (wild hibiscus, Jasmine tea, lemon) +1	

Ask your server for syrups +1

DOLCI

Cornetto	5
Homemade jam +2	
Hazelnut cream +3	
Hazelnut cream and vanilla ice cream +7	
Pan brioche	12
Whipped Ricotta, fresh Fruit and Honey	
Torta della Nonna	11
Tiramisù	13
Banana Bread	7
Vegan Banana Bread and Walnuts	
Yogurt	12
Fresh Fruit, Granola, Honey and Chia seeds	



Sophie Blackall

SULLALUNA⁺

LUNCH MENÙ

FOCACCE E LIEVITATI

Caprese Imported Buffalo Mozzarella ,Tomato and Balsamic Vinegar on warm Focaccia	24
Zucca e Funghi Roasted Cream Pumpkin and Mushrooms on warm Focaccia (<i>Vegan</i>)	22
Maritozzo alla Bolognese Maritozzo, Bolognese Ragù, Parmigiano	16
Cestino di Pane Bread Basket whit Focaccia and Taralli	8

BAGEL E TOAST

Bagel al Salmone Salmon, Cream Cheese, Capers and fennel	17
Avocado Toast Toasted Bread, Avocado, Fried Oyster Mushrooms and Salad (Add Egg +2)	14
Crostone Uova Strapazzate Toasted Bread with scrambled eggs and salad	15

INSALATE

Spinaci, Pere e Formaggio Spinach salad, Pear and Blue Cheese	20
Rucola e Funghi Shiitake Arugula salad, Shiitake Mushrooms and Balsamic Teriyaki glaze	20
Radicchio e Castelfranco Radicchio Salad, Castelfranco Cheese aged 18 months, Caramelized Almonds and red fruit glaze	20

PRIMI

Gnocchi alla Sorrentina Potato Gnocchi baked with Tomato Sauce, Mozzarella and Parmesan	24
Zuppa del giorno Chef's daily soup selection.	22
<i>Ask your server for Gluten-Free options</i>	

HAPPY HOUR⁺

White Wine Of The Day	12/48
Red Wine Of The Day	12/48
Spritzes Aperol / Campari / Hugo	13
Americano Campari, Sweet Vermouth, Club Soda	13
Negroni Campari, Sweet Vermouth, Gin	13
Cheese and Salumi Board (Cheese board only 25\$)	27
Selezione di cicchetti Veneziani	14
Maritozzo alla Bolognese	12
Olive Marinate	5

Every Day | 3 pm - 6 pm