MORO

Croissanterie

Croissant alla francese €4
French Croissant

Pain au Chocolat classico €6
Classic Pain au Chocolat

Croissant farciti €6
Stuffed Croissant

Veneziana alla crema pasticcera €6
Venetian Brioche with Pastry Cream

Le Speciali €8
Special Viennoiserie

Dolcezze - Sweets

Brownie alle noci di Pecan, Chantilly €8
Brownie with Pecan Nuts and Chantilly Cream

Maritozzo alla nocciola, Chantilly al caffè €10
Roman Maritozzo with Hazelnut and Coffee Chantilly

Pain Perdu, frutti rossi, Chantilly €20
Pain Perdu with Red Berries and Chantilly

Granola, yogurt greco, miele, caramello, lamponi, mirtilli €16
Granola with Greek Yogurt, Honey, Caramel, Raspberries and Blueberries

Vetrina di dolci €14
Fresh Cake Selection

MORO

Special Eggs

Bénédictine, Praga alla brace, olandese, caviale di trota €18
Eggs Benedict with Grilled Praga Ham, Hollandaise Sauce and Trout Roe

Omelette alle erbe, Asiago, guanciale croccante €16
Herb Omelette with Asiago Cheese and Crispy Guanciale

Uovo al tegamino alla pizzaiola €14
Fried Eggs "alla Pizzaiola" (tomato sauce, oregano, basil)

Moro Experience

• Breakfast (9:00 -16:00) €46
Cappuccino, croissant, pain perdu, succo, granola, salmone marinato, Benedictine, un calice di Prosecco
Cappuccino, croissant, pain perdu, juice, granola, marinated salmon, eggs Benedict, a glass of Prosecco

• Coffee (dalle 10:00) €36
Flor de Oro 1895 Chemex o Moka, tiramisù mignon, biscotto al burro, cannoncino alla crema
Flor de Oro 1895 coffee brewed with Chemex or Moka, mini tiramisù, homemade butter biscuit, cannoncino with pastry cream

Tea (dalle 15:00) €44
Tè Fleur de Bouddha Mariage Frères o Christmas Dammann Frères, scones con marmellata ai mirtilli, Chantilly e composta di mele, biscotto al burro, finger sandwich con cetriolo e maionese
Fleur de Bouddha by Mariage Frères or Christmas Tea by Dammann Frères, scones with blueberry jam, Chantilly and apple compote, homemade butter biscuits, cucumber and mayonnaise finger sandwiches

MORO

Delizie Salate
Savory Delights

Montanarina, avocado, pomodorini conci, burrata,
rucola, ricotta stagionata €18
Pinsa with Avocado, Confit Tomatoes, Burrata, Rocket and Aged Ricotta

Montanarina, roast-beef, verdurine al forno, senape, rucola €26
Pinsa with Roast Beef, Roasted Vegetables, Mustard and Rocket

Montanarina farcita, baccalà mantecato, olivelle, pomodorini,
limone, rucola €22
Stuffed Pinsa with Creamed Cod, Black Olives, Candied Tomatoes, Lemon and Rocket

Mozzarella in carrozza, Gorgonzola, peperone fermentato €14
Fried Mozzarella with Gorgonzola and Fermented Red Pepper

Radicchio di Treviso, aceto vecchio, guanciale croccante €22
Treviso Radicchio Salad with Aged Vinegar and Crispy Guanciale

Salmone marinato e mostarda di pere €36
Marinated Salmon with Pear Mustard

Vitello Tonnato con le verdure arrostite €34
Vitello Tonnato with Roasted Vegetables

More & Zola €16
Blackberries and Gorgonzola

Culatello e gnocco fritto €36
Culatello Ham with Fried Gnocco