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www.pasticceriagelsomina.it

Gelsomina

Brunch is served daily from 9:00 AM to 4:00 PM
Lunch is served from 12:00 PM to 3:30 PM · Quick dishes, fresh ingredients

Eggs

Creamy Scrambled Eggs (1,3,7) € 10.00
Served with toasted ancient-grain bread and butter

Eggs & Bacon (1,3) € 12.00
Fried eggs, crispy bacon and ancient-grain bread

Eggs Royale (1,3,4,7) € 16.00
Savoury brioche, marinated salmon, poached egg and dill hollandaise sauce

Omelette (3,7) € 13.00
Ham and Fontina cheese | Spinach and Fontina cheese

Bacon & Eggs Maritozzo (1,3,7) € 12.00

Toast&Co.

Avocado toast (1,3,7) € 14.00
Ancient-grain bread, avocado, scrambled eggs and chives

Open-Faced Salmon Toast (1,3,4,7) € 16.00
Marinated salmon, dill cream cheese, poached egg and sweet paprika

Ham & Cheese Toast (1,7) € 12.00
Ancient-grain bread, Capitelli ham and melted Fontina cheese

Savoury Croissant (1,3,7,10) € 9.00
Ham, Fontina cheese and Dijon mustard

Garden Toast (1,7,11) € 9.00
Chickpea hummus, Fontina cheese, tomatoes, grilled zucchini and mixed salad

Savoury Pan Suisse € 5.00

Gravlax Bagel (1,3,4,7,11) € 15.00
Seeded bagel, cream cheese and marinated salmon

Salads

Caesar salad (1,3,7,10) € 14.00
Grilled chicken, romaine lettuce, datterino tomatoes, ancient-grain croutons, Parmesan and Caesar dressing

Garden Salad (7,11) € 12.00
Chickpea hummus, seasonal cooked and raw vegetables, confit datterino tomatoes and Parmigiano Reggiano cream

Salmon & Avocado Salad (4,11) € 15.00
Mixed salad, marinated salmon, avocado, cucumber and lime zest

Healthy Bowls

Barley & Chicken Bowl (1) € 15.00
Pearl barley, grilled chicken breast, boiled potatoes, carrots, avocado and cherry tomatoes

Veggie bowl (11) € 13.00
Basmati rice, hummus, marinated carrots, cabbage and avocado - vegan

Starters

Sicilian Panelle (1,11) € 8.00
Homemade Sicilian chickpea fritters

Gelsomina Mini Pizza (1,7) € 8.00
Mini pizza topped with San Marzano DOP tomato sauce and mozzarella fior di latte

Chickpea Hummus (1,11) € 8.00
Chickpea hummus, paprika and thyme

Pasta

Spaghetti alla chitarra with San Marzano Tomatoes (1,3) € 13.00
Fresh pasta, San Marzano tomato sauce and basil

Fettuccine with Butter (1,3,7) € 14.00
Fresh fettuccine tossed in rich, artisanal butter

Paccheri with Zucchini Pesto (1,7,8) € 14.00
Zucchini and basil pesto, confit cherry tomatoes and toasted almonds

Lasagna of the Day (1,3,7) € 15.00
Ask our staff about this week's recipe

Ricotta & Spinach Ravioli (1,3,7) € 15.00
Homemade ravioli filled with fresh ricotta and spinach

Creamy Soup of the Day (1) € 9.00
Served with ancient-grain bread croutons – vegan

Main Courses

Club sandwich Gelsomina (1,3,7,12) € 18.00
Grilled chicken, hard-boiled egg, bacon, romaine lettuce, tomato and mayonnaise, served with French fries

Gelsomina Burger (1,3,7,11) € 18.00
Our homemade beef burger with tomato, lettuce, onion and cheddar cheese

Herb-Marinated Chicken € 15.00
Chicken breast marinated in aromatic herbs, served with seasonal vegetables

Vitello tonnato (3,4,12) € 14.00
Tender veal with our homemade tuna sauce

Beef Meatballs with San Marzano Tomato Sauce (1,3,7) € 14.00
Our homemade beef meatballs with San Marzano DOP tomato sauce and fresh ricotta

Classic French Fries € 5.00

Herb-Roasted Potatoes € 5.00

Grilled Vegetables € 7.00

Mixed Green Salad € 5.00

Side Dish of the Day € 7.00

Wines

Prosecco di Valdobbiadene DOCG Extra Dry "Merotto"
Glass €7.00 | Bottle €35.00

Franciacorta Brut DOCG "Le Marchesine"
Glass €9.00 | Bottle €50.00

Champagne Blanc de Noirs "Choésion"
Bottle €80.00

Vermentino di Sardegna DOC "Audarya"
Glass €6.00 | Bottle €25.00

Indra Sauvignon "Girlan"
Bottle €35.00

Valpolicella Rio Albo DOC – Ca' Rugate
Glass €6.00 | Bottle €25.00

Rosato Primitivo "A Mano"
Glass €6.00 | Bottle €25.00

UPON REQUEST
Gluten-free bread and pasta (+€1.00), plant-based soy or oat milk (+€0.50) and vegan options are available

Our Maritozzi

Maritozzo with Whipped Cream (1,3,7) € 5.00

Maritozzo with Whipped Cream and Pistachio Cream (1,3,6,7,8) € 6.00

Maritozzo with Whipped Cream and Pastry Cream (1,3,7) € 6.00

Maritozzo with Whipped Cream and Caramel Cream (1,3,6,7,8) € 6.00

Pastries

Plain Croissant (1,3,7) € 2.00

Apricot Croissant (1,3,7) € 2.50

Chocolate Croissant (1,3,6,7) € 2.50

Pistachio Croissant (1,3,7,8) € 3.00

Ricotta Croissant (1,3,7,8) € 3.00

Cream Croissant (1,3,7) € 2.50

Vegan Croissant (1,6,11) € 2.50

Vegan Apricot Croissant (1,6) € 3.00

Pain au chocolat (1,7) € 3.00

Chocolate and Cream Pan Suisse (1,3,6,7,8,10,11,13) € 4.00

Cinnamon Roll (1,3,7) € 3.50

NY roll (1,3,6,7,8,11,13) € 5.00

Braided Pastry Filled with Cream and Seasonal Fruit (1,3,7,8,11,13) € 4.50

Sweet Treats

Yogurt & Granola Cup (7,8) € 9.00
Organic yogurt, acacia honey, homemade crunchy granola and mixed berries

Chocolate Porridge (1,6,7) € 8.00
Oats cooked in milk with cocoa, banana and dark chocolate chips

From the oven

Brioche French Toast (1,3,7) € 12.00
Our golden pan-fried brioche, maple syrup, mixed berries and whipped cream

Fluffy Pancakes (1,3,7,8) € 14.00
Maple syrup, fresh berries and homemade jam

Hazelnut Waffle (1,3,7,8) € 13.00
Hazelnut cream, banana and chopped toasted hazelnuts

Carrot & Orange Loaf Cake (1,3,7,8) € 5.00

Vegan Banana, Pecan & Chocolate Chip Loaf Cake (1,6,8) € 5.00

Vegan Dark Chocolate Muffin (1,6,8) € 4.00

Our Mignons

Please ask our staff for the available selection

Cookies

Vegan Cookie with Dark Chocolate Chips and Almonds (1,6,8) € 2.00

Gluten-Free Coconut Cookie (3) € 2.00

Dark Chocolate & Maldon Sea Salt Cookie (1,3,6,7) € 2.00

Chocolate Chip Cookie (1,3,6,7,8) € 2.00

Sugar-Free Lemon Cookie with Almonds (1,3,7,8) € 2.00

Coffee&Drinks

100% Arabica Espresso € 1.30

Espresso Macchiato € 1.30

Coffee with Whipped Cream € 2.00

Marocchino € 2.00

Americano Coffee € 3.00

Decaffeinated Coffee € 2.00

Small Barley Coffee € 2.00

Large Barley Coffee € 2.50

Small Ginseng Coffee € 2.00

Large Ginseng Coffee € 2.50

Cappuccino € 2.00

Decaffeinated Cappuccino € 2.50

Barley Cappuccino € 2.50

Flat white € 4.50

Glass of Milk € 2.00

Latte Macchiato € 2.50

Shaken Espresso € 4.00

Iced coffee € 4.50

Iced Latte € 5.00
With soy or oat milk € +0.50

Matcha Latte € 5.00
With soy or oat milk € +0.50

Hot Teas & Herbal Infusions € 5.00
Please ask our staff for the available selection

Freshly Squeezed Orange Juice € 6.00

Orange, Carrot & Lemon € 7.00

Pineapple, Apple & Strawberry € 7.00

Apple, Purple Carrot & Ginger € 7.00

Sanpellegrino Water | Glass Bottle € 3.00

Sanpellegrino Water | PET Bottle € 2.00

Acqua Panna | Glass Bottle € 3.00

Acqua Panna | PET Bottle € 2.00

Fruit Juices € 4.00

Sanpellegrino Tonic Water € 4.00

Coca Cola € 4.00

Coca Cola Zero € 4.50

Organic Peach & Lemon Iced Tea € 4.50

ALLERGEN LIST
1. Cereals containing gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soybeans - 7. Milk - 8. Nuts
9. Celery - 10. Mustard - 11. Sesame seeds - 12. Sulphur dioxide and sulphites - 13. Lupin - 14. Molluscs