



il GIANFORNAIO

IL BUONO DI ROMA

MENÙ

Coffee Bar

Espresso	2,30
Double espresso	3,40
Corrected coffee (Espresso with liquor)	4,00
Iced coffee	3,50
Shaken coffee	4,50
Americano coffee	3,00
Decaffeinated coffee	2,40
Coffee with whipped cream	3,30
Marocchino with ganache	3,00
Caffelatte	3,20
Cappuccino	2,60
Cold cappuccino or caffelatte	3,50
Barley cappuccino	3,20
Decaffeinated cappuccino	3,20
Soy or rice cappuccino	3,50
Cold soy or rice cappuccino	3,70
Soy milk	2,80
Cold soy milk	3,00
Soy or rice caffelatte	4,00
Cold soy or rice caffelatte	4,50
White milk	2,50
Cold white milk	2,60
Latte macchiato	3,00
Cold latte macchiato	3,30
Small ginseng or barley coffee	2,80
Large ginseng or barley coffee	3,00
Hot chocolate	5,00
Hot chocolate with whipped cream	5,50

Soft Drinks

Iced tea	4,50
Fruit juices	4,20
Bottled or canned drinks	4,20
Small mineral water	2,50
Large mineral water	3,00
Tea and infusions	5,00
Tea and infusions with biscuits	9,50

Juices

Orange/grapefruit juice	5,00
Pomegranate juice	6,00



Smoothies 7,50 €

Seasonal Fruit and Vegetables

ENERGIZING: Mango, pineapple, ginger

FORTIFYING: Goji berries, strawberries, red fruits, milk

DETOXIFYING: Pink grapefruit, pineapple, red fruits

OMEGA 3: Açaí, blueberries, strawberries, milk

GOLDEN: Golden, turmeric, vanilla yogurt, milk

FOREVER YOUNG: Avocado, apple, yogurt, rice milk

STRUDEL: Apple, raisins, cinnamon, milk

POWER: Orange, banana, and mango

Centrifuged Juices 7,50 €

Seasonal Fruit and Vegetables

ANTI INFLAMMATORY: Apple, carrot, turmeric, ginger

DEPURATIVE: Apple, celery, carrot

REFRESHING: Pineapple, cucumber, ginger

PROTEIC: Kiwi, apple, pineapple, almonds

DIGESTIVE: Orange, pineapple, ginger

SPERVITAMINIC: Orange, lemon, ginger

ENERGIZING: Kiwi, celery, melon, ginger



Lunch

From 12.30 to 15.00

First Courses	9,00
Fresh Pasta Dishes	10,00
Seafood Pasta Dishes	11,00
Main Courses	10,00
Seafood Main Courses	12,00
Choice of Three Dishes	10,00
Choice of Three Dishes with Seafood	12,00
Bowl	10,00
Bowl with Seafood	12,00

Discover the daily specials: you'll find today's menu displayed at the lunch counter.

Pizza

The price varies depending on pizza choice

CLASSIC PIZZAS

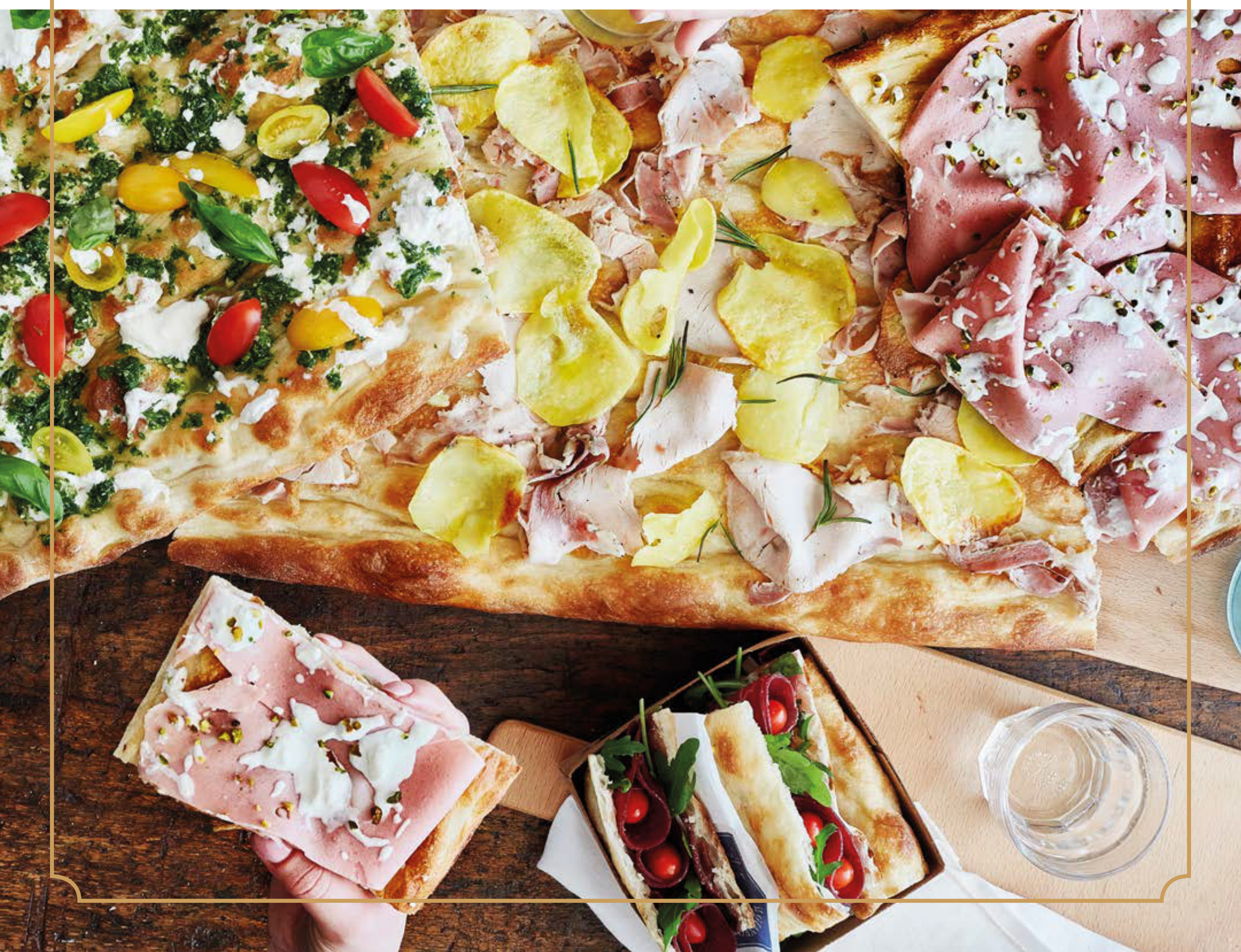
STUFFED PIZZAS

FILLED PIZZAS

SMALL FOCACCIAS

APPETIZERS

Pick up your favorite pizza at the counter and take a seat at the table.



Pastries

Portion prices

Sacher bite	2,20
Brownie	2,20
Berry strudel bite	2,70
Nutella roll	1,90
Apple cherry pie	3,20
Crumble bar	2,20
Danubio boule	1,60
Cheesecake bar	2,50
Muesli bar	2,00
Slice of tart	3,50
Slice of ring cake	3,00
Tea biscuits	According to the type
Baked pastries	According to the type

Tea time

Tea, herbal teas and infusions 5,00€

Tea with cookies 9,50€

PERFECT MOMENT

With 4 tartlets, a Sacher bite,
6 filled mini cookies 20€



Tea Room

TEA

CEREMONIAL MATCHA TEA

Type: Green tea – Origin: Japan

Fun fact: Rich in vitamins, minerals, polyphenols, and antioxidants

MOROCCAN MINT

Type: Green tea – Origin: China - Essence: Mint leaves

Infusion: 2-3 min

SENCHA EARL GREY

Type: Chinese green tea with the refined fragrance of bergamot

Infusion: 3-5 min

ENGLISH BREAKFAST

Type: Blend of black teas – Origin: Assam and Sumatra

Robust, malty aroma - Infusion: 2-3 min

EARL GREY

Type: Black tea – Origin: Ceylon and China

Citrus aroma of bergamot - Infusion: 3-5 min

FOREST PATH

Type: Black tea – Origin: Ceylon and China - Essence: strawberry, blackberry, raspberry, red currants - Infusion: 3-5 min

BLUEBERRY TEA

Type: Black tea – Essence: blueberries, cornflower petals

Infusion: 3-5 min

VANILLA TEA

Type: Black tea – Origin: Ceylon and China

Essence: vanilla - Infusione: 3-5 min

INFUSIONS & WELLBEING DRINKS

FAIRY TALE WORLD

Blend: grapes, wild berries, cranberries, raspberries, strawberries

Infusion: 5-8 min

APPLE AND CINNAMON

Blend: apple, hibiscus flowers, rosehip, raisins, cinnamon, vanilla

Infusion: 5-8 min

WILD BERRIES

Blend: hibiscus flowers, apple, rosehip, elderberries, blackberry leaves, currants, blueberries -

Infusion: 5-8 min

LEMON GARDEN

Blend: lemon, vanilla, apple, rosehip, hibiscus, orange

Infusion: 5-8 min

MEDITERRANEAN FRUITS

Blend: orange, pear, apple, fig, date, ginger -

Infusion: 5-8 min

CHAMOMILE

Chamomile flowers infusion

Infusion: 5-8 min



Aperitif

LIGHT

5 €*

Salted almonds, homemade chips and 2 small pizzas

PLATTER

Basic 8 €*

Our platter includes a selection of baked appetizers and finger food

Gianfo Special 12 €*

Selection of finger food from the kitchen and pizzeria; vegan, vegetarian and gluten-free options available upon request

**The price of the platters does not include drinks.*



Cocktail

GIANFO SPRITZ

Prosecco, Aperol, Campari, Ginger Ale

8

VENETIAN SPRITZ

Prosecco, soda, Aperol

8

HUGO SPRITZ

Prosecco, elderflower syrup, mint, lime

8

GINGER SPRITZ

Prosecco, lime juice, ginger juice, mint

8

AMERICANO

Campari, red vermouth, soda

8

NEGRONI

Campari, red vermouth, gin

9

GIN TONIC

Gin, tonic water

9

GIN TONIC SPECIAL

Special Gin, tonic water

12

VODKA TONIC

Vodka, tonic water

9

BOULEVARDIER

Whiskey, Campari, red vermouth

10

MOJITO

White rum, soda, fresh mint and cane sugar

9

NON-ALCOHOLIC FRUIT COCKTAIL

Muddled fresh fruit

8

If you wish to personalize your cocktail or for special requests, please contact our staff.

Wines

RED

Montepulciano d'Abruzzo DOC	Jasci & Marchesani	7	28
Cesanese	Castel Magno	7	28
Donnatà Nero d'Avola DOC	Alessandro di Camporeale	8	32
Ape Reale Barbera d'Alba DOC	Belcolle	8	32
Primitivo	Tormaresca Neprica	7	28
Syrah	Casa Divina Provvidenza	7	28
Chianti	Colli Senesi Cantine Guidi 1929	7	28
Rosso di Montefalco	Benedetti e Grigi	7	28
Valpolicella Classico	Tedeschi	8	32
Pinot Nero	Torre Rosazza	8	32



Wines

WHITE	GLASS	BOTTLE
Pecorino Belisario	6	24
Ribolla Gialla Ai Galli	6	24
Roero Arneis Vite Colte	7	28
Pinot Grigio Torre Rosazza	6	24
Chardonnay Barone di Serramarrocco	6	24
Grechetto Benedetti e Grigi	6	24
Vermentino, Cala Reale Sella e Mosca	6	24
Gewurtztraminer Cantina D'Isera	8	32
Vermentino Cala Reale	6	24
Grillo, Diamanti Principi di Butera	7	28
Malvasia Puntinata La Petricia	7	28

SPARKLING		
Prosecco Le Colture	7	28
Oltrepo Pavese Sessanta Luca Bellani	10	38
Chardonnay Extra Brut Bortolotti	7	28
Franciacorta Rosè “Alterà” Majolini	9	36
Franciacorta Brut Bio Majolini	9	36

Beers

Craft beer 33cl

Pils “Il Gianfornaio”

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www.ilgianfornaio.com