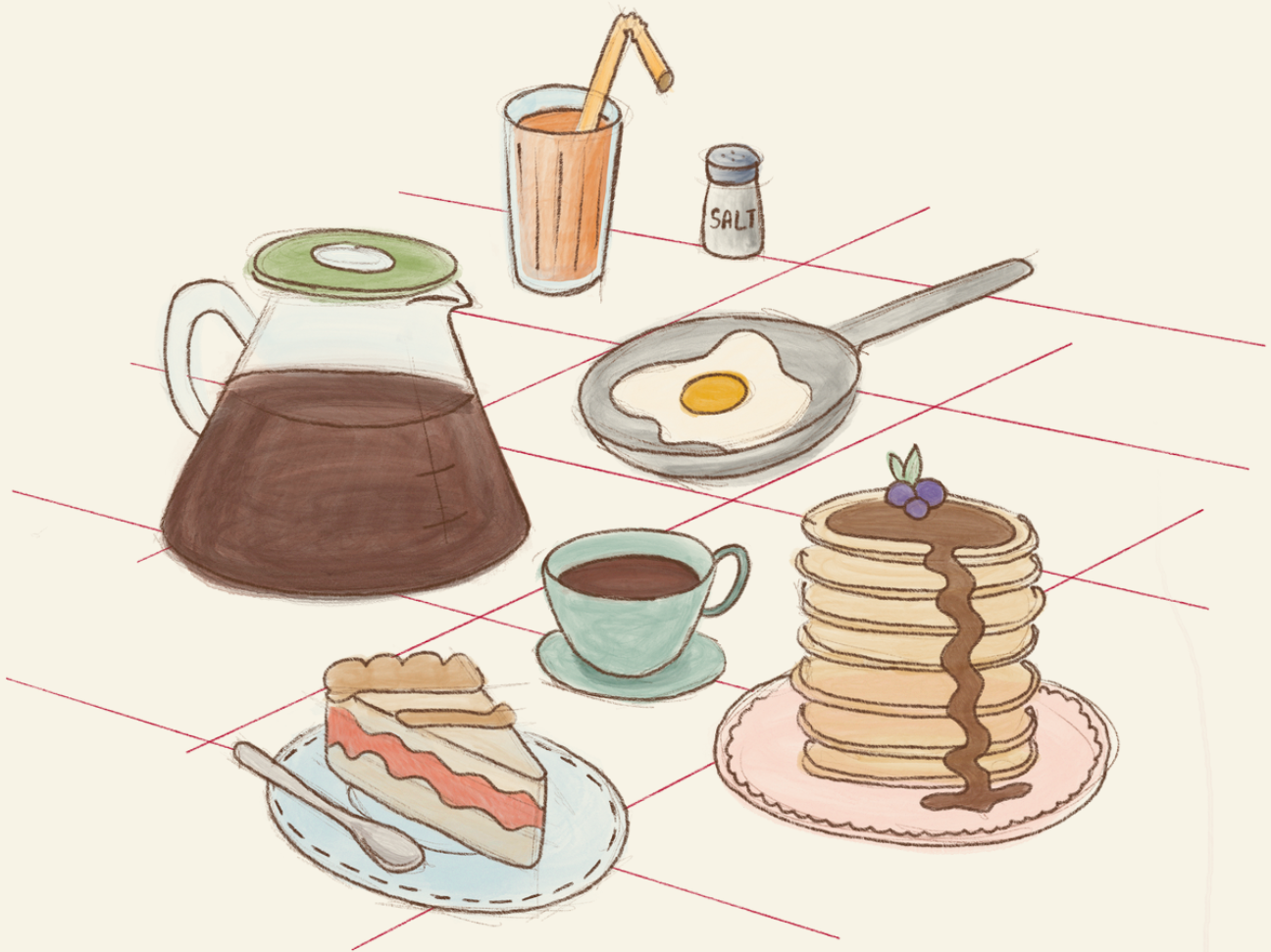


MAE

SLOW BRUNCHERS

We believe that companionship and sharing are essential to any good experience. To get away from the daily hustle and bustle and enjoy a moment of pure relaxation, we invite you to leave your laptops and tablets at home.

If you take a seat, it means you're hungry... or at least, that's what we like to think! Order something delicious and enjoy the experience.



Not all ingredients are listed within the menu.

In case of any allergies and/or intolerances, please inform the staff service and consult the appropriate documentation that will be provided.



HOMEMADE BAKERY

CINNAMON ROLL	7
CARROT CAKE with cheese frosting and caramelized carrots	9
BANANA BREAD with peanut butter, "nutella", and almonds	9
BROWNIE with red berries coulis and white chocolate	9

BREAD & MARMELADE

TOASTS AND MARMALADE AT YOUR CHOICE (red berries, cherry, apricot)	6
+ whipped butter	2,5
+ organic caciocavallo cheese (Monterey Jack tipe)	3,5
+ peanut butter	2,5
TOASTS AND "NUTELLA" BY MARCO COLZANI	8

FRENCH TOAST

homemade brioche soaked in eggs and milk, toasted and served with homemade syrup, whipped cream or sweet-sour demi-glace 8,50

choose what to add (max 4 choices)

SWEET

matcha and red berries cream	4,5
caramel cheese frosting	3,5
crunchy caramel almonds	2,5
vegan "nutella" by Colzani	4
marmalade at your choice	3
coffee tiramisù cream	3,5
fruit salad	3
sliced banana	2
dark chocolate sauce	3,5
sicilian pistachio cream	5
warm red berries	3,5
canadian maple syrup	3,5
whipped butter	2,5
peanut butter	2,5
white chocolate sauce	3,5

SAVORY

poached egg	3,5
scrambled egg	3
sunny side up egg	3
2 artisan sausages°	3,5
seasonal veggies	3
smoked and marinated salmon	4,5
smashed avocado	3
burrata	3
spinach	3
organic caciocavallo cheese	3,5
herb cream cheese	2,5
homemade roast-beef°	7,5
crispy bacon	3,5
artisan roasted ham	4,5
dried tomatoes	2



EXTRA

peanut butter	2,5
marmalade or honey	3
Canadian maple syrup	3,5
toasted bread	3
nutella vegan by M. Colzani	4
whipped butter	2,5

BOWL

FRESH FRUIT SALAD BOWL	6
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ARTISAN YOGURT	6,5
made with Brown Swiss cow milk by "Fattoria Lucciano"	

ADD:

MIX FRUIT SALAD	+3
HOMEMADE GRANOLA	+2,5
CHOCOLATE CHIPS	+0,5
MARMALADE (red berries, cherry, apricot)	+2
"NUTELLA" by "M. Colzani" or PEANUT BUTTER	+2
HONEY	+1,5
CRUNCHY CARAMEL ALMONDS	+2,5

SANDWICH

CROQUE MADAME 17

toasted bread by "Forno degli amici" with artisan roasted ham, organic caciocavallo cheese (Monterey Jack tipe), béchamel and sunny side up eggs served with gravy sauce

MAE STYLE REUBEN SANDWICH 17

toasted bread by "Forno degli amici" with homemade roast-beef, organic caciocavallo cheese (Monterey Jack tipe) "Fattoria Lucciano", dijonnaise and served with gravy sauce

GRILLED CHEESE 12

toasted bread by "Forno degli amici" with organic caciocavallo cheese "Fattoria Lucciano," (Monterey Jack tipe), dried tomatoes and dijonnaise

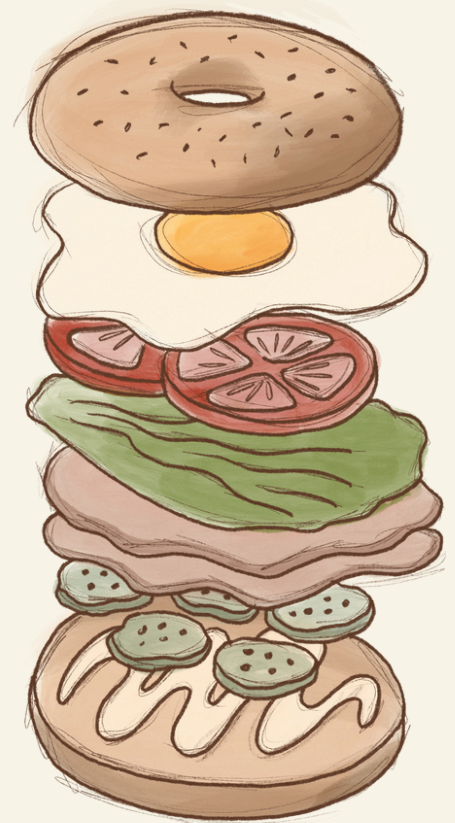
AVOCADO TOAST 16

smashed avocado on toasted bread by "Forno degli amici", mixed seeds, poached egg, smoked and homemade marinated salmon



ADD ON SIDES

smashed avocado	3
3 hash browns	2,5
scrambled egg	3
sunny side up egg	3
poached egg	3,5
3 spiced lentis patties	2,5
gravy sauce	3
dijonnaise	2
hollandaise sauce	2,5



BAGEL ° SANDWICH

our bagels are hand-rolled by Antico Forno Roscioli (poppy seeds on top)

MAKE YOUR OWN BAGEL 5,00

our bagels are always served with a delicious filling

CHOOSE YOUR FILLING (min 1-max 4 choices)

scrambled free-range egg	3	sunny side up free-range egg	3
homemade roast-beef	7,5	homemade hummus	2
2 artisan sausages "Feroci"	3,5	homemade smoked and marinated salmon	4,5
crispy bacon	3,5	whipped butter	2,5
organic caciocavallo cheese (Monterey Jack)	3,5	burrata	3
dried tomatoes	2	smashed avocado	3
herb cream cheese	2,5	spinach	3
artisanal roasted ham	4,5	peanut butter	2,5
seasonal vieggies	3	roasted mushrooms	3,5

PANCAKES

4 pancakes served with, at your choice: brown sugar syrup, whipped cream or sweet-sour demi-glaze 8,50

choose what to add (max 4 choices)

SWEET

coffee tiramisù cream	3,5
mix fruit salad	3
sliced banana	2
dark or white chocolate sauce	3,5
sicilian pistachio cream	5
salted caramel cheese frosting	3,5
matcha and red berries cream	4,5
warm red berries	3,5
crunchy caramel almonds	2,5
canadian maple syrup	3,5
peanut butter	2,5

SAVORY

poached egg	3,5
scrambled or sunny side up egg	3
crispy bacon	3,5
2 artisan sausages "Feroci"	3,5
seasonal veggies	3
homemade smoked and marinated salmon	4,5
smashed avocado	3
burrata	3
spinach	3
roasted mushrooms	3,5
herb cream cheese	2,5

EGGS DISHES

two scrambled or sunny side up eggs served with toast 8,50

two poached eggs served with toast 9,50

extra eggs: 1 scrambled or sunny side up (+3) / 1 poached (+3,5)

choose what to add (max 4 choices)

homemade roast-beef	7,5	plain avocado toast with mix seeds	3,5
smoked and homemade marinated salmon	4,5	2 artisan sausages "Feroci"	3,5
homemade hummus	2	2 spiced lentis patties	2
dried tomatoes	2	crispy bacon	3,5
organic caciocavallo cheese (Monterey Jack type)	3,5	artisanal roasted ham	4,5
2 hash brown	2	spinach	3
burrata	3	smashed avocado	3
seasonal veggies	3	roasted mushrooms	3,5

WE ONLY USE ORGANIC EGGS. THE LEGHORN HENS ARE RAISED OUTDOORS, ON THE GROUND AND IN EXTENSIVE FIELDS IN THE ROMAN COUNTRYSIDE.

>> BENEDICTS EGGS <<

TWO POACHED EGGS ON PANCAKES WITH HOLLANDAISE SAUCE AND AN ADD-ON INCLUDED 16
(there are mixed seeds)

ADD ON

smoked and homemade marinated salmon	4,5	crispy bacon	3,5
smashed avocado	3	spinach	3

BREAKFAST PLATE

ENGLISH BREAKFAST 22

one scrambled or sunny side up egg, roasted mushrooms, whipped butter, dried tomatoes, two artisan sausages "Feroci", crispy bacon, 2 hash brown and toasted bread

VEGGIE BREAKFAST 17

homemade hummus, spiced lentis patties, avocado toast, roasted broccoli, spinach, roasted mushrooms, 2 hash brown, dried tomatoes and toasted bread

CAFFETTERIA

ALL ESPRESSO-BASED DRINKS ARE SERVED WITH A DOUBLE SHOT.

DOUBLE ESPRESSO single plantation	3,5	MAXI CAPPUCCINO	6
AMERICAN BLACK FILTER COFFEE single plantation	6	CHOCOLATE MILK large (+2); iced (+0)	4
V60 DRIP HAND BREW COFFEE single plantation NO SUGAR/MILK	4	CHAI LATTE large (+2); iced (+0)	4,5
AMERICANO espresso on hot water at 70°C large(+2); iced (+0)	4	DIRTY CHAI LATTE with espresso large (+2); iced (+0)	6
CORTADO	3,5	MATCHA LATTE large (+2); iced (+0)	5
CAPPUCCINO large (+2); iced (+0)	4	ICED STRAWBERRY MATCHA LATTE iced only; large (+2)	6
LATTE large (+2); iced (+0)	4	COLD BREW COFFEE (8 hours cold infusion) large (+2); with milk (+0,5)	4,5
FLAT WHITE	4	HOMEMADE ICED TEA AND ICED INFUSION large (+2)	4

CHOCOLATE SAUCE	1	PLANT BASED "MILK" (OAT, ALMOND)	1
VANILLA SYRUP	1	CARAMEL SYRUP	1

TEA ROOM

- ENGLISH BREAKFAST BIO: *absolute black tea_ India, Cina*.....4,5
- LAPSANG SOUCHONG SHAOWU: *absolute black tea, smoked_ Cina*..... 4,5
- SENCHA BIO: *absolute green tea_ Giappone*..... 4,5
- YUNNAN SILVER BUD YA BAO: *absolute white tea_ Cina*..... 6
- CLASSIC TUNG TING OOLONG: *semi fermented absolute_ Taiwan*..... 4,5
- MATCHA AICHI BIO: *green tea powder_ Giappone*..... 6
- VERDEMELA: *green tea, apple, red fruits, violet flowers and ginger*..... 4,5
- BLUE EARL GREY: *black tea, bergamot, mallow buds_ Cina*..... 4,5
- AMALFI: *black tea, lemongrass, lemon peel, lemon verben*..... 4,5
- ALOE BIANCA: *white tea Pai Mu Tan, pomelo, candied aloe vera, elderberries, pomegranate*.....4,5
- PI LO CHUN JASMINE: *pi lo chun green tea, jasmine buds*.....4,5
- TURMERIC CHAI BIO: *black tea, turmeric, cinnamon, liquorice root, ginger fennel seeds, black pepper, cocoa drupe, cloves, chilli pepper*..... 4,5
- NERO VANIGLIA: *darjeeling black tea, vanilla, cinnamon*..... 4,5
- GUNPOWDER BIO ALLA MENTA: *green tea, organic mint, peppermint oil*..... 4,5
- DOLCESOGNO: *rooibos, chamomile*..... 4,5
- RIFUGIO ALPINO: *elderberries, sultanas, hibiscus buds, rose petals, blueberry, blackcurrant*..... 4,5
- ZENZERO E BASILICO: *ginger, lemon, moringa leaves, basil*..... 4,5

SPECIALTY COFFEE



SENHOR NIQUINO *Brasil (Carmo de Minas)*

VARIETÀ BOTANICA: Yellow Bourbon, Red Bourbon, Acaia
 PROCESSO AGRICOLO: Pulped Natural
 TOSTATURA: Media / Medium roast
 ALTITUDINE: 1100 - 1300 MASL
 NOTE: Fava tonka, Nocciola, Liquirizia
 Tonka bean, Hazelnut, Liquorice

UTILIZZIAMO
 QUESTA
 MONORIGINE PER
 TUTTE LE
 PREPARAZIONI DEL
 MENÙ CAFFETERIA

BAG 250gr 15

KIRURA *Kenya (Kiambu)*

VARIETÀ BOTANICA: SL28/SL34/Ruiru11
 PROCESSO AGRICOLO: Washed
 TOSTATURA: Chiara / Light roast
 ALTITUDINE: 1800-1950 MASL
 NOTE: Ribes, Melograno, Tè Nero
 red currant, pomegranate, Black tea

FILTER BATCH BREW 6

BAG 250gr 32

GUTITI *Ethiopia (Yirgacheffe)*

VARIETÀ BOTANICA: Heirloom mix
 PROCESSO AGRICOLO: Naturale / Natural
 TOSTATURA: Chiara / Light roast
 ALTITUDINE: 2200 MASL
 NOTE: Fragola, Prugna, Frutta Tropicale
 Cherry, Plum, Tropical Fruit

NO SUGAR
 NO MILK
 FOR V60
 EVEN ON SIDE

ESPRESSO DOPPIO 6
 FLAT WHITE 6,5
 V60 8,5
 . .
 BAG 250gr 35

JARDIN *Colombia (Tolima)*

VARIETÀ BOTANICA: Pink Bourbon
 PROCESSO AGRICOLO: Anaerobic
 TOSTATURA: Chiara / Light roast
 ALTITUDINE: 1700-1900 MASL
 NOTE: Frutta Tropicale, Fragola, Pesca
 Tropical Fruit, Strawberry, Peach

NO SUGAR
 NO MILK
 FOR V60
 EVEN ON SIDE

ESPRESSO DOPPIO 7
 FLAT WHITE 7,5
 V60 9,5
 . .
 BAG 250gr 36

COLD DRINKS

FRESH SQUEEZE ORANGE JUICE large(+2)	5
HOMEMADE STRAWBERRY LEMONADE FLAT OR SPARKLING large(+2)	5
FRESH HOMEMADE FRUIT JUICES large(+2)	5
-kiwi, apple, lemon -apple, lemon, beetroot -orange, carrot, lemon and ginger -apple	
KOMBUCHA (FERMENTED TEA TONIC)	7
-lychee and jasmine -ginger and lemon balm	
COLA E COLA ZERO ORGANIC "LA GALVANINA"	5
RIFUGIO ALPINO ICED TEA SODA	5
red berries and hibiscus extract, sugar, lemon and soda	
ZENZERO E BASILICO ICED TEA SODA	5
ginger and basil extract, sugar, lemon and soda	
TURMERIC CHAI ICED TEA SODA	5
turmeric chai extract, sugar, lemon and soda	
PROSECCO BY GLASS	6
ARTISAN BEER IN CAN	7
MICRO-FILTER WATER 1 LT/GLASS	2/0,5

Drinking and treated water corresponding to the requirements of D.L. 31/01 D.L. 174/04 D.M. 25/12 possibly with CO2 added



COCKTAILS & MOCKTAILS

COLD BREW COFFEE & TONIC	7
MATCHA & TONIC	7
TEA SPRITZ with Rifugio Alpino or zenzero e basilico infusion syrup, prosecco and soda	7
SPRITZ Aperol - Campari - Hugo - mix Aperol & Campari	7
MIMOSA fresh orange juice, prosecco	7
BLOODY MARY vodka, tomato juice, lemon, Tabasco, Worcester sauce	9
SMOKEY NEGRONI Lapsang infused gin, Campari, Punt e Mes vermouth	9

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service and consult the appropriate documentation that will be provided.

“o” Products homemade frozen and defrosted



Via della Giuliana, 33, 00195 Rome RM
Open from Tuesday to Sunday / 8 am - 3.30 pm
CLOSED on Monday
[@maeromaprati](https://www.instagram.com/maeromaprati)