

JUICES AND SMOOTHIES

only fresh and seasonal ingredients

GREEN POWER pear, apple, spinach, blueberries, lime	7,5
IMMUNE BOOST orange, apple, grapefruit, carrots, organic wheat grass	7,5
DETOX spinach, apple, cucumber, celery, ginger, spirulina	7,5
CITRUS SWING orange, lemon, grapefruit	7,5
FRESH ORANGE JUICE	4 7
FRESH APPLE JUICE	4 7
LEMONADE fresh squeezed lemon, agave syrup and a dash of berries	4
PROTEIN PUNCH mango, banana, orange, pumpkin seed protein	8
ENERGIZER wild berries, yogurt, milk, agave syrup, topped with granola and agave	8
FOREVER YOUNG raw cacao, espresso, banana, soy milk and agave syrup	8
POST WORKOUT pear, spinach, banana, blueberries, coconut milk, pumpkin seed protein	8

SODAS AND POP

COCA COLA regular or zero	4
LE VESPE HOUSE ICED TEA floral tea with a splash of agave syrup	4
COLD BREW AND TONIC	5,5
CORTESE GINGER BEER italian ginger ale	4
BOTTLED PEACH JUICE	3,5

COCKTAILS

MIMOSAS sparkling wine with a choice of orange, peach or apple juice	6
SPRITZ aperol, sparkling wine, soda	7
GINGER SPRITZ pimm's, sparkling wine, Italian ginger beer	8
LE VESPE MULE vodka, lemon, fresh ginger and cucumber, Italian ginger beer	8
BLOODY MARY vodka, tomato juice, salt, black pepper, lemon, celery, tabasco, worchestershire sauce	8

WINE AND BEER

ORGANIC WINE San Giovese / Pinot Grigio	4	15
SPARKLING WINE	4	15
PERONI DRAFT BEER	3,5	5,5

COMPLEMENTARY WATER
SERVICE CHARGE NOT INCLUDED
COPERTO € 1

DEAR CLIENTS, DURING BUSY PERIODS
WE ARE UNABLE TO SEPARATE CHECKS
OR MAKE CHANGES TO MENU ITEMS

LE VESPE CAFE'

WEEKDAY BRUNCH MENU

levespecafe.com
FIRENZE Via Ghibellina 76/R
levespecafe.com
+39 055 3880062s.



OUR COFFEE

ESPRESSO OR MACCHIATO	1,5
+ 0.30 € for decaffeinated	
CAPPUCCINO	2
+ 0.5 € with soy, coconut or oat milk	
FLAT WHITE	3,5
+ 0.5 € with soy, coconut or oat milk	
CAFFELATTE HOT OR ICED	3,5
MATCHA LATTE HOT OR ICED	4,5
COLD BREW	4,5
origin: Brazil	
DRIP COFFEE OR ICED COFFEE	3,5
Ground single origin coffee from Ethiopia	
AMERICANO	2
Espresso and hot water	
CHAI LATTE HOT OR ICED	4,5
HOT CHOCOLATE	4
CHOCOLATE MILK	4
MOCHACCINO HOT OR ICED	5
espresso, milk, chocolate all topped with whipped cream	
ICED COCO COFFEE	5
espresso, coconut milk, maple syrup	
HOT TEA	3,5
English breakfast / Green tea / Moroccan mint Chai tea / Earl Grey	
AMARETTO COFFEE HOT OR ICED	18 + 7
espresso, milk, Disaronno hazelnut, whipped cream and amaretti	
CHOCO BAILEY'S COFFEE HOT OR ICED	18 + 7
espresso, milk, bailey's, chocolate, whipped cream	
BORGHETTI COFFEE HOT OR ICED	18 + 7
espresso, milk, coffee liqueur, caramel, whipped cream	
IRISH COFFEE	18 + 7
double espresso, irish whiskey, sugar, whipped cream	

+ 1 € OAT SOY OR COCONUT MILK

+ 1 € WHIPPED CREAM

+ 1 € SYRUP

chocolate, vanilla, caramel, hazelnut

BRUNCH AND LUNCH

AVOCADO TOAST V VG	9
sourdough toast with smashed avocado, seeds and seasonal garnish + 2 € with feta + 3 € with poached eggs or bacon	
PANCAKES OR FRENCH TOAST V	10
served with house syrup and fruit + 2.5 € for strawberry compote, Canadian organic maple syrup or nutella + 3 € with sausage or bacon	
ANNEX	13
two scrambled eggs, bacon, roasted potatoes, toast with butter and strawberry compote	
PARKDALE V	13
two scrambled eggs with spinach and feta, roasted potatoes, toast with butter and strawberry compote	
THE KING	16
two scrambled eggs, bacon, sausage, roasted potatoes and pancakes served with house syrup + 2.5 € for Canadian organic maple syrup, strawberry compote or nutella	
LOGAN	14
breakfast wrap with eggs and cheese, sausage, potato, mexican salsa, and avocado served with house roasted potatoes	
COXWELL	14
bagel sandwich with scrambled eggs, cheese and bacon, served with house roasted potatoes	
THE FINCH	14
grilled cheese sandwich with bacon, spinach and caramelized onions, served with house roasted potatoes	
VIA DEL LEONE	14
chicken wrap with rice, caramelized onion, avocado, cheese, chipotle mayo, served with house roasted potatoes.	
VIA DEI NERI V 	14
black bean and cheese quesadilla with mexican salsa, guacamole, caramelized onion, jalapeño and sour cream, served with house roasted potatoes + 3 € with chicken	

SALAD AND BOWLS

MEDITERRANEAN BOWL V VG	15
falafel, hummus, cucumber, cherry tomatoes, kalamata olives, feta, pickled red onion, grated carrot, pickled daikon, with tahini dressing. Served with brown rice, baby spinach and pita chips. + 3 € with chicken no feta for vegan option	
LE VESPE GRANOLA BOWL V VG	10
yogurt, fresh fruit, agave syrup, coconut flakes and chia seeds soy, coconut or oat milk for vegan option	

SIDES - BUILD YOUR OWN

1.0 €

substitution Gluten Free
chipotle mayo

2,5 € EACH

pita chips / house strawberry jam / organic Canadian maple syrup / nutella / feta / caramelized onion / house made mexican salsa / jalapeño

3,0 € EACH

sour dough toast / smashed avocado / two eggs your style / bacon / sausage / chicken / black beans

4,0 € EACH

gluten free toast / pancake or french toast (1 piece) / roasted potatoes / hummus / falafel e tahina