

JUICES AND SMOOTHIES

all seasonal and fresh ingredients

IMMUNE BOOST arancia, mela, pompelmo, carota, erba di grano ORANGE, APPLE, GRAPEFRUIT, CARROT, ORGANIC WHEATGRASS	7.5
DETOX spinaci, mela, cetriolo, sedano, ginger e spirulina SPINACH, APPLE, CUCUMBER, CELERY, GINGER, SPIRULINA	7.5
SPREMUTA / SUCCO FRESCO DI MELA fresh orange or apple juice	4 7
LIMONATA FRESCA - FRESH LEMONADE spremuta di limone, sciroppo di agave, frutti di bosco e basilico FRESH SQUEEZED LEMON, AGAVE SYRUP, BASIL, A DASH OF BERRIES	4
PROTEIN PUNCH mango, banana, spremuta di arancia, proteine di semi di zucca MANGO, BANANA, ORANGE, PUMPKIN SEED PROTEIN	8
FOREVER YOUNG cacao crudo, espresso, banana, latte di soia e sciroppo di agave RAW CACAO, ESPRESSO, BANANA, SOY MILK, AGAVE	8

SODAS AND POP

COCACOLA REGULAR OR ZERO	4
CORTESE GINGER BEER SODA ANALCOLICA ITALIAN GINGER ALE	4
BOTTLED PEACH JUICE SUCCO DI PESCA IN BOTTIGLIA	3.5
COLD BREW & TONIC	5.5
LE VESPE HOUSE ICED TEA FLORAL TEA WITH A SPLASH OF AGAVE SYRUP	4

BRUNCH BOOZE

MIMOSAS vino frizzante con spremuta di arancia o mela o succo di pesca SPARKLING WINE WITH A CHOICE OF ORANGE, PEACH OR APPLE JUICE	6
SPRITZ aperol, vino frizzante e soda APEROL, SPARKLING WINE, SODA	7
GINGER SPRITZ liquore pimm's, vino frizzante e ginger beer PIMM'S, SPARKLING WINE, ITALIAN GINGER BEER	8
BLOODY MARY vodka, pomodoro, tabasco, Worcestershire, sedano, sale VODKA, ORGANIC TOMATO JUICE, SALT, 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

SI AVVISA LA GENTILE CLIENTELA CHE NEI MOMENTI DI
MAGGIORE AFFLUSSO NON È POSSIBILE ACCETTARE
MODIFICHE AI PIATTI O FARE CONTI SEPARATI.
RINGRAZIAMO PER LA COLLABORAZIONE

LE VESPE CAFE'

WEEKEND BRUNCH MENU

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OUR COFFEE

ESPRESSO O MACCHIATO + 0.30 € DECAF	1.5
CAPPUCCINO + 0.5 € with soy, coconut or oat milk	2
FLAT WHITE + 0.5 with soy, coconut or oat milk	3.5
CAFFELATTE HOT OR ICED	3.5
MATCHA LATTE HOT OR ICED	4.5
DRIP COFFEE OR ICED COFFEE Fresh ground single origin coffee from Ethiopia	3.5
COLD BREW	4.5
AMERICANO Espresso and hot water	2
CHAI LATTE HOT OR ICED	4.5
HOT CHOCOLATE	4
CHOCOLATE MILK	4
MOCHACCINO HOT OR ICED espresso, milk, chocolate all topped with whip cream	5
ICED COCO COFFEE espresso, coconut milk, maple syrup	5
HOT TEA English breakfast / Green tea / Moroccan mint / Chai tea / Earl Grey	3.5
AMARETTO COFFEE HOT OR ICED 18 +	7
espresso, milk, Disaronno liqueur, 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 € SOY, COCONUT OR OAT MILK latte di soia, avena o cocco	
+ 1 € WHIPPED CREAM panna montata	
+ 1 € CHOCO, VANILLA, CARAMEL, HAZELNUT sciroppo di vaniglia, cioccolato, nocciola o caramello	

WEEKEND BRUNCH

UOVA FLORENTINE V	15
uova in camicia su english muffin, purea di spinaci e salsa hollandaise, servite con patate arrosto POACHED EGGS ON ENGLISH MUFFIN WITH SPINACH PUREE, HOLLANDAISE AND ROASTED POTATOES	
UOVA BENEDICT	15
uova in camicia su english muffin con bacon, salsa hollandaise, servite con patate arrosto POACHED EGGS ON ENGLISH MUFFIN WITH BACON, HOLLANDAISE AND ROASTED POTATOES	
THE KING	16
uova all'occhio di bue, bacon, salsiccia, patate arrosto e pancakes serviti con sciroppo d'acero 'housemade' + 2.5 € per composta di fragole o nutella o sciroppo di acero bio canadese FRIED EGGS, BACON, SAUSAGE, ROASTED POTATOES AND TWO PANCAKES SERVED WITH HOUSE MAPLE SYRUP + 2.5 € WITH STRAWBERRY COMPOTE, NUTELLA OR ORGANIC CANADIAN MAPLE SYRUP	
THE QUEEN V VG	16
uova all'occhio di bue servite con halloumi grigliato, avocado toast, frutta e verdura di stagione, patate arrosto Opzione vegana con falafel e tahina SUNNY SIDE UP EGGS WITH GRILLED HALLOUMI, SEASONAL FRUIT AND VEGETABLES, AVOCADO TOAST AND ROASTED POTATOES. VEGAN OPTION: WITH FALAFEL AND TAHINI	
UOVA RANCHEROS V N	15
uova all'occhio di bue, fagioli neri e patate arrosto, serviti con riso integrale, feta, guacamole, pico de gallo, salsa messicana e jalapenos, dentro una bowl di tortilla SUNNY SIDE EGGS, BLACK BEANS, ROASTED POTATOES, BROWN RICE, FETA, MEXICAN SALSA, PICO DE GALLO, GUACAMOLE AND JALAPENOS IN A TORTILLA BOWL	
MEDITERRANEAN SALAD BOWL VG V	15
falafel, hummus, cetriolo, pomodorini, olive kalamata, feta, pickled di cipolla rossa, carote, daikon marinato, servita su un letto di spinacini. Servito con pita chips e salsa tahina FALAFEL, HUMMUS, CUCUMBER, CHERRY TOMATOES, KALAMATA OLIVES, FETA, PICKLED RED ONION, GRATED CARROT, PICKLED DAIKON, AND FETA ON A BED OF BABY SPINACH WITH TAHINI DRESSING. SERVED WITH PITA CHIPS	
SALMON, AVOCADO AND EGGS	16
salmone marinato, uova strapazzate e avocado serviti su pane multicereale tostato con contorno di patate arrosto HOUSE CURED SALMON WITH SCRAMBLED EGGS AND AVOCADO ON TOASTED MULTI-CEREAL BREAD SERVED WITH ROASTED POTATOES	

LE VESPE GRANOLA V VG	10
con yogurt, frutta fresca, cocco in scaglie e semi di chia. Opzione vegana con latte di soia, avena o cocco WITH YOGURT, FRESH FRUIT, COCONUT FLAKES AND CHIA SEEDS. VEGAN OPTION WITH SOY, OAT OR COCONUT MILK	
PANCAKES OR FRENCH TOAST V	10
servito con sciroppo d'acero della casa e frutta + 3 € con salsiccia o bacon + 2.5 € con composta di fragole, nutella o sciroppo di acero bio canadese SERVED WITH HOUSE MAPLE SYRUP AND FRUIT + 3 € WITH SAUSAGE OR BACON + 2.5 € WITH STRAWBERRY COMPOTE, OR NUTELLA OR CANADIAN ORGANIC MAPLE SYRUP	

SIDES - BUILD YOUR OWN componi il tuo piatto

1.0 € SUBSTITUTION GLUTEN FREE
OPZIONE SENZA GLUTINE
2.5 € L'UNO - EACH sciroppo di acero canadese bio / nutella / composta di fragole / jalapeno / salsa messicana / salsa 'hollandaise' PITA CHIPS / ORGANIC CANADIAN MAPLE SYRUP / NUTELLA / STRAWBERRY JAM / JALAPENO / MEXICAN SALSA / HOLLANDAISE SAUCE / PITA CHIPS /
3 € L'UNO - EACH pane a lievitazione naturale / purea di avocado / due uova / bacon / salsiccia / fagioli neri SOURDOUGH TOAST / SMASHED AVOCADO / TWO EGGS YOUR STYLE / BACON / SAUSAGE / BLACK BEANS
4 € L'UNO - EACH pane senza glutine / pancake o french toast (1 pezzo) / patate arrosto / halloumi grigliato / hummus / falafel e tahina GLUTEN FREE TOAST / PANCAKE OR FRENCH TOAST (1 PIECE) / ROASTED POTATOES GRILLED HALLOUMI / HUMMUS / FALAFEL AND TAHINI
5 € salmone marinato / macedonia HOUSE CURED SALMON / FRUITS SALAD
9 € AVOCADO TOAST