

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 FRESH SQUEEZED LEMON, AGAVE SYRUP, 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

TUSCAN COLA LE SPUME DEL PAPINI	4
ITALIAN GINGER BEER	4
BOTTLED PEACH JUICE SUCCO DI PESCA IN BOTTIGLIA	3.5
ESPRESSO AND TONIC	5
LE VESPE HOUSE ICED TEA FLORAL TEA WITH A SPLASH OF AGAVE SYRUP	4
ACQUA TONICA ITALIANA ERMAN'S ITALIAN TONIC WATER	3.5

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 bitter toscano, vino frizzante e soda TUSCAN BITTER, 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, limone, Worcestershire, sedano, sale VODKA, ORGANIC TOMATO JUICE, LEMON, SALT, PEPPER, LEMON, CELERY, TABASCO, WORCHESTERSHIRE SAUCE	8
LE VESPE MULE vodka, limone e cetriolo centrifugati, ginger beer VODKA, SQUEEZED LEMON AND CUCUMBER, GINGER BEER	8

WINE AND BEER

VINO ROSSO O BIANCO red or white wine, glass or bottled	4 15
VINO FRIZZANTE sparkling wine glass or bottle	4 15
BIRRA IN BOTTIGLIA Nastro Azzurro bottle 33 cl	5

COMPLEMENTARY FILTERED WATER

SERVICE CHARGE NOT INCLUDED

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

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

LE VESPE CAFE'

WEEKEND MENU

FIRENZE Via Ghibellina 76/R
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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 origine Brasile - Brasil	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, CAMEL, HAZELNUT sciroppo di vaniglia, cioccolato, nocciola o caramello	

WEEKEND BRUNCH

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	
CALI BENNY V	15
uova in camicia su english muffin, purea di avocado, pico de gallo e salsa hollandaise, servite con patate arrosto POACHED EGGS ON ENGLISH MUFFIN WITH AVOCADO, PICO DE GALLO, HOLLANDAISE AND ROASTED POTATOES	
THE KING	17
uova all'occhio di bue, bacon, salsiccia, patate arrosto e pancakes serviti con sciroppo d'acero della casa + 2.5 € per composta di fragole o nutella o sciroppo di acero bio canadese SUNNY SIDE UP EGGS, BACON, SAUSAGE, ROASTED POTATOES AND TWO PANCAKES SERVED WITH HOUSE SYRUP + 2.5 € WITH STRAWBERRY COMPOTE, NUTELLA OR ORGANIC CANADIAN MAPLE SYRUP	
THE QUEEN V VG	17
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 🌿	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 UP 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, cipolle rosse carote e daikon marinati, su un letto di spinacini, servita 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	17
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, sciroppo di agave, cocco in scaglie e semi di chia. Opzione vegana con latte di soia, avena o cocco WITH YOGURT, FRESH FRUIT, AGAVE SYRUP, COCONUT FLAKES AND CHIA SEEDS. VEGAN OPTION WITH SOY, OAT OR COCONUT MILK	

PANCAKES OR FRENCH TOAST V	11
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 SYRUP AND FRUIT + 3 € WITH SAUSAGE OR BACON + 2.5 € WITH STRAWBERRY COMPOTE, OR NUTELLA OR CANADIAN ORGANIC MAPLE SYRUP	

AGGIUNTE E SIDES

CONDIMENTS

panna acida / sour cream	1.5
house chipotle mayo	1.5
formaggio spalmabile / cream cheese	2.0
sciroppo di acero canadese / canadian maple syrup	2.5
nutella	2.5
marmellata di fragola/ house strawberry compote	2.5
salsa olandese / hollandaise sauce	2.5
salsa messicana / house mexican salsa	2.5

BREAD

pita chips	2.0
pane lievitazione naturale / sourdough toast	2.5
pane multicereale / multi grain toast	2.5
bagel	2.5
pane senza glutine / gluten free toast	3.5

SWEETS

biscotto vegano / vegan chocolate chip cookie	1.5
1 pancake with fruit and house syrup	4.0
1 french toast with fruit and house syrup	4.0

SIDES

cipolla caramellata / caramelized onion	2.5
jalapeno	2.5
feta	2.5
smashed avocado	3.0
due uova a modo tuo / two egg your style	3.0
fagioli neri / black beans	3.0
bacon o salsiccia	3.0
bacon or sausage	3.0
falafel and tahini	4.0
patate arrosto / roasted potatoes	4.0
insalata / salad	4.0
hummus	4.0
halloumi	4.0
cream cheese bagel	4.5
salmone fresco marinato / house cured salmon	5.0
macedonia / fruit salad	5.0
avocado toast	9.0