

B L O O M

Welcome,,

At Bloom you'll be able to fully enjoy a place and an experience designed to fulfil all your needs, from a quality break while you enjoy the fragrances of high quality coffees and teas, to a menu supported by a choice of pastries both enjoyable inside and as a take away.

When you'll stay with us, you'll be able to study, enjoy our book sharing service or access to our coworking area designed to support your study and your working projects in a smart environment, able to support all your technological needs. We believe in the importance of social-cultural interactions and professional exchanges, in the fact that the first interaction between us is offline, and that's why we choose to shape our place as a melting pot able to enrich those who stays with us, where you can interact with professional figures willing exchange ideas and projects.

Some examples include: the placemat in front of you in made with recycled leather, the take away pack is reusable and compostable, the coffee that you're drinking (or, perhaps, you still have to order it?) has been growth in farms that don't exploit their manpower, and we have a refill station in our coworking space.

That's what Bloom means: to believe in the intellectual enrichment and in being sustainable as our only possible choice.

We wish you an amazing journey in our spring,

Bloom's staff

follow us



Starters

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Magatello di vitello

Veal with tuna sauce, Cantabrian anchovies and Pantelleria caper flowers

12€
- 

Prosciutto crudo

San Daniele Ham, 42 months Parmesan cheese, Mantuan fruit mustard, melon pearls and homemade breadsticks

To share 20€

14€
- 

Hummus

Chickpea and mango hummus, Brazil nuts and soft wheat chapati

11€
- 

Trittico di pane nero tostato

Three types of toasted black bread: one with stracchino and caramelized onions, one with tapenade of Taggiasca olives and dried tomatoes and the other one with tomato sauce and oregano

12€

First Courses

- 

Pad Thai

rice noodles with crispy sweet and sour vegetables, toasted dried fruit, golden tofu and prawns

14€
- 

Tonnarello di pasta fresca artigianale

Traditional fresh artisan pasta creamed with shellfish bisque served with "blue fine" red tuna tartare"

19€
- 

Tagliolino di pasta fresca artigianale

Fresh artisan pasta with datterini tomatoes, Tuscan crumbs and Sicilian citrus fruits

12€
- 

Risotto mantecato

Seasonal risotto

13€

Mock first courses

Cous cous

-  served with spices and traditional Berber ingredients: seasonal vegetables with paprika, mix of toasted nuts, chicken with coconut and curry **14€**

-   **Vellutata fresca** **9€**
Fresh cream soup with Greek yogurt, cucumbers and peppermint

-    **Spaghetti di zucchini** **9€**
Zucchini spaghetti on top of tomato and vegetables soup, served with egg yolk

Main Courses

Salmone in due cotture

- Two ways Norwegian salmon: grilled and au gratin with fine herbs, served with Sicilian-style vegetables and Greek yogurt and paprika cream **16€**

Tartare di Manzo al metodo classico

- Classic method Beef Tartare seasoned with Tropea red onion, Pantelleria capers, Cantabrian anchovies served with Apulian burrata stracciatella on a base of fresh peach concassè **21€**

-  **Tournedos di filetto di manzo** **21€**
Piedmontese Fassona beef fillet with black truffle, accompanied by golden pomme nature and soft honey-glazed baby carrots

-  **Mua Palai e Mayo Mango** **14€**
Slow cooked chicken wrapped in crunchy panko breading, served with plantain bananas, golden potatoes, mango mayonnaise and guacamole

-   **Tris di falafel tra colori e sapori** **13€**
Falafel trio: Carrots and turmeric - chickpeas - courgettes and savory all accompanied by Taggiasca olives and Greek yogurt sauce

Poke

-  **La classica** Healthy Food **16€**
Basmati rice, edamame, wakame, marinated and smoked Norwegian salmon, pineapple, creamy salmon and soy sauce, avocado hass and black sesame

-   **La vegana** Healthy Food **14€**
Mixed basmati and red rice, seasonal vegetables and tofu glazed with honey and soy

-    **La super fit** Healthy Food **14€**
white beans, borlotti beans, hulled chickpeas, avocado hass, mango and tofu planked with Taggiasca olives

Side dishes

Grilled Vegetables	5€
Mixed salad	5€
Baked Patatoes	5€

Salads

 Caesar salad <small>Healthy Food</small>	12€
lettuce, chicken strips, golden bacon, crispy croutons, 42-month Parmigiano Reggiano and typical homemade Caesar sauce	
 Insalata greca <small>Healthy Food</small>	12€
lettuce, tomatoes, cucumbers, red Tropea onion, black olives and Greek feta with oregano	
 Mangrove park <small>Healthy Food</small>	13€
gentle salad, valerian, cuttlefish tagliatelle with lemon, avocado hass cubik, carrot batonettes, guacamole, sesame and chia seeds	
 Insalata niçoise <small>Healthy Food</small>	13€
gentle salad, valerian, tomatoes, leek, hard-boiled eggs, tuna fillets in extra virgin olive oil, black olives and Cantabrian anchovies	

Eggs

 Eggs Benedict	13€
homemade black rye bread, baby spinach, tomatoes, poached eggs and hollandaise sauce with tarragon, served with valerian salad and cherry tomatoes	
 Scrambled Eggs	13€
homemade black rye bread, scrambled eggs, Apulian stracciatella and datterini tomatoes, served with valerian salad and zucchini filangé	

Additions: Crispy Bacon, Homemade Marinated Norwegian Salmon, Avocado Haas, Ham 3 €

From Our Oven

Avocado Toast

toasted black rye bread, philadelphia, avocado hass and homemade marinated and smoked Norwegian salmon, all accompanied by a red pepper sauce

12€

+ poached egg on top 2€

Club parisienne

slow cooked chicken breast, eggs, crispy bacon, cluster tomatoes, gentle salad, homemade mayonnaise with Brassica mustard

12€

Club Fisherman

sea bass slices, grilled courgettes, olive tapenade, tomatoes, gentle salad and lemon mayonnaise

13€

Club vegan stile

grilled vegetables, soy-coated tofu, tomatoes, gentle salad and red pepper mayonnaise

12€

Bagel California stile

smoked Norwegian salmon, crispy fennel carpaccio with citrus fruits, creamy salmon and soy sauce, gentle salad, datterini tomatoes and lemon mayonnaise

13€

Bagel Veggy Mood

stracciatella, datterini tomatoes, gentle salads and Genoese-style basil pesto, served with red pepper mayonnaise

12€

Pulled pork

homemade kefir bun, 180g slow cooked pulled pork, barbecue sauce, coleslaw salad

14€

Veggy Pulled mushrooms

:homemade kefir bun, 180gr fried pulled mushrooms with veggy barbecue sauce and coleslaw salad

12€

Dulcis In Fundo

Tortino Small cake with warm dark chocolate heart, served with Madagascar Vanilla ice cream r	6€
Semifreddo homemade	5€
Cheesecake homemade garnished with fresh strawberries	6€
Monoporzioni Sweet creations by pastry chef master Maestro Luigi Biasetto	7€
Torta Homemade cake	4€
 Selection of vegan patties without gluten, lactose and eggs	6€

 Healthy Food

 Vegetarian

 Vegan

 No Lactose

 Gluten free

Allergens

"Dear Customer, if you have any form of food allergy of intolerance please do not hesitate to tell our Staff. We are trained to deal with every need and we will be happy to help you making the best choice."

Preparation and Conservation

Products may be prepared using frozen or deep frozen ingredients whenever is not possible to freshly source them in accordance with
REG. CE 852/04 e REG. CE 853/04