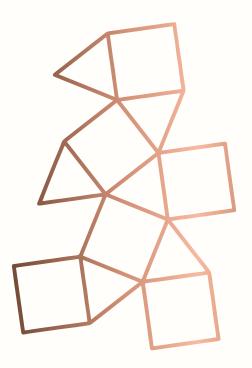


BEVERAGE & FOOD MENU X ITALY PAVILION

at Expo Dubai 2020



ITALIA



TORINO, ITALIA, 1895

BEVERAGE













SOFT DRINKS







ESPRESSO

The pleasure of the authentic Italian espresso experience.

La Reserva de iTierra! Colombia | 30 ml





ESPRESSO DEK

All the intensity of italian espresso, naturally decaffeinated.

La Reserva de iTierra! Alteco Decaffeinated 30 ml

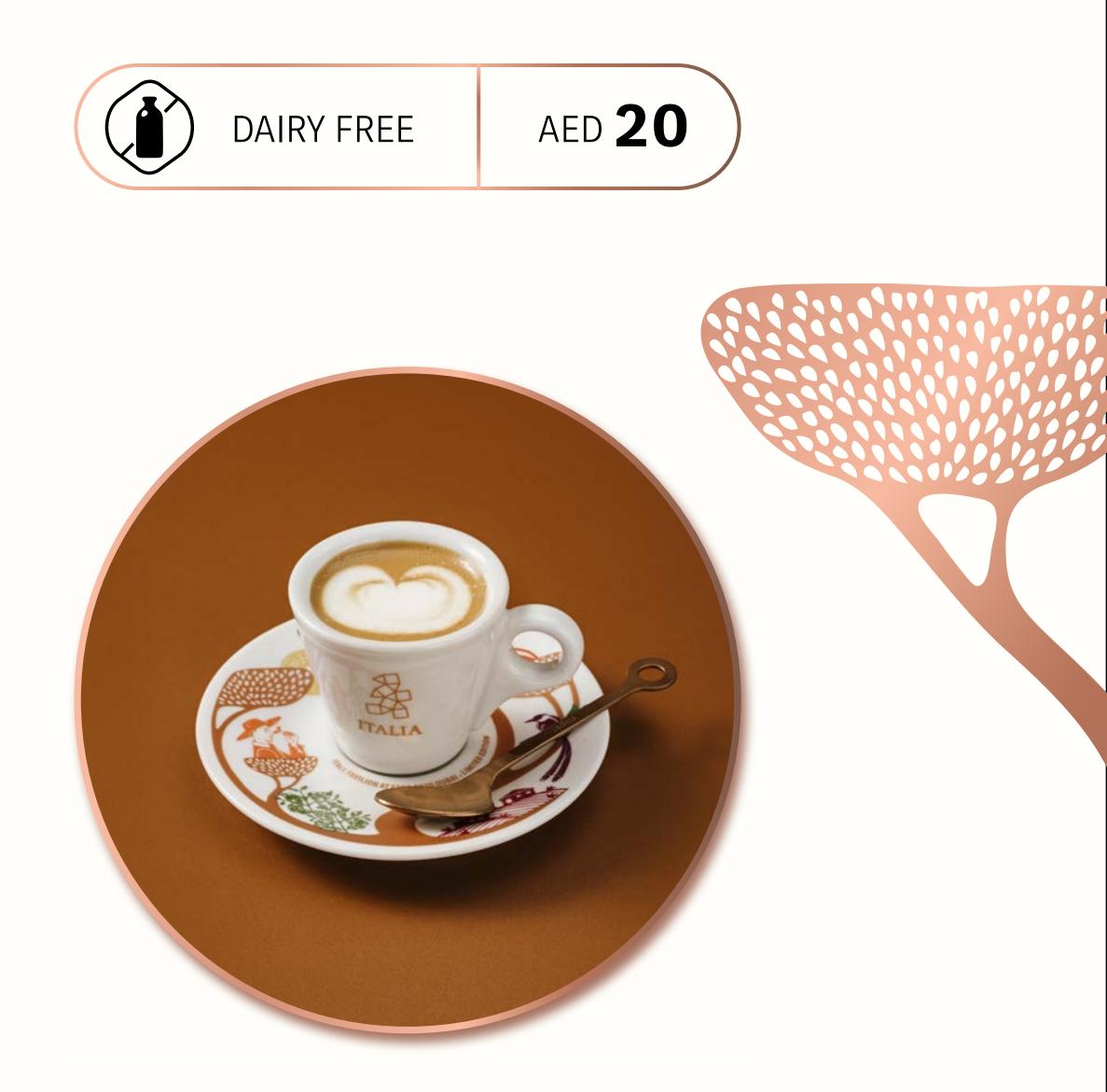




ESPRESSO DOPPIO

A double shot of espresso for an extra kick.

La Reserva de iTierra! Colombia 60 ml



ESPRESSO MACCHIATO

Espresso with a dash of foamed milk.

La Reserva de iTierra! Brazil 50 ml



Available with: soy and coconut milk



ESPRESSO CON PANNA

Espresso topped off with whipped cream.

La Reserva de iTierra! Colombia | 160 ml





FULLI

Espresso, steamed and foamed milk for a real Italian icon.

La Reserva de iTierra! Brazil 160 ml



Available with: soy and coconut milk



CAPPUCCINO GRANDE

Large cappuccino with an extra shot of espresso.

La Reserva de iTierra! Brazil 350 ml



Available with: soy and coconut milk



LATTE MACCHIATO

Rich combination of steamed milk with a shot of espresso.

La Reserva de iTierra! Brazil | 330 ml



Available with: soy and coconut milk



CAFFELATTE (FLAT WHITE)

Double espresso, hot milk and top of thin foam.

La Reserva de iTierra! Brazil 160 ml



Available with: soy and coconut milk



AMERICANO

The international classic made of espresso and hot water.

La Reserva de iTierra! Colombia | 150 ml

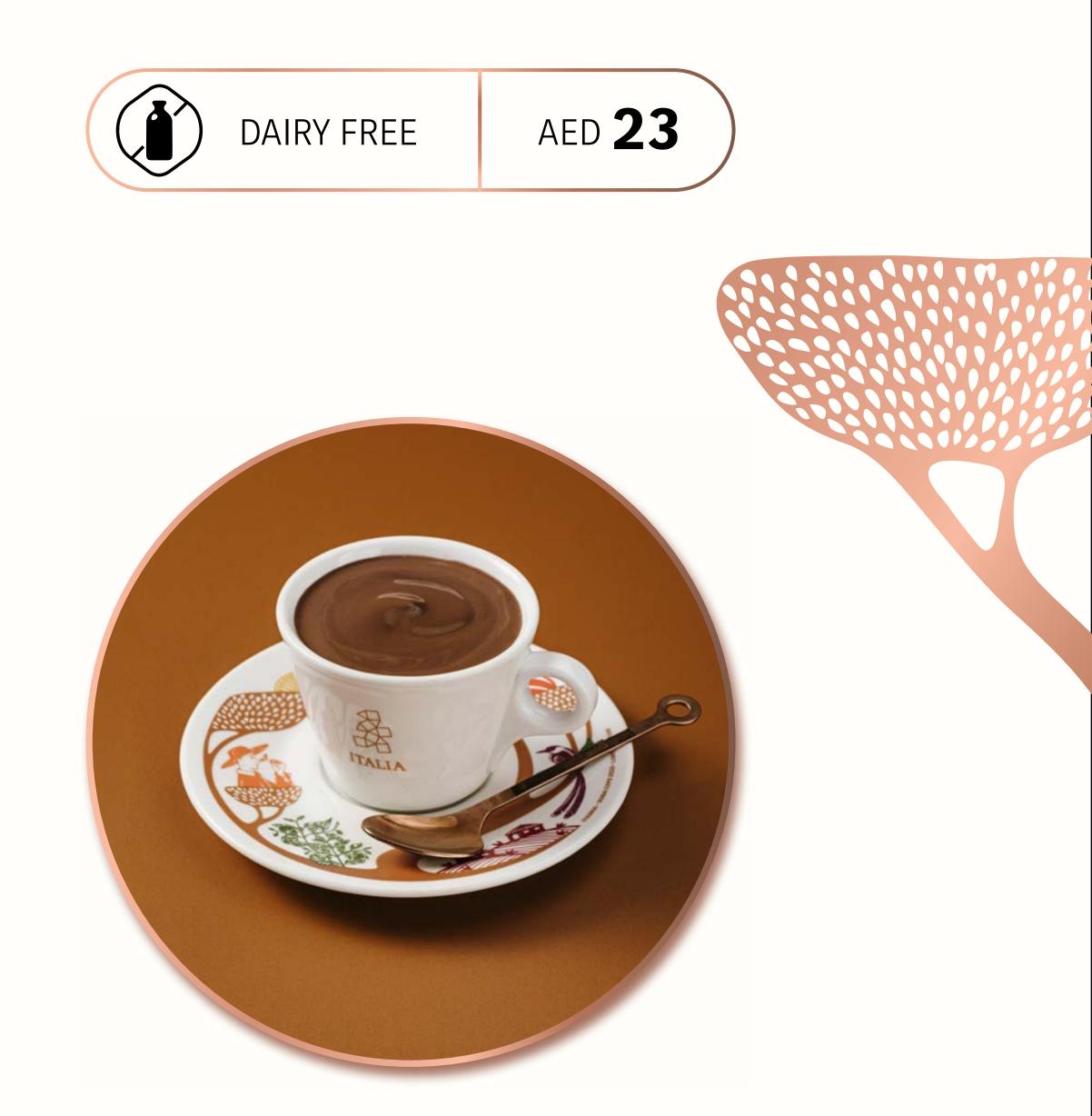




AMERICANO GRANDE

Double espresso and hot water.

La Reserva de iTierra! Colombia | 300 ml



ITALIAN HOT CHOCOLATE The richness of classic Italian hot chocolate. 160 ml





ITALIAN HOT CHOCOLATE WITH WHIPPED CREAM

Italian hot chocolate

with indulgent top of whipped cream 350 ml





SELECTION OF WHITTINGTON TEA

Nilgiri Black - Bio Lemon - Gun Powder Mint infusion - Caramel Rooibos







Espresso and hot milk perfectly pairing with hot chocolate and cocoa.

La Reserva de iTierra! Brazil **350 m**l





CREMESPRESSO

Silky frozen cream cappuccino flavor.

La Reserva de iTierra! Brazil | 120 ml





DELUXE NUTTYLATTE

Espresso, steamed milk and delicious hazelnut sauce. All completed by whipped cream and hazelnut crumbs.

La Reserva de iTierra! Brazil 330 ml





DELUXE CHOCOLATTE

Indulgent combination of espresso and chocolate spread, finished with sweet whipped cream and chocolate sauce.

La Reserva de iTierra! Brazil 330 ml





ITALIAN ICED MOCHA

Iced variation of Mocha: espresso, cold chocolate, lots of ice and whipped cream.

La Reserva de iTierra! Brazil 330 ml





LAVAZZA SMOOTHY

Espresso, caramel flavouring, cremespresso and ice, blended to smoothy texture. Top of whipped cream.

La Reserva de iTierra! Brazil 330 ml







ESPRESSO TORINO

Celebrating Torino as the birthplace of Espresso and Italian hot chocolate. Savour this historical combination with a rich dollop of whipped cream. La Reserva de iTierra! Brazil | 300 ml

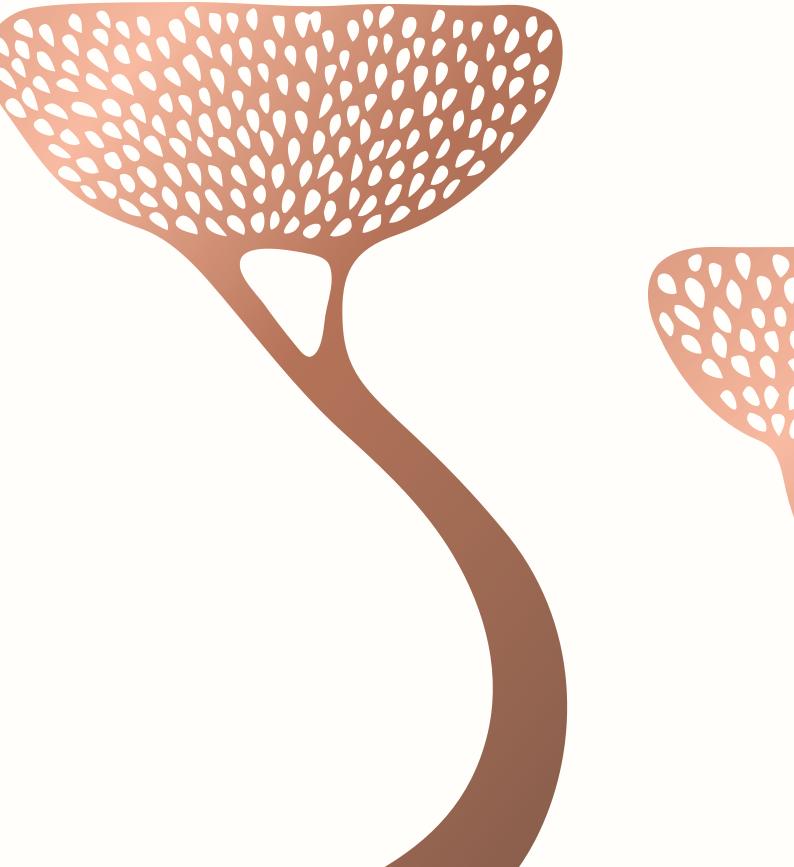


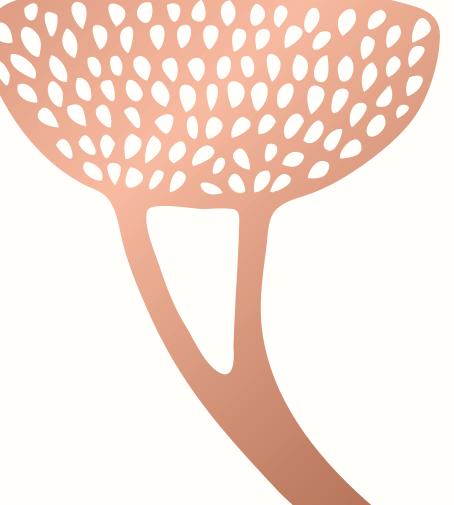
CONTAIN DAIRY



) CONTAIN NUTS









ESPRESSO CAPRI

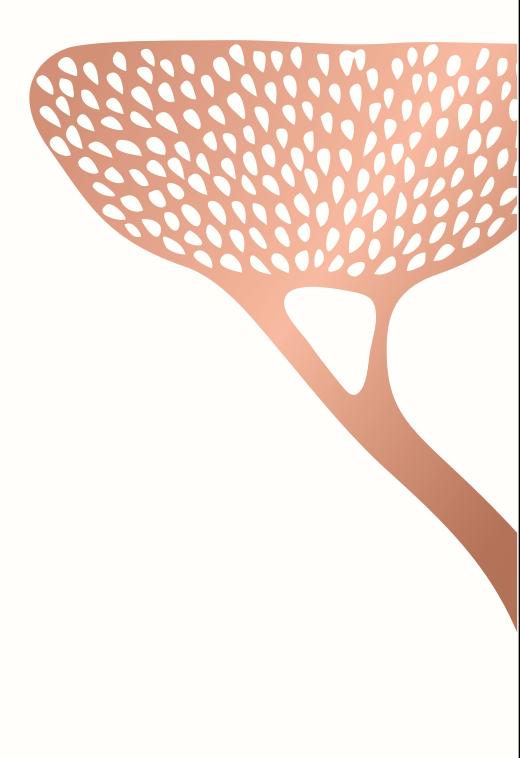
Tribute to the traditional «caffè alla nocciola» from the Campania region. Espresso combines to perfection with hazelnut sauce, milk and whipped cream. La Reserva de iTierra! Brazil 300 ml





CONTAIN NUTS





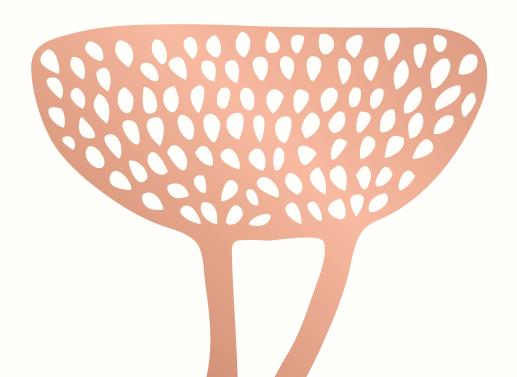


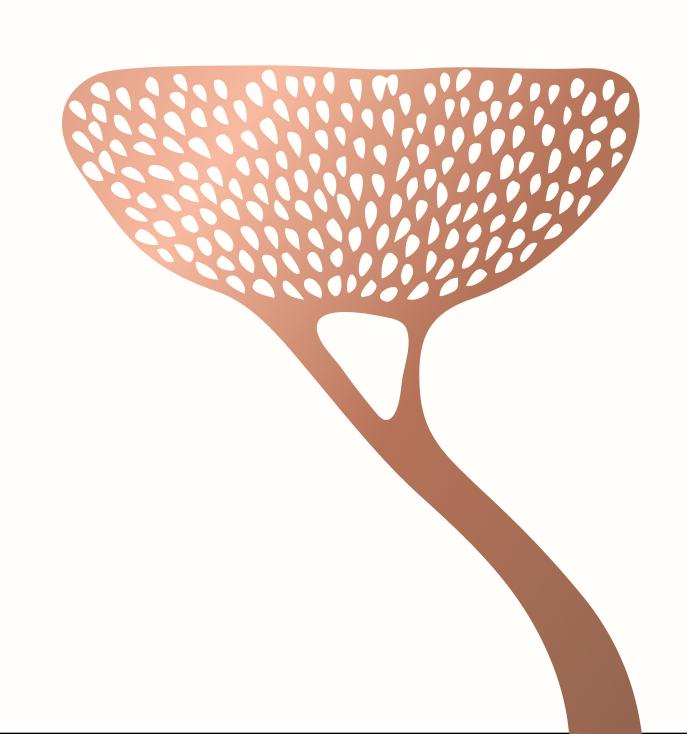
ESPRESSO TAORMINA

Espresso, lots of ice and sweet scent of almond. The refreshing must of south of Italy where almonds grow best.

La Reserva de iTierra! Brazil **300** ml









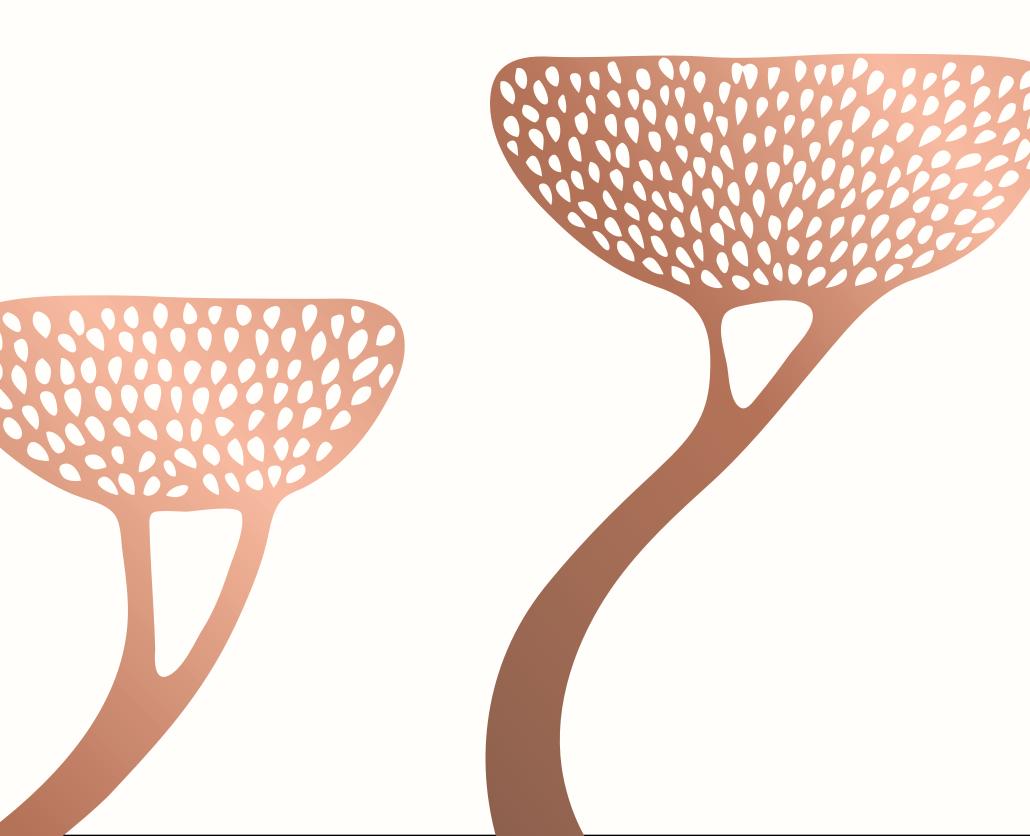


CARMENCITA MOKA PRO

A true Italian icon, Lavazza Carmencita, inspired by the character of the brand's advertising campain, delivers a coffee with a lively taste, medium body and intense aroma. Ideal to share.

La Reserva de iTierra! Colombia | 3 CUPS - 150 ml



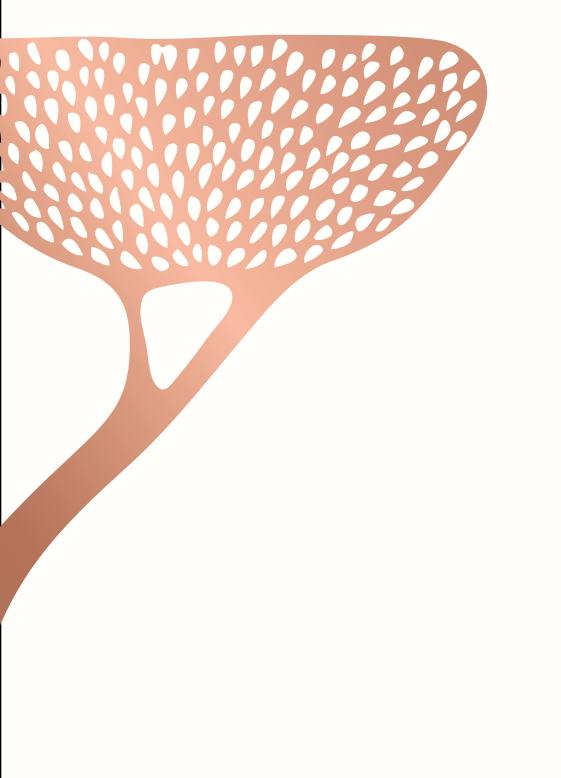




POUR OVER V 60

The "by the cup" filter coffee system with an angle of 60 ° from which the name derives. This gives a cup of filter coffee to fully enjoy the fragrance of a freshly brewed coffee. La Reserva de iTierra! Colombia 300 ml







CHEMEX

This filter coffee maker, with its refined design, makes elegant cups of coffee with

fine aromatic complexity.

La Reserva de iTierra! Colombia | 3 CUPS - 450 ml





COLD BREW

Made by long and gentle brewing of coffee at room temperature, Lavazza Cold Brew

delivers a smooth and pleasant refreshing drink.

La Reserva de iTierra! Colombia | 330 ml





COCO NUTTY

Chilled mix over ice of cold brew, coconut milk, and hazelnuts syrup.

La Reserva de iTierra! Colombia Cold Brew 330 ml





COCO CHOC

Cold brew, coconut milk and chocolate syrup for a refreshing break.

La Reserva de iTierra! Colombia Cold Brew 330 ml





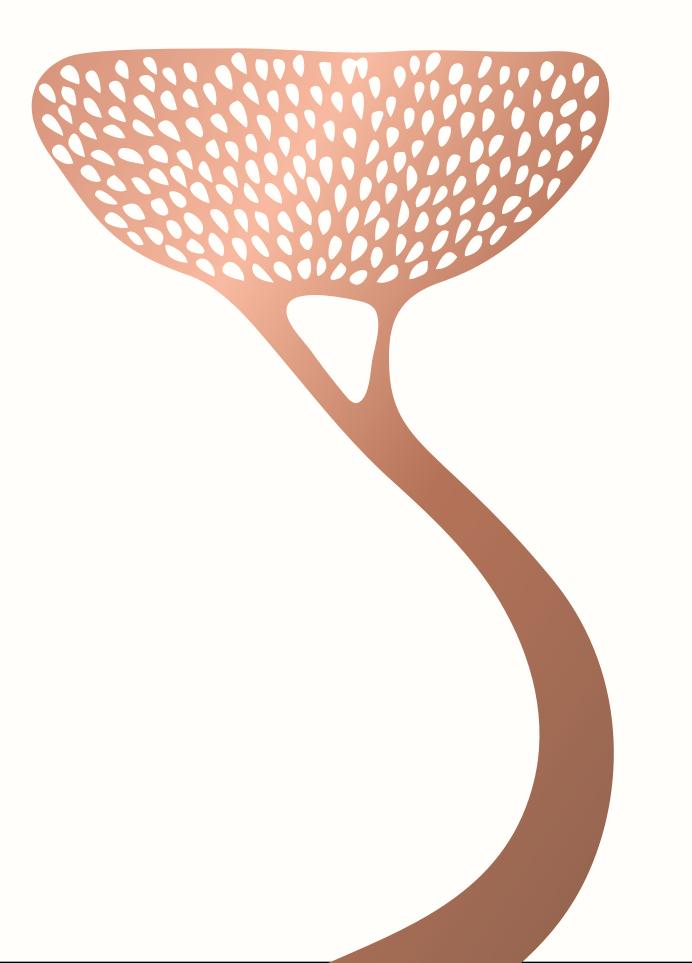


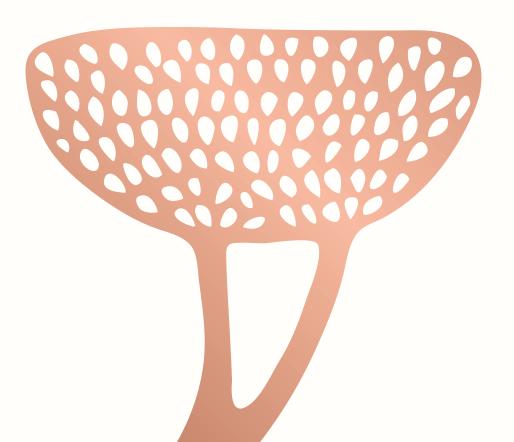
COFFEETAIL PASSION

Fresh and exotic combination of cold brew, passion fruit and Italian lemonade. All served over crushed ice and a hint of mint.

La Reserva de iTierra! Colombia Cold Brew 330 ml









COFFEETAIL CHERRY

Cold Brew based drink, wild cherry flavour, Italian lemonade and crushed ice.

La Reserva de iTierra! Colombia Cold Brew 330 ml





COFFEETAIL E-TONIC

Sparkling bitter-sweet combination of espresso and Italian tonic water. Fresh ginger and ice to complete the masterpiece.

La Reserva de iTierra! Colombia Espresso **330** ml





ACQUA TONICA

Italian tonic water. With its mildly bitter taste it is a perfect thirst quencher | 180 ml





CEDRATA

The Italian Lemonade. This traditional carbonated drink is one of the most popular soft drinks in Italy 180 ml



FIOR DI SAMBUCO

Italian carbonated soft drink with extract of elderflower that brings floral and fruity flavor reminiscent of the Muscat grapes | 180 ml



PESCAMARA

This soft drink takes its inspiration from the recipe of a traditional Piedmontese dessert and its many variations which can be found throughout Italy: peaches with amaretti cookies |180 ml





FERRARELLE

Italian sparkling mineral water | 330 ml

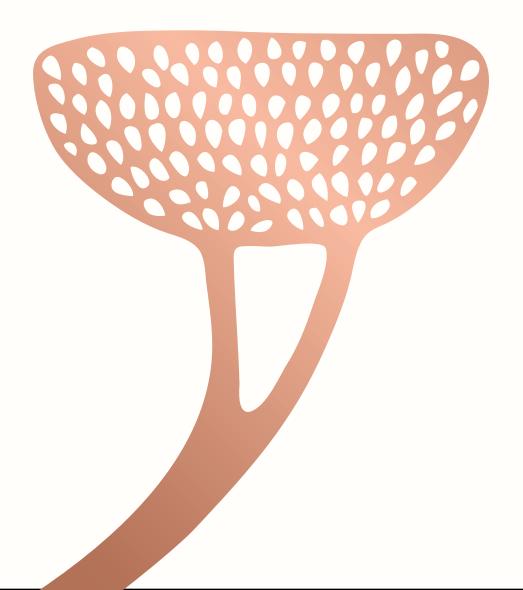


NATIA

Italian still mineral water 330 ml



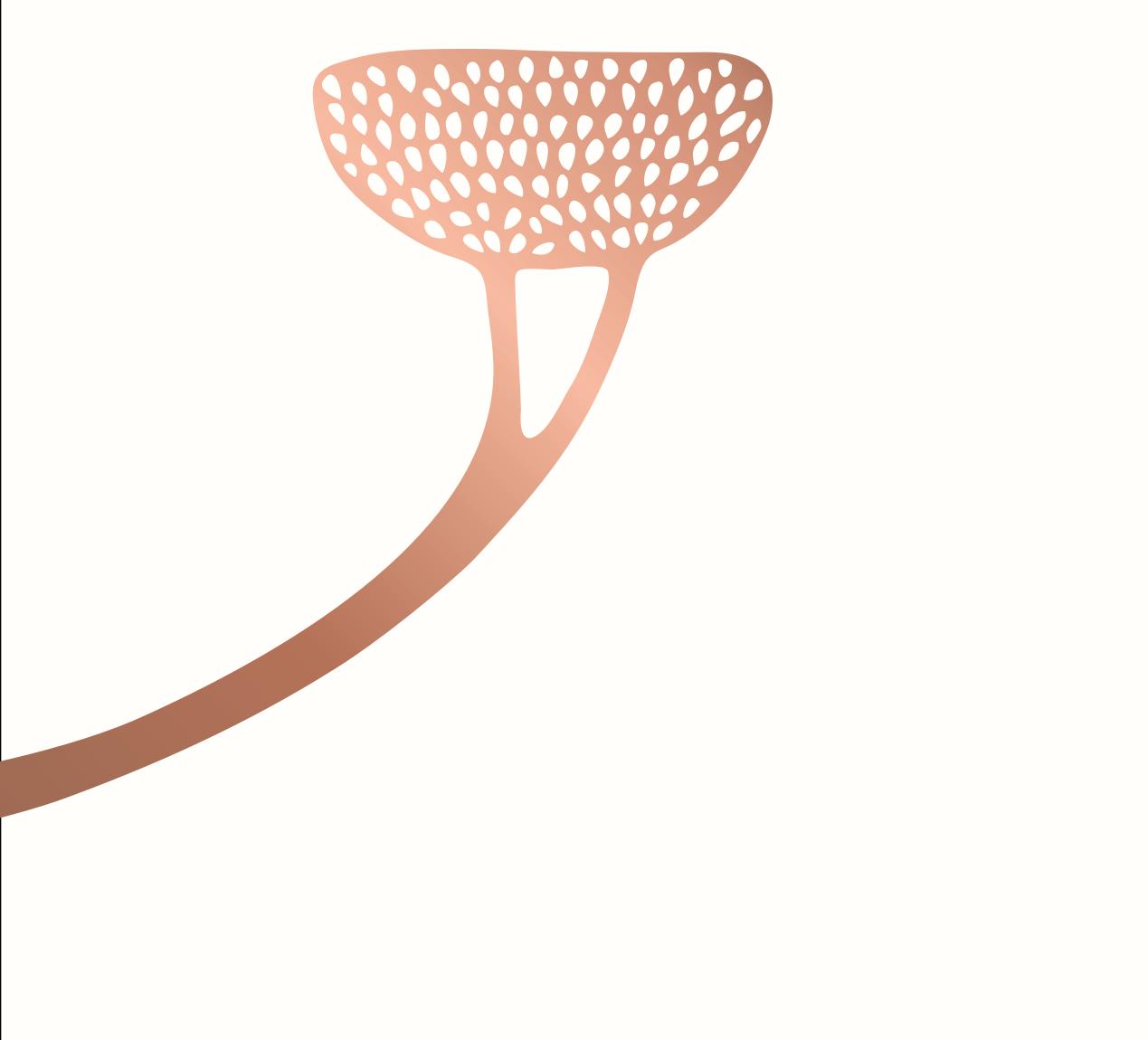




FOOD











PLAIN CORNETTO

Regular flour, butter, eggs, brewers yeast, honey, sugar, salt



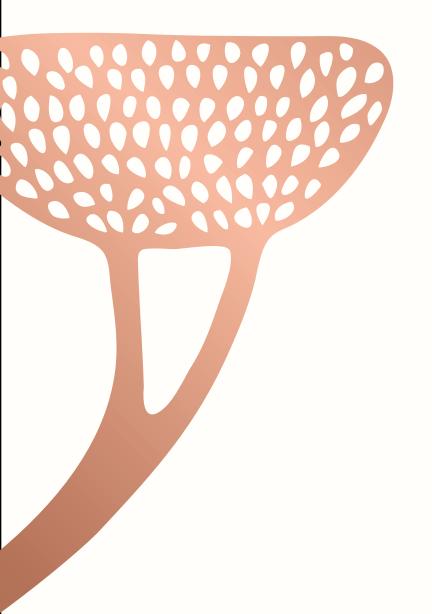
CONTAIN DAIRY





Cornetto is the Italian original pastry specialty for the perfect combination to Cappuccino. Few genuine ingredients

and a masterful baking for this light and sweet delight.







ALMOND CORNETTO

Regular flour, butter, eggs, brewers yeast, honey, sugar, salt, almond flakes



Cornetto is the Italian original pastry specialty for the perfect combination to Cappuccino. Few genuine ingredients and a masterful baking for this light and sweet delight.

This version is enriched roasted notes of crispy almond flakes.





APRICOT CORNETTO

Regular flour, butter, eggs, brewers yeast, honey, sugar, salt, apricots jam

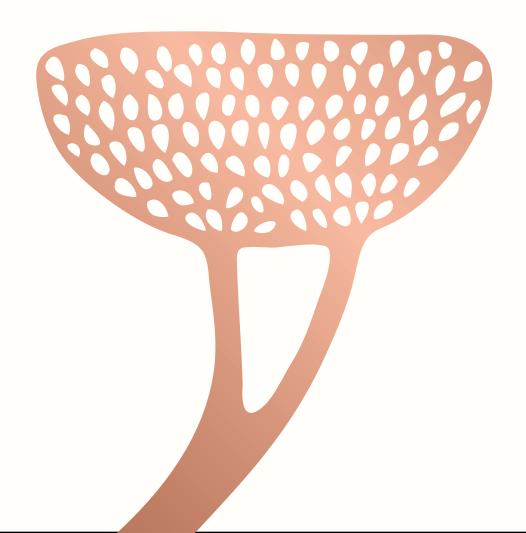


Cornetto is the Italian original pastry specialty for the perfect combination to Cappuccino. Few genuine ingredients and a masterful baking for this light and sweet delight.

This apricot jam version

is the true Italians favorite.







CHOCOLATE CREAM CORNETTO

Regular flour, butter, eggs, brewers yeast, honey, sugar, salt, chocolate cream and flakes









Cornetto is the Italian original pastry specialty for the perfect combination to Cappuccino. Few genuine ingredients and a masterful baking for this light and sweet delight.

Its soft chocolate heart cannot be resisted.





VEGAN CORNETTO WITH RASPBERRY JAM

Regular flour, margarine, brewers yeast, sugar, salt, raspberry jam



Cornetto is the Italian original pastry specialty for the perfect combination to Cappuccino. Few genuine ingredients and a masterful baking for this light and sweet delight.

All the pleasure of the tradition in a vegan version with raspberry jam filling.





BOMBOLONE WITH CUSTARD CREAM

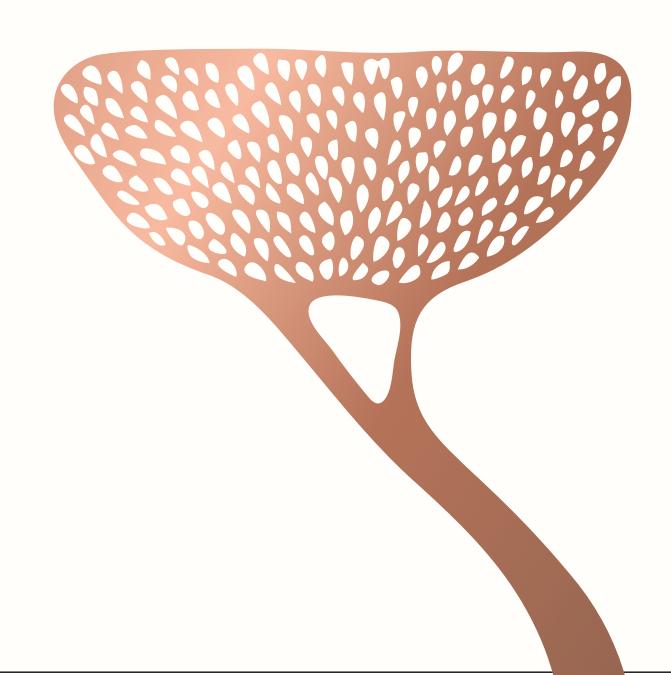
Regular flour, brewers yeast, sugar, salt, butter, eggs



Bombolone alla crema is an Italian traditional masterpiece.

A deep-fried and soft cake with creamy custard heart.







CANNOLO DI SFOGLIA

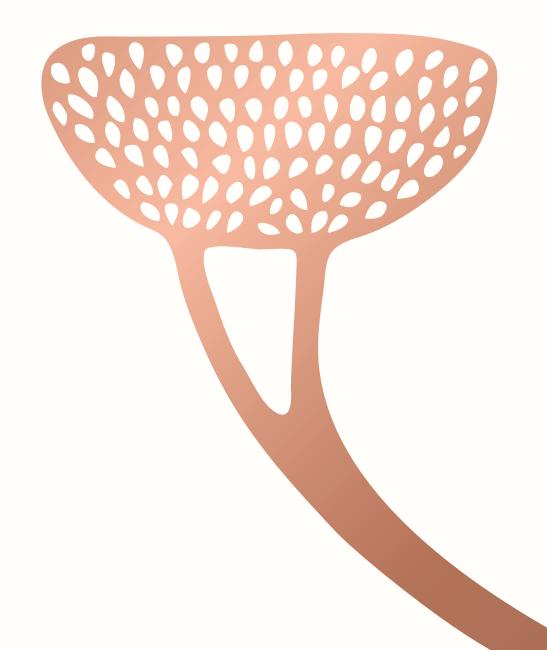
Regular flour, manitoba flour, brewers yeast, sugar, salt, butter, eggs, milk, apple vinegar, hazelnut



Definetely one of the delights of fine Italian pastry.

Friable puff pastry roll with a sumptuous custard filling.







CANNOLO SICILIANO

Regular flour, cocoa powder, brewers yeast, sugar, salt, butter, eggs, milk, apple vinegar, pistachio, candid orange, ricotta cheese



Undisputed symbol of Sicilian pastry, the cannolo combines unique texture with the quality of local products. A crunchy wrapper is abundantly filled with a cream of sweet ricotta,

pistachio and candied orange.





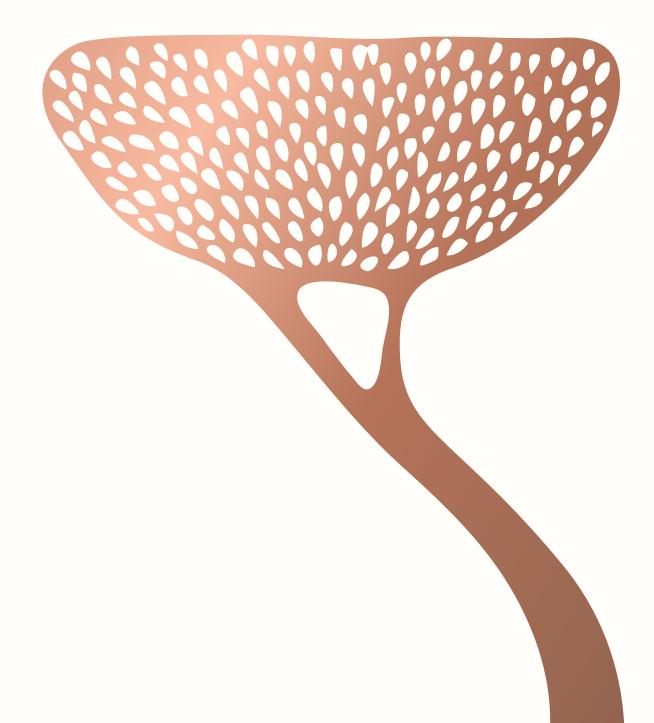
PASTE DI MELIGA

Regular flour, corn flour, sugar, salt, butter, eggs



Buttery taste and a crumbly structure. Here the peculiarity of one of the most ancient traditional biscuits from the Piedmont region.

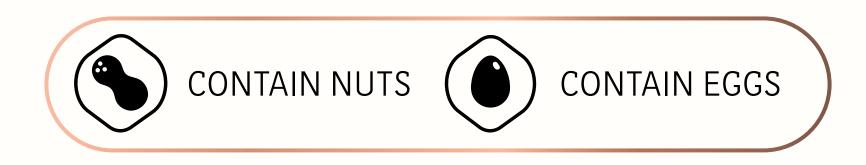






PASTE DI MANDORLA

Almond, boiled potatoes, sugar, eggs, candid fruits



In Sicily, almonds are cultivated since centuries and are part of traditional agri-food products. Almond flour is the protagonist of these soft-textured delights

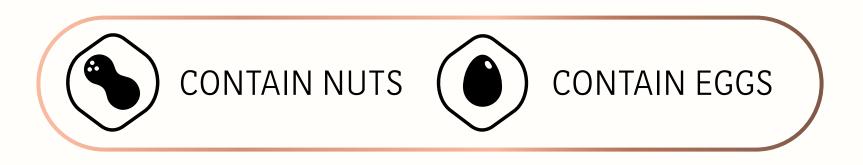
that are irresistible for sweet teeth.





AMARETTI MORBII

Almond, sugar, eggs white, baking powder



Amaretto cookies are widespread over many Italian regions among which Piedmont and Liguria, just to mention some. Usually crafted in this traditional soft version, Amaretti are the perfect companion for the afternoon break.

AED 10



CHOCOLATE

CIAMBELLONE (MUFFIN)

Regular flour, butter, sugar, eggs, hazelnuts, Nutella, baking powder, cocoa powder



Ciambellone is a food of peasant origins in addition to being considered the sweet "symbol" of the Marche region. An Italian "donut" best consumed for breakfast with milk.

This version is ideal for chocolate lovers.





BLUEBERRY CRUMBLE

CIAMBELLONE (MUFFIN)

Regular flour, butter, eggs, sugar, baking powder, blueberries



Ciambellone is a food of peasant origins in addition to being considered the sweet "symbol" of the Marche region. An Italian "donut" best consumed for breakfast with milk.

Savour this blueberry option for a sweeter experience.





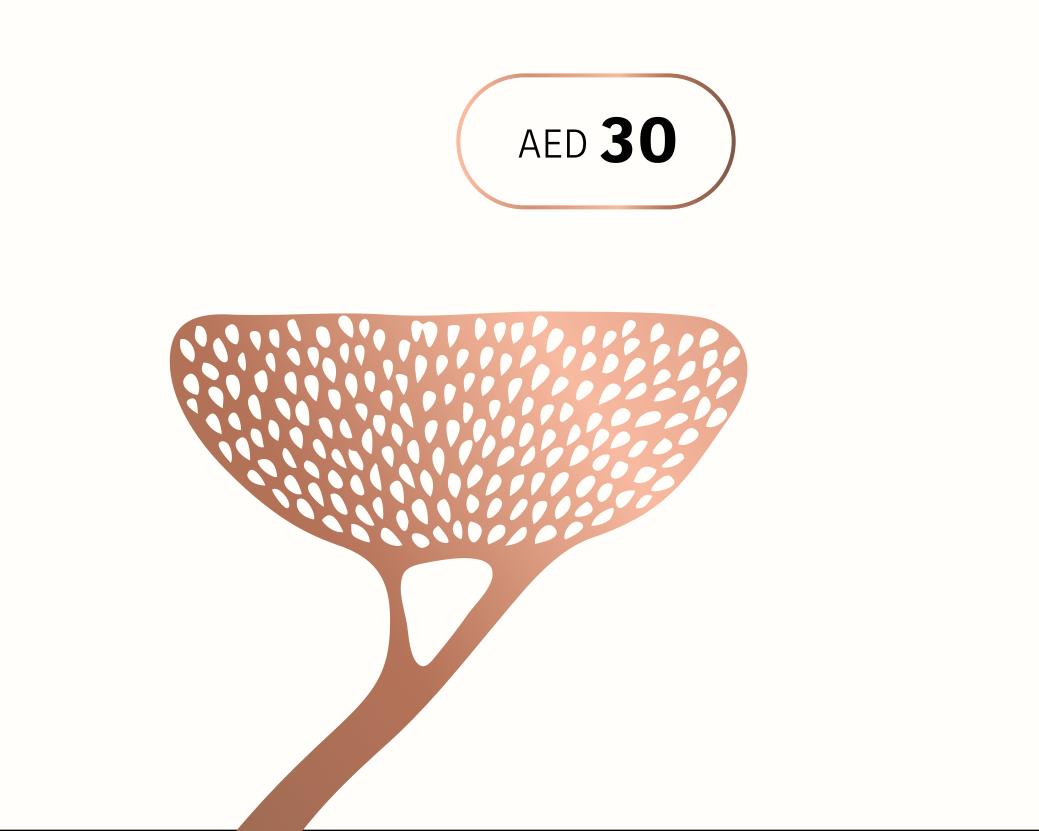
TIRAMISÙ

Eggs, mascarpone cheese, sugar, lady finger bisquits, coffee, cocoa powder



No need of presentation for this authentic Italian icon. Probably the most well-known coffee dessert that brings the decadence of mascarpone cream combined to coffee-soaked biscuits.

A true all-day-long temptation!





MANGO MOUSSE CAKE

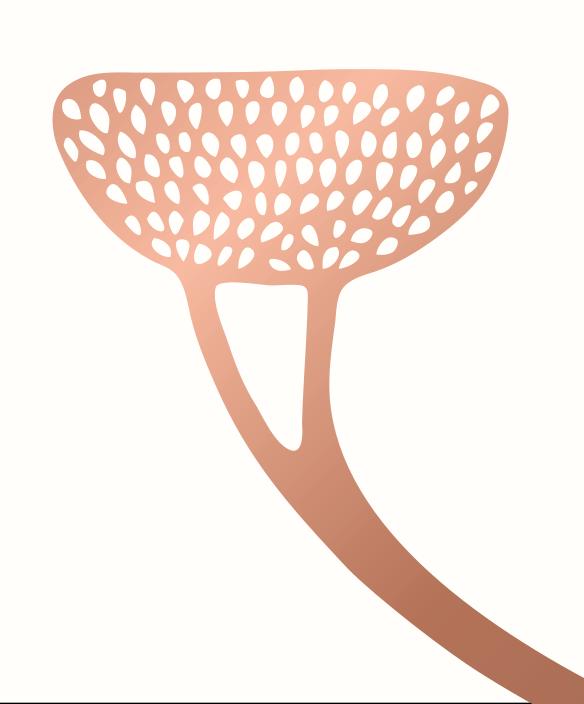
Mango pulp, cream, eggs, gelatine, sugar, coconut, regular flour



An exotic flavour of Mango and a creamy texture.

This elegant and refined soft cake will please all innovation seekers.

AED 35





RASPBERRY TART

Raspberries, cream, butter, sugar, eggs, regular flour



Also called "crostate" in Italian, tarts are synonymous with home-made desserts.

The excellent match of buttery shortbread and the freshness of raspberries.





STRAWBERRY TART

Strawberries, butter, sugar, eggs, flour, cream, pistachio



Also called "crostate" in Italian, tarts are synonymous with home-made desserts.

The perfect combination of buttery shortbread

and sweet strawberries.



BLUEBERRY TART



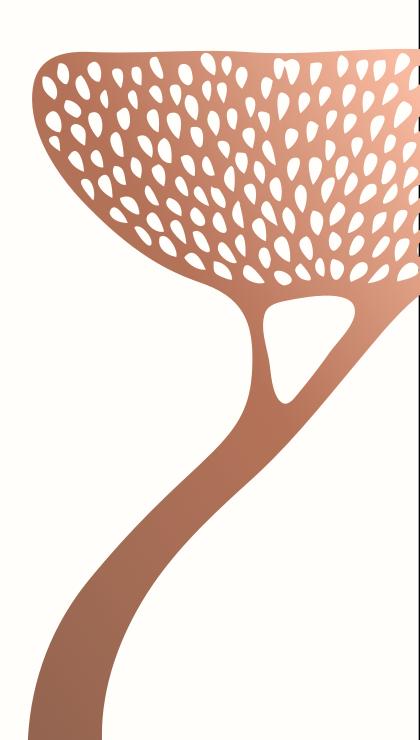
Blueberries, cream, butter, sugar, eggs, regular flour, coconut, gold leaves



Also called "crostate" in Italian, tarts are synonymous with home-made desserts.

The crunchy consistency of blueberries paired to buttery shortbread.







TARTUFATA

Regular flour, butter, sugar, eggs, baking powder, cream, dark chocolate, raspberry, gelatine



Tartufata is an ancient specialty, widespread in many Italian regions, but traditionally referred to the Piedmont's area. Multiple layers of sponge cake with lavish chocolate ganache.

A unique taste

and an unforgettable experience.





PASTIERA NAPOLETANA

Regular flour, potatoe starch, butter, sugar, eggs, ricotta cheese, candidi fruits, cooked wheat, milk



Originally from Naples, the Pastiera Napoletana has become a firm favorite throughout Italy during the Easter period. The short crust envelope a rich filling made of ricotta cheese, cooked wheat and candied fruits, perfectly evoking

> the flavours and scents of spring in the bay of Naples.







SAVOURY CORNETTO SUNDRIED TOMATO AND OLIVE

Regular flour, butter, eggs, salt, mozzarella cheese, sundried tomatoes, black olive, oregano



The original Italian Cornetto texture in a savoury version.

An excellent alternative for a non-sweet snack at any time of the day.



SAVOURY CORNETTO



BEEF BACON AND CHEESE

Regular flour, butter, eggs, salt, cheese, beef bacon, Dijon mustard, mozzarella cheese

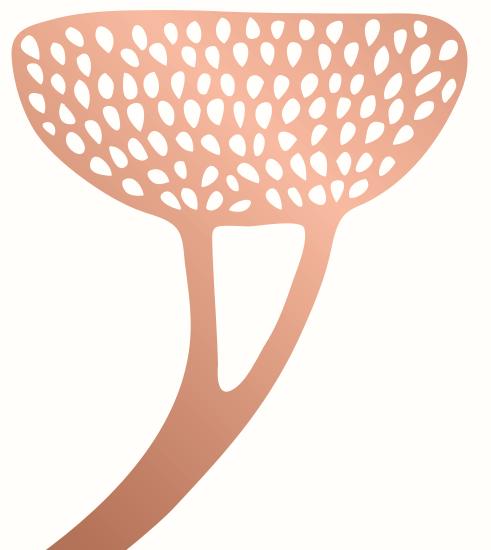


The original Italian Cornetto texture in a savoury version.

An excellent alternative for a non-sweet snack

at any time of the day.







SAVOURY CORNETTO MUSHROOM AND GARLIC

Regular flour, butter, eggs, salt, mushroom, garlic, mozzarella cheese



The original Italian Cornetto texture in a savoury version.

An excellent alternative

for a non-sweet snack at any time of the day.





CHICKEN & MUSHROOM SAVOURY PIE

Regular flour, butter, eggs, cream, Parmesan cheese, chicken, mushroom



Savoury pies are ideal as a single dish or appetizer. The fragrance of a puff paste

shell stuffed with the tastiest ingredients.





SALMON & SPINACH SAVOURY PIE

Regular flour, butter, eggs, cream, Parmesan cheese, spinach, salmon



Savoury pies are ideal as a single dish or appetizer. The fragrance of a puff paste shell stuffed with the tastiest

ingredients.





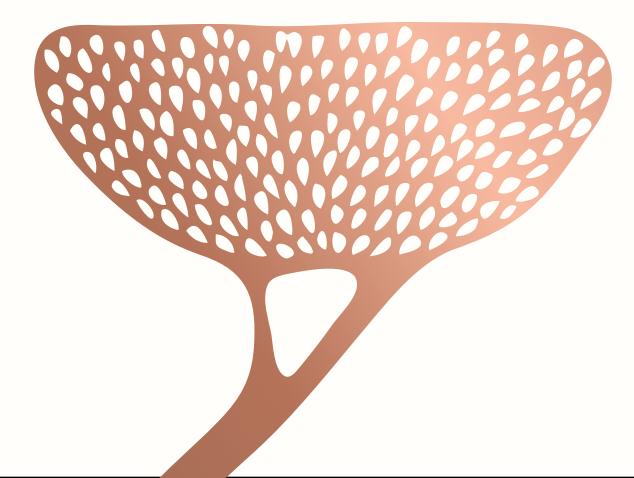
SPINACH, RICOTTA & MUSHROOM **SAVOURY PIE**

Regular flour, butter, eggs, salt, ricotta cheese, spinach, mushroom, cream



Savoury pies are ideal as a single dish or appetizer. The fragrance of a puff paste shell stuffed with the tastiest ingredients.







SUNDRIED TOMATO & PESTO SAVOURY CIAMBELLONE (MUFFIN)

Regular flour, butter, eggs, salt, sugar, baking powder, sundried tomato, pesto, potato



Savoury Ciambellone is a soft and tasty rustic cake. It is tall, soft on the bite and tasty, thanks to the rich filling.





PUMPKIN, SPINACH & BACON SAVOURY CIAMBELLONE (MUFFIN)

Regular flour, butter, eggs, salt, sugar, baking powder, pumpkin seed, spinach, bacon



Savoury Ciambellone is a soft and tasty rustic cake. It is tall, soft on the bite and tasty, thanks to the rich filling.

