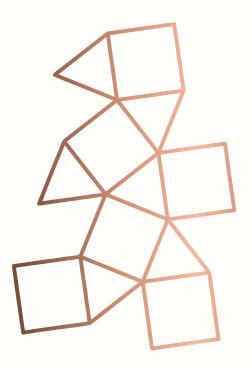


# BEVERAGE & FOOD MENU X ITALY PAVILION

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

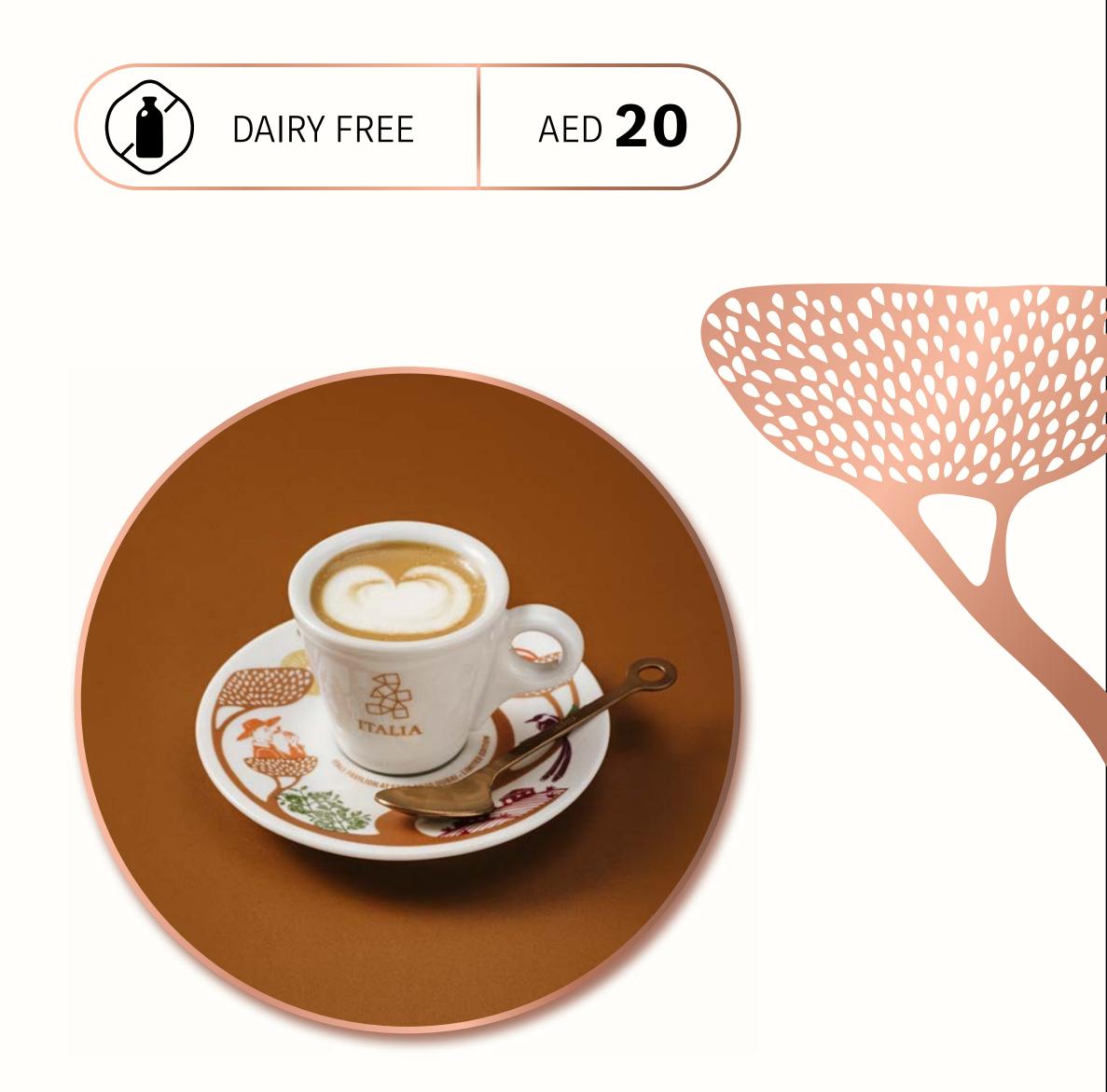




### **ESPRESSO DOPPIO**

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



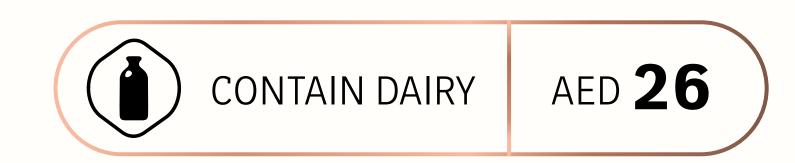
Available with: soy and coconut milk



### **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

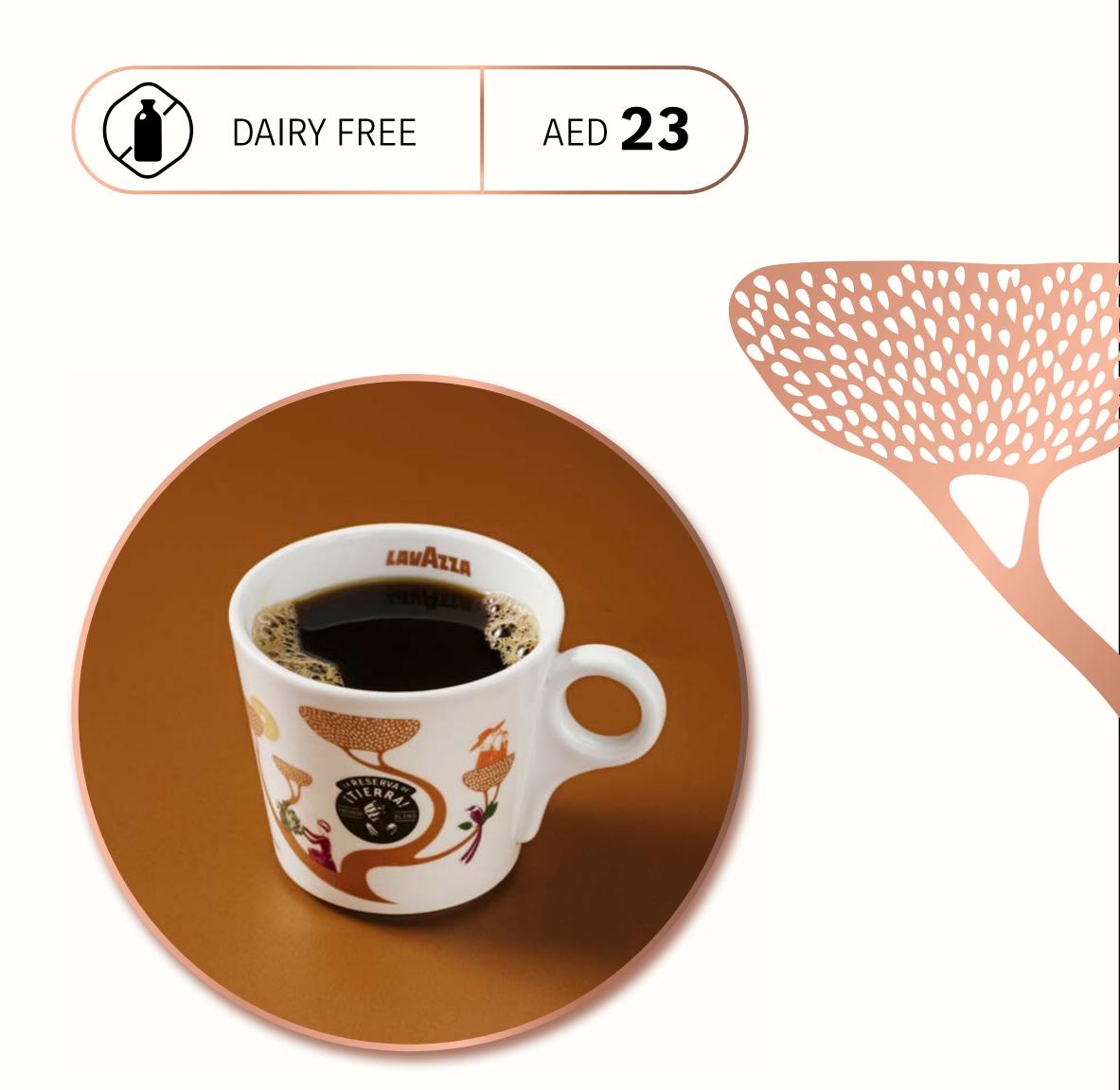




### **AMERICANO GRANDE**

Double espresso and hot water.

La Reserva de iTierra! Colombia 300 ml



#### FILTER COFFEE

The international coffee enriched by the unmistakable Lavazza Italian touch.

La Reserva de iTierra! Colombia

Regular 270 ml | AED 18 - Large 350 ml | AED 20





### **ITALIAN HOT CHOCOLATE**

The richness of classic Italian hot chocolate.

60 ml







### **ITALIAN HOT CHOCOLATE** WITH WHIPPED CREAM Italian hot chocolate

### with indulgent top of whipped cream 350 ml

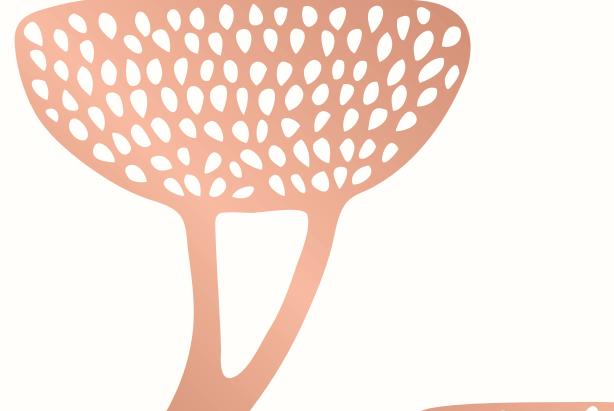




### SELECTION OF WHITTINGTON TEA

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









### MOCHA

# 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**

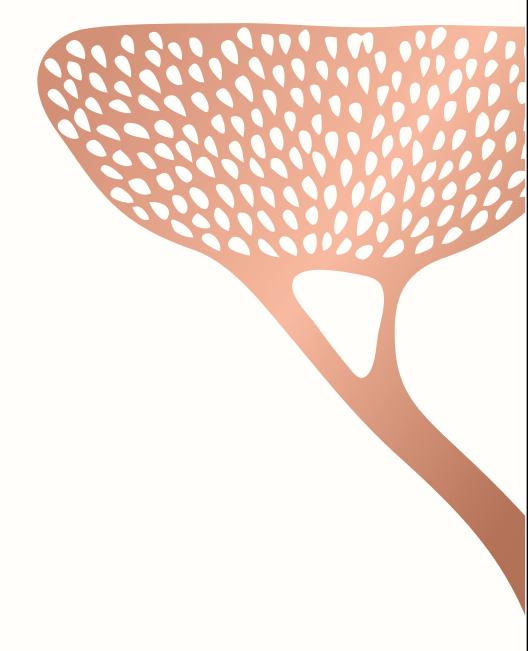
Tribute to the traditional «caffè alla nocciola» from the Campania region. Espresso combines to perfection with hazelnut sauce, milk and whipped cream. La Reserva de iTierra! Brazil 300 ml





CONTAIN NUTS





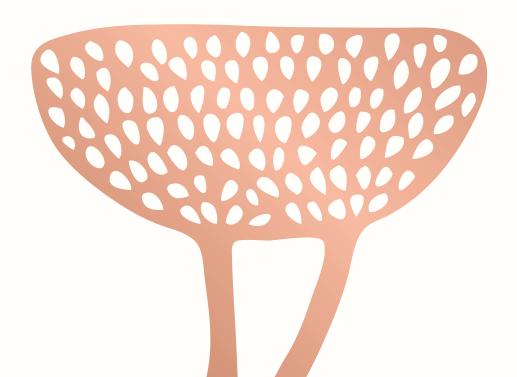


### **ESPRESSO TAORMINA**

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**

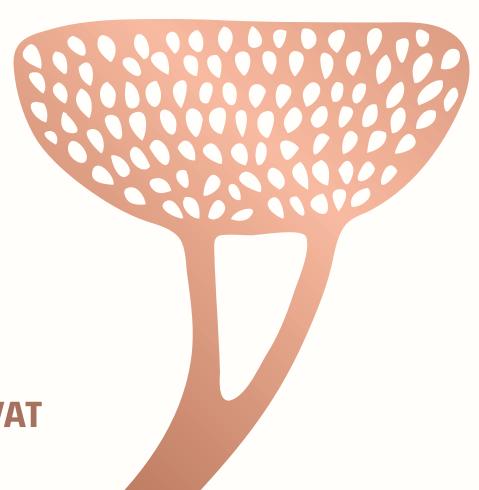
Fresh and exotic combination of cold brew, passion fruit and Italian lemonade. All served over crushed ice and a hint of mint.

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

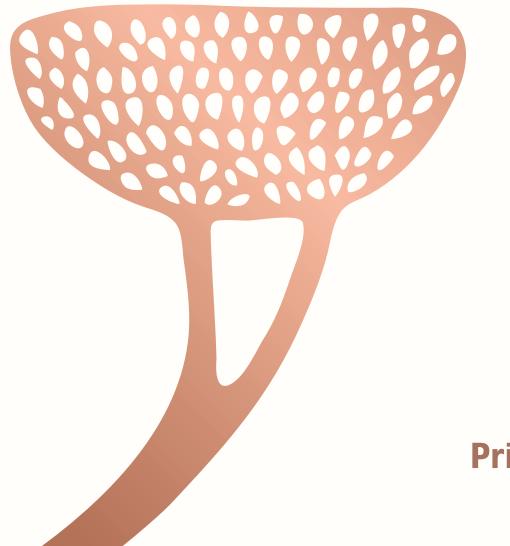


## NATIA

### Italian still mineral water 330 ml



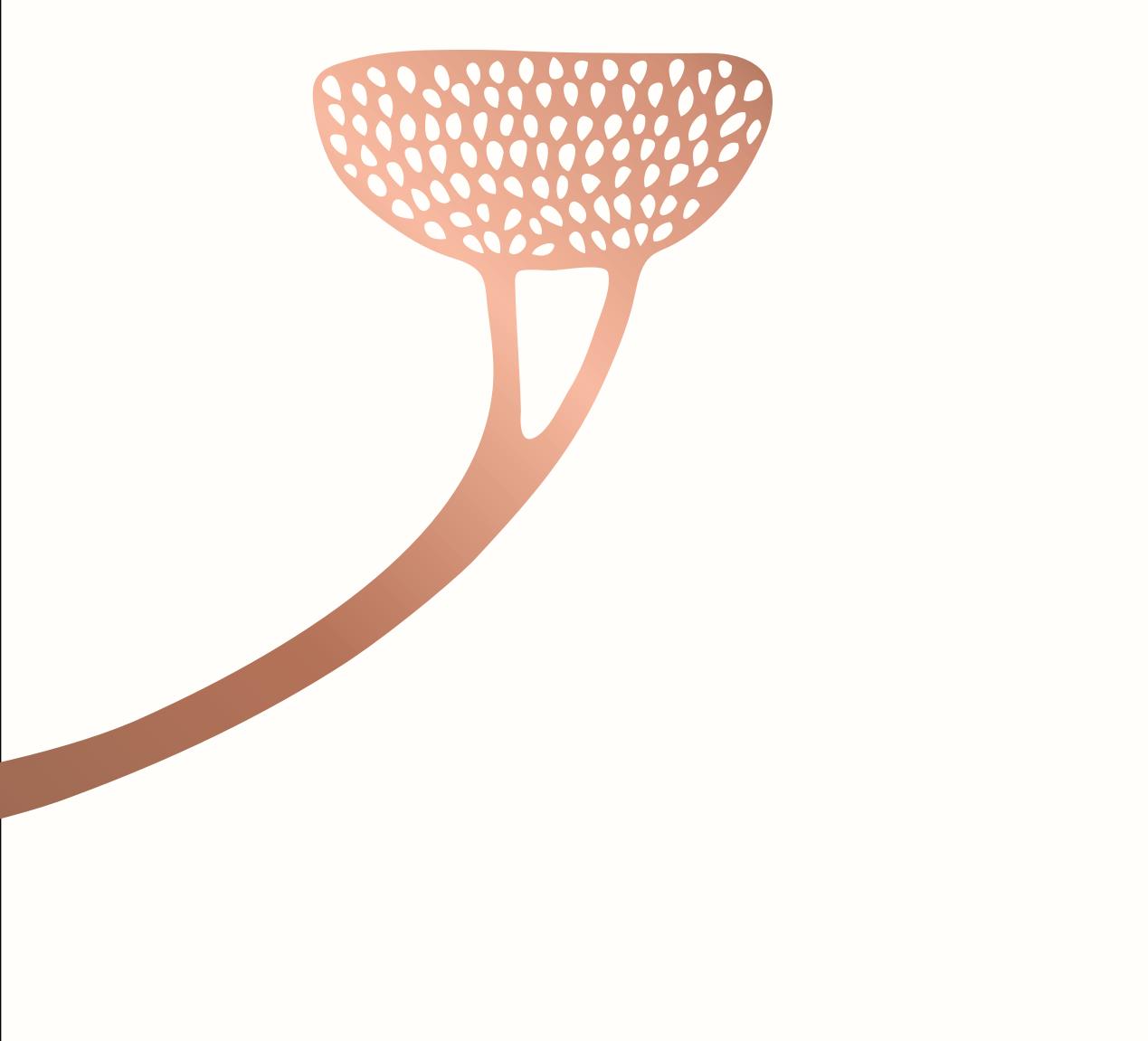




# FOOD











### PLAIN CORNETTO

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



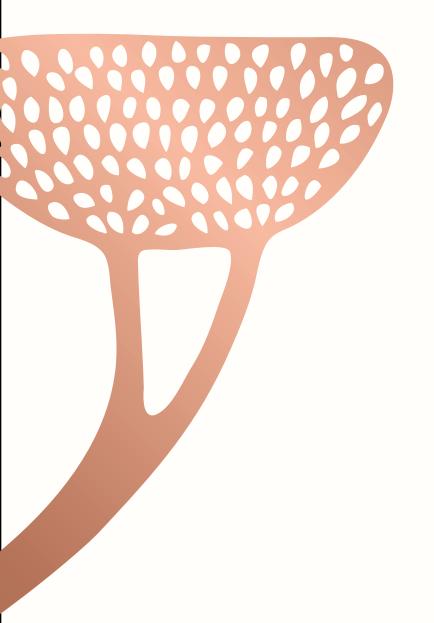
CONTAIN DAIRY

CONTAIN GLUTEN

CONTAIN EGGS

### 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



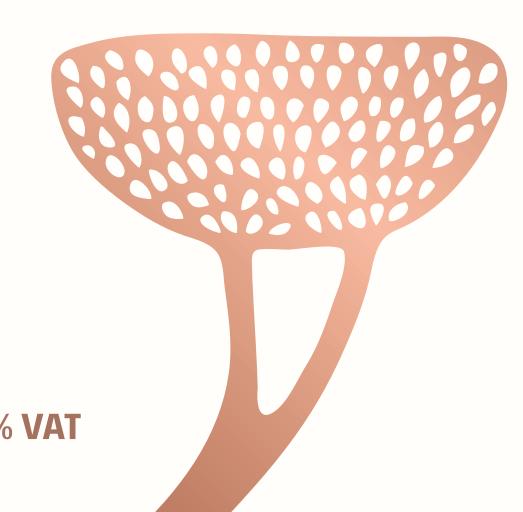
Cornetto is the Italian original pastry specialty for the perfect combination to Cappuccino. Few genuine ingredients and a masterful baking for this light and sweet delight.

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 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.



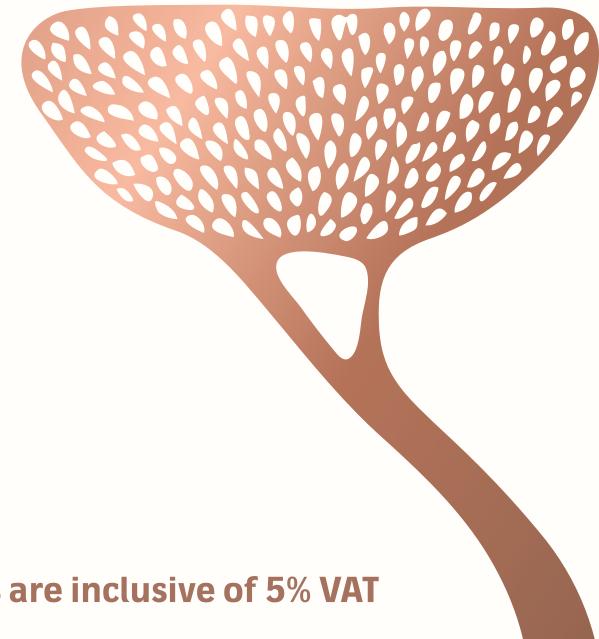


## **PASTE DI MELIGA**

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



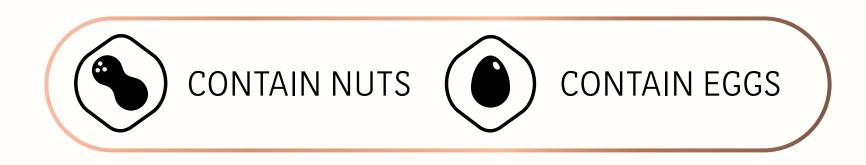
Buttery taste and a crumbly structure. Here the peculiarity of one of the most ancient traditional biscuits from the Piedmont region.





### 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

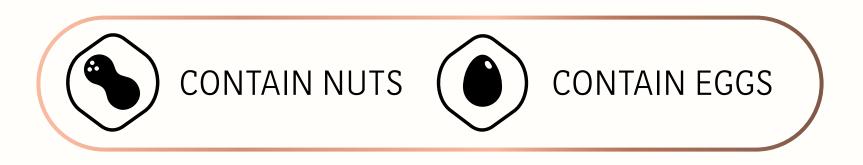
#### that are irresistible for sweet teeth.





### **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.





#### **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 37





## **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.





#### 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.

