



CAFFÈ
FOCACCERIA
APERITIVO
RISTORANTE
BAR

Bringing Northern Italy to the Navy Yard in DC, we're open 7 days a week starting at 8am. Enjoy our coffees, pastries, and our Ligurian focaccia at the Bancone, inside the Restaurant or on the go!

Ask your server about our classic Italian coffee options. We Offer the Original 1882 or Decaf Blend of Caffè Vergnano, the Oldest Coffee Roaster in Italy.

Our Milk is an Organic A2 Grass-Fed Regenerative Whole Milk from Pennsylvania. If you Would Like to Substitute for a Non-Dairy Option we make ours in house from Organic Sprouted Almonds, Pumpkin Seeds & Walnuts from Lark Ellen Farm as an Add on.

Everything in House is Free from Refined Sugar.

We Offer Sucanat, Date Syrup or Raw Honey for Sweetening your Beverage. In Addition, we Have Housemade Vanilla, Hazelnut, Chocolate or Gianduja Flavors for an Add on.

Our Lunch Menu begins at 11:30AM.

Specialità • Specialty Beverages

Ama's Signature Bone Broth Low-FODMAP Broth made with Organic Beef & Chicken Bones \$8/\$24

Cioccolato Caldo Steamed Milk of Choice, Santa Barbara Rainforest Cacao, Vanilla Bean & Sucanat with your Choice of Housemade Marshmallow Root, Gelatin & Maple Syrup Marshmallows or Whipped Cream \$6

• *Whipped Cream | Torched Gelatin Marshmallows \$1*

Bone Broth Hot Chocolate Ama's Signature Bone Broth with Steamed Milk of Choice, Santa Barbara Rainforest Cacao, Vanilla Bean & Sucanat with Housemade Marshmallows with Marshmallow Root, Gelatin & Maple Syrup \$8

Chaga Chai Latte Lancaster Farmacy Chaga Chai, Milk & Housemade Syrup made with Vanilla Bean & Sucanat. Served Hot or Iced \$6

Wild Orchard Green Matcha Regenerative Organic Certified Ceremonial Grade Matcha, Raw Honey & Milk. Served Hot or Iced \$8

Wild Orchard Black Matcha *Tastes like a London Fog!*
Regenerative Organic Certified Ceremonial Grade Matcha, Raw Honey & Milk. Served Hot or Iced \$8

Caldo • Hot Beverages

Caffè Single Espresso \$2

Caffè Lungo Long Single Espresso \$2

Caffè Ristretto Short Single Espresso \$2

Caffè Doppio Double Espresso \$4

Caffè Doppio Lungo Long Double Espresso \$4

Caffè Doppio Ristretto Short Double Espresso \$4

Cappuccino Single Espresso, Steamed Milk and Foam \$3.50

Macchiato Single or Double Espresso with a Dash of Milk Foam \$2.25/\$4.25

Marocchino Single or Double Espresso, Dash of Milk Foam & Cocoa Powder \$2.25/\$4.25

Caffè Americano Double Espresso with Hot Water \$4

Caffè Latte Double Espresso with Steamed Milk \$6

Caffè Corretto Single or Double Espresso with a Boozy Twist (Your Choice of Spirit) \$2+

Bicerin Layered Hot Chocolate, Espresso, Milk & Foam \$6.50

Freddo • Cold Beverages

Caffè Freddo Iced Double Americano \$4

Cappuccino Freddo Single Iced Espresso with Milk and Foam \$3.50

Latte Freddo Double Iced Espresso with Milk \$6

Shakerato Robust Caffè Vergnano Espresso Shaken Frothy with Rainbow II:II Mushroom Tincture & Sucanat (+Spirit Available) \$12+

Zabaglione Shakerato Freddo Double Shaken Espresso with Marsala Cream (+Spirit Available) \$13+

+\$1 For Substitution of Ama Non-Dairy Milk Blend (Contains Organic Sprouted Almonds, Pumpkin Seeds & Walnuts from Lark Ellen Farm)

Bibite • Zero Proof Beverages

Ama Cola \$8

Lacto-Fermented Ginger Lemon Ale \$8

Whey Lemonade \$8

Elderberry Gazzoza \$10

Ama Tea Program \$5/\$7 We offer the following:

Regenerative Organic Certified Tea from our Friend at Wild Orchard:

- Spring Green Tea
- Spring Black Tea

Organic Herbal Tea from our friends at Lancaster Farmacy:

- Ama Tea Blend
- TranquiliTea
- NourishMint
- Strong Heart (Hot & Cold Option)

Per Mangiare • To Eat!

Cornetto Vuoto (V) Classic Italian Cornetto, Similar to a Croissant but more Brioche Like made with Organic Spelt Flour with Notes of Vanilla Bean & Orange Zest \$6.50

Cornetto Ripieno (V) Our Classic Italian Cornetto filled with your choice of Housemade Seasonal Fruit Jam, Chocolate Pastry Cream or Vanilla Pastry Cream \$7.50

Frittata (GF) (V) Pasture-Raised Organic Egg Frittata with Seasonal Leafy Greens, Onion & Parmigiano Reggiano (Lactose Free) \$8

Contadino Frittata (GF) Pasture-Raised Organic Egg Frittata with Tyrolean Speck, Onion, Mushroom, Italian Alpine Cheese & Fresh Chervil \$9

Torta Salata Di Riso (V) Savory Ligurian Pastry made with Zucchini, Leafy Greens & Arborio Rice with Egg & Parmigiano Reggiano (Lactose Free) in a Spelt Crust \$8

Farinata (VG) (GF) Ligurian Chickpea Pancake with Fresh Herbs & Sundried Tomatoes. Great Vegan Protein Option instead of a Frittata \$7

Parfait (V) (GF) (Contains Nuts) Housemade A2 Yoghurt, Himalayan Tartary Buckwheat Muesli Granola & Fresh Fruit \$9

Torte Del Giorno (V) (AGF) Ask about our Cakes of the Day, Baked Fresh Daily \$9

Cantucci (V) Spelt & Sprouted Almond Biscotti, Perfect to Dip in your Coffee \$4

Focaccia Genovese (VG) (DF) Our Signature Ligurian Olive Oil Focaccia. Your choice of:

- *Classico Slice \$6*
- *Cipolla Onion Slice \$7*
- *Pizzata Slice with Tomato, Crescenza & Oregano \$8*

(V) Vegetarian (VG) Vegan (AVG) Available Vegan (GF) Gluten Free (AGF) Available Gluten Free (DF) Dairy Free (ADF) Available Dairy Free