



RABBIT RABBIT SPARKLING BISTROT



BREAKFAST & LUNCH

English version

BRUNCH & LUNCH: COMFORT FOOD... OR ALMOST

Alarms removed, glasses in motion, zero dogmas.

Welcome to our daytime side. The one where daylight doesn't make us more polite, just hungrier.

Our lunch and brunch are not a moment of reflection and not the usual stiff breakfast. They are a manifesto of freedom: we took the great overseas classics, the ones that cure hangovers and turn mornings around, and shook them mercilessly with Tuscan craftsmanship, spices from the Global South and the bold intuitions of our kitchen.

Eggs dripping over artisan waffles, salmon we marinate in-house, octopus chili that sets our Skillet Flatbreads on fire and handmade pici that wink at Bangkok. Here the sweetness of Canadian maple syrup coexists with the depth of fresh truffle and the salty punch of crispy bacon.

No time boundaries, no labels. Put the plates in the center of the table, cross your forks and use our legend to find the bubble, the rebel rosé or the oceanic white perfect to ignite your noon.

It reads BRUNCH, it means RABBIT RABBIT!

EGGS, AVOCADO & CO: SWEET & SALTY... OR ALMOST

EGGS SIGNATURE & CO.

Eggs without filters, cooked to perfection and laid on toasted Tuscan bread. Choose your signature.

CALI EGGS

Scrambled eggs, avocado, confit cherry tomatoes, salad, sesame seeds, toasted Tuscan bread.

14 [A: 1, 3, 7, 11, 12]

NORDIC EGGS

Fried eggs, marinated salmon, spinach, crispy onion, toasted Tuscan bread.

16 [A: 1, 6, 8, 10, 11, 12]

CLASSIC OMELETTE

Omelette with bacon, fresh mushrooms and sautéed spinach.

12 [A: 1, 3, 7, 12]

TUSCANY OMELETTE

Omelette with crispy prosciutto crudo, pecorino and truffle.

14 [A: 1, 3, 7, 12]

SAVORY FRENCH TOAST

Artisan homemade French bread stuffed with ham and cheese.

8 [A: 1, 3, 7, 11, 12]

CROQUE-MADAME

Savory artisan homemade French toast served with fried egg and chives.

12 [A: 1, 3, 7, 8, 11, 12]



CHILI EGGS

Scrambled eggs, chili pepper, bacon, spinach, parmesan, garlic oil and toasted Tuscan bread.

14 [A: 1, 3, 7, 11, 12]

A bold dish that makes no apologies. The scrambled eggs light up thanks to the kick of fresh chili and the crispy saltiness of bacon, all bound by the intensity of parmesan and garlic oil.



Pairing:

Timorasso Piccolo Derthona – Giacomo Boveri or Ciliegolo – Alberto Motta



PANCAKES / WAFFLE EGG SANDWICH

Pancake or savory waffle sandwich with bacon, melted cheese, fried eggs and maple syrup.

12 [A: 1, 3, 7, 11, 12]

The archetype of overseas comfort-porn food. An insane sandwich where the subtle sweetness of the waffle (or pancake) meets the salty punch of crispy bacon and melted cheese, sealed by the runny yolk and the woody notes of maple syrup.



Pairing:

Rhino Brut – Ca' de Pazzi
InFermento rosa Ancestrale Rosato

EGGS, AVOCADO & CO: SWEET & SALTY... OR ALMOST

AVOCADO TOAST EXTRAVAGANZA

Avocado, lime, toasted Tuscan bread and chives. | 10,00

Build your masterpiece with our toppings:

Sunny side up egg / Scrambled eggs | + 2,50

Crispy bacon / Crispy prosciutto crudo | + 2,50

Homemade Marinated Salmon / Marinated tuna tartare | + 5,00

Grilled prawns | + 5,00

Fresh truffle | + 5,00

Greek feta | + 3,00

Champignon mushrooms | + 2,50

Crispy onion petals | + 1

Shaved parmesan, confit cherry tomatoes and balsamic vinegar | + 3,00

EGGS IS MORE OR ALMOST

Because an egg alone is a great breakfast, but with a shower of bacon, truffle and sausage it becomes a masterpiece. Go all out.

SCRAMBLED OR SUNNY SIDE UP

Two scrambled or sunny side up eggs on toasted Tuscan bread, chives.

8 [A: 1, 3, 7]

POACHED EGGS

Two poached eggs on toasted Tuscan bread, chives

10 [A: 1, 3, 7]

+ EGGS IS MORE (EXTRA COMFORT)

You can add to your dish:

Spinach, Mushrooms, Braised Cannellini Beans, Bacon, Mashed Potatoes or Extra

Egg | 2,50

Sausage, Feta or Avocado | 3,00

Truffle, Prawns or Salmon | 5,00

SHARING DISHES: IN-BETWEEN PLATES... OR ALMOST

SKILLET FLATBREADS

Our iconic fried focaccia dough cooked directly in the skillet. An insane bite, crispy outside and soft inside, born to welcome bold combinations and chili-packed flavor.

FLATBREAD BLACK ANGUS

Marinated Black Angus beef carpaccio, anchovy mayonnaise, fried capers.

16 [A: 1, 3, 4, 7, 8, 10, 12]

FLATBREAD GREEK STYLE

Feta, cherry tomatoes, olives and sweet-and-sour onion.

12 [1, 3, 7, 8, 10, 12]



FLATBREAD OCTO-CHILI

Scrambled eggs, chili pepper, bacon, spinach, parmesan, garlic oil and toasted Tuscan bread.

14 [A: 1, 2, 4, 6, 7, 8, 9, 10, 11, 12, 14]

Our iconic fried focaccia dough cooked in the skillet, crispy and light, becomes the base for a revolutionary pairing: a deep, spicy and enveloping octopus chili, refreshed by the millimetric crunch of iceberg lettuce.



Pairing:

Etna DOC Rosato – Tenute Mannino
SP68 Bianco – Arianna Occhipinti.



VENETIAN-STYLE CICCHETTO

Toasted artisan bread. Choose your seafood flavor:

- *Homemade creamed salt cod*
- *Salmon, avocado and lime*
- *Alpine butter and Cantabrian anchovies*
- *Tuscan black sauce and caramelized orange*
- *Valdadarno Tarese and truffle*
- *Melted pecorino and cherry tomatoes [v]*
- *Hummus, confit and paprika [v]*

3,50 / PIECE [A: 1, 3, 4, 6, 7, 8, 10, 11, 12]



SMOKY HUMMUS & SCHIACCIATA

Smoked paprika chickpea hummus, confit cherry tomatoes, chives and warm Tuscan schiacciata.

12 [A: 1, 6, 8, 10, 11, 12]

CREAMED SALT COD

Homemade creamed salt cod served on toasted bread with crispy onion petals.

14 | Extra crackers + 2,50

[A: 1, 3, 6, 7, 8, 10, 11, 12]

SHARING DISHES: IN-BETWEEN PLATES... OR ALMOST

THE FRIES CLUB: THE USUAL FRIES... OR ALMOST

Perfect cut, millimetric crunch and a shower of Southern spices, parmesan or truffle carpaccio. Addictive from the first bite, order another glass.

FRENCH FRIES

Classic golden and crispy French fries.

6

SWEET POTATOES & SOUR CREAM

American sweet potato fries served with fresh sour cream and chives.

8 [A: 7, 12]



TRUFFLE FRIES

Crispy fries with Parmigiano Reggiano, truffle oil and black truffle carpaccio.

9 [A: 7]

CAJUN FRIES

Spiced fries with a bold and spicy Louisiana-style mix.

8 [A: 7, 8, 9, 10, 11, 12]



PULLED PORK CIABATTA

Slow-cooked low-temperature pork, fennel and apple slow, truffle mayonnaise and parmesan.

16 [A: 1, 3, 7, 8, 10, 11, 12]



CLUB SANDWICH

Hard-boiled eggs, bacon, grilled chicken breast, lettuce, tomato, mayonnaise, served with French fries.

16 [A: 1, 3, 7, 8, 10, 11, 12]

ZEPPOLINE TRUFFLE & HAM

Fried herb zeppoline with Tuscan Prosciutto Crudo and truffle mayonnaise.

12 [A: 1, 3, 7, 8, 10, 11, 12]

HERB ZEPPOLINE



Fried herb zeppoline served with truffle mayonnaise only.

8 [A: 1, 3, 8, 10, 12]

RABBIT RABBIT BOARD

Selection of fine cured meats and cheeses.

Single 15 | For Two 25

[A: 1, 3, 6, 7, 8, 10, 11, 12]

LUNCH: PASTA, MAIN & SALAD... OR ALMOST

PASTA TRADITION... OR ALMOST.

Pici handmade one by one and rough **tagliatelle** born to cling to the sauce. The ultimate Tuscan comfort food, served with our rock attitude and zero compromises.

Choose your format between **HANDMADE PICI** or **TAGLIATELLE**, paired with:

Chianina white ragù [A: 1, 3, 7, 12] | **16**

Butter and fresh seasonal truffle [A: 1, 3, 7, 12] | **18**



Green asparagus and sausage crumble [A: 1, 3, 7, 12] | **16**

SIGNATURE PASTA & FIRSTS... OR ALMOST.

Stuffed pasta, risottos and artisan shapes. The midday classics, by our rules.



HANDMADE RAVIOLI AL TARTUFO



Handmade ravioli stuffed with potatoes, dressed with butter and fresh seasonal truffle.

18 [A: 1, 3, 7, 12]

RISOTTO FUNGHI & TARTUFO



Creamy mushroom and fresh truffle risotto.

16 [A: 7, 9, 10, 11, 12]



PICI ALL'ORIENTALE (PAD THAI)

Handmade pici interpreted in the legendary Pad Thai version.

16 [A: 1, 2, 3, 4, 7, 8, 9, 11, 12, 14]



LINGUINE AI FRUTTI DI MARE

Linguine "Benedetto Cavaliere" with seafood, a chili kick and wild fennel aroma.

18 [A: 1, 2, 4, 9, 12, 14]

LUNCH: MAINS, TARTARE... OR ALMOST.

INTERNATIONAL MAINS... OR ALMOST

Seared tataki, premium cuts and unique dishes that change the rules of lunch. Live fire and zero boredom.

ICELANDIC FISH & CHIPS

Icelandic cod fried to perfection, served with French fries and tartar sauce.

18 [A: 1, 2, 3, 4, 7, 8, 9, 11, 12, 14]

TUNA TARTARE & AVOCADO

Marinated tuna tartare, avocado, iceberg lettuce and sesame seeds.

16 [A: 1, 2, 3, 4, 7, 8, 9, 11, 12, 14]

CARPACCIO BLACK ANGUS

Black Angus carpaccio, wild arugula, anchovy mayonnaise and fried capers.

16 [A: 4, 9, 10, 11, 12]



ORIENTAL TUNA TATAKI

Fresh tuna tataki with oriental stir-fried vegetables.

20 [A: 1, 2, 3, 4, 7, 8, 9, 11, 12, 14]

BEEF TARTARE TRUFFLE

Premium beef tartare, truffle mayonnaise and fresh mixed greens.

16 [A: 9, 10, 11, 12]

GREEN & SALADS... OR ALMOST

Forget sad, undressed plates. Here greens meet premium ingredients, artisan sauces and extreme crunch. Full, happy and guilt-free.

GREEK SALAD REVISITED

Homemade mixed salad, black olives, cucumber, feta, confit cherry tomatoes, homemade sweet-and-sour onion, oregano and yogurt sauce.

12 [A: 1, 3, 4, 7, 9, 10, 11, 12]

CAESAR SALAD

Bacon, lettuce, grilled chicken breast, shaved parmesan, crispy bread cubes and Caesar dressing.

12 [A: 1, 3, 4, 7, 9, 10, 11, 12]



PRAWN & AVOCADO SALAD

Grilled prawns, homemade mixed salad, avocado, cherry tomatoes, lime, maple syrup.

16 [A: 2, 3, 4, 7, 9, 10, 11, 12, 14]



CRISPY PANZANELLA

Crispy bread, cherry tomatoes, cucumbers, spring onion, basil, homemade sweet-and-sour onion, EVO oil and rice vinegar, red datterino coulis.

14 [A: 1, 3, 4, 7, 9, 10, 11, 12]

WEEKEND BRUNCH SPECIALS... OR ALMOST.

OUR WEEKEND SPECIALS

Late alarm, sunglasses on and zero worries. The iconic weekend dishes created to turn your Saturday and Sunday around, with shameless eggs, pancakes and rivers of specialty coffee (or Bloody Mary).

FRIED CHICKEN WAFFLE

Artisan waffle, crispy fried chicken, fried eggs, bacon, pickles, roasted potatoes and maple syrup.

25 [A: 1, 3, 4, 7, 8, 10, 12]

SPRING BREAKFAST

Homemade Skillet Flatbread with mashed potatoes, spinach, poached eggs, hollandaise sauce, green asparagus and fresh truffle.

25 [1, 3, 7, 8, 10, 12]



RABBIT RABBIT EGGS ROYALE

Homemade Skillet Flatbread, spinach, poached eggs, homemade marinated salmon, hollandaise sauce, crispy prosciutto and mashed potatoes.

25 [A: 1, 2, 4, 6, 7, 8, 9, 10, 11, 14]

The undisputed king of the weekend. Our flatbread cradles perfectly poached eggs and salmon we marinate in-house. The rich, tangy hollandaise wraps it all together with the savory touch of crispy prosciutto.



Pairing:

Raffa Franciacorta Satèn Brut Ca' de Pazzi
Chablis Grande Roche.



BENEDICT BRUNCH BACON

Poached eggs, hollandaise sauce, crispy bacon, homemade brioche bread, sautéed spinach and mashed potatoes.

20 [A: 1, 3, 7, 8, 10, 11, 12]

VEGGIE BRUNCH

Scrambled eggs, bacon, sausages, seasonal vegetables, baked potatoes, and toast.

20 [A: 1, 3, 7, 8, 10, 11, 12]

ENGLISH BREAKFAST

Fried eggs, bacon, sausages, baked beans, mushrooms, tomatoes, mashed potatoes and toasted bread.

20 [A: 1, 3, 7, 8, 10, 11, 12]

SUNDAY BRUNCH

Scrambled eggs, bacon, sausages, seasonal vegetables, roasted potatoes and toasted bread.

20 [A: 1, 3, 7, 8, 10, 11, 12]

+ EXTRA WEEKEND COMFORT

You can add to your dish: Spinach, Mushrooms, Braised Cannellini Beans, Bacon, Mashed Potatoes or Extra Egg 2,50 | Sausage, Feta or Avocado 3,00 | Truffle, Prawns or Salmon 5,00

SWEET BREAKFAST, PANCAKES... OR ALMOST

YOUR SWEET, YOUR RULES... OR ALMOST

Sugar, fluffy textures and daydreams. Perfect to start slow or as a shared dessert after your meal. Pick your favorite and pile on extras until the plate disappears.

CHOOSE BETWEEN: PANCAKES OR WAFFLES | 6 - SWEET FRENCH TOAST | 8

Add a drizzle or a single-serve jar of:

Premium Canadian maple syrup (Grade A) | 3,00

Homemade Rabbit Rabbit salted caramel | 3,00

Premium pistachio cream | 3,00

Premium peanut butter | 3,00

Premium hazelnut cream | 3,00

Premium mixed berry jam | 2,00

Fresh berries and seasonal fruit | 3,00

Whipped cream | 1,00



CHEESECAKE STRAWBERRY PANCAKES

2 Homemade pancakes, cheesecake cream, strawberry coulis, fresh strawberries.

10 [A: 1, 3, 7, 12]

Two gravity-defying homemade pancakes coated in velvety cheesecake cream and lashed with the tart freshness of strawberries. The perfect contrast between sweetness and pop punch.



Pairing:

**In Fermento Rosa – Podere Pellicciano
Cremant de Limoux Rosé "N°69"**

YOGURT BOWL

Served with fresh fruit, dried fruit and granola.

6,50 [A: 1, 5, 7, 8]

WARM BROWNIE

Warm brownie served with whipped cream.

4,50 [A: 1, 3, 7, 8, 10, 11, 12]

COOKIES

Our artisan cookies, served with powdered sugar.

2,5 [A: 1, 3, 7, 8, 10, 11, 12]

COVER CHARGE 2,5

GLUTEN FREE AVAILABLE. Please note that Rabbit Rabbit Bistrot has a single kitchen, therefore indirect contamination will always be possible. However, we guarantee absolutely no direct contamination and the utmost care in preparing every single gluten-free dish.

IQF PRODUCTS. When you see the symbol * it means that if fresh products are not available, frozen-at-origin IQF products or locally frozen products (through rapid temperature reduction) may be used.

ALLERGENS. Information on substances that may cause allergies or intolerances:

1. Cereals and derivatives, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk, 8. Tree nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs.

For any information about allergens in our dishes, please do not hesitate to ask our staff.

THE END... OR ALMOST

No tears, it's just the beginning of the next round. If you still have a corner free in your stomach, you know where to find us; if you're full, there's always room for another cocktail.

*Had a great **refeel**? Share your moment on **@rabbitrabbit_bistro***

***Did you love us (or almost)?** If you have two minutes, leave us a review. It will help us make even more noise!*