

# CAFÈ ITALIA

*the taste of tradition*

## BREAKFAST

- CLASSIC €13**  
Ham and fontina cheese toast, orange juice freshly, coffee or cappuccino. 1.7.3
- COMPLETE €25**  
Scrambled eggs, toast with ham and fontina cheese, orange juice freshly, 1 pancake (with maple syrup or nutella) or Yogurt, american coffee or cappuccino. 1.7.3
- VEGANA €16**  
Fresh fruit salad, orange juice freshly, vegan croissant, tea or coffee or soy milk. 1
- SCRAMBLED EGGS 3PCS. €10**  
WITH BACON + €3 3
- PANCAKE €7**  
3 PCS with maple syrup or nutella. 1.8.3
- SALTED BRIOCHE €4.5**  
With salami and/or cheese. 1.7.3
- STUFFED BOCCONCINO €4**  
With salami and/or cheese. 1.7.3
- YOGURT €2.5**

## COFFEE BAR 1.7

- AMERICAN COFFEE €2.8**
- MAROCCHINO COFFEE €2.8**
- DEC/BARLEY/GINSENG €2,7 | €3,2**
- CORRETTO COFFEE €3,2**
- COFFEE €2,2**
- CAPPUCCINO €3,2**
- BIG CAPPUCCINO €6,5**
- FRAPPUCCINO €5,5**
- SHAKEN COFFEE €5**
- COFFEE WITH CREAM €4**
- HOT CHOCOLATE WITH CREAM €6,5**
- HOT CHOCOLATE €5**
- INFUSION €3,5**
- COFFEE WITH MILK €3,5**
- YOGURT+FRUIT SALAD €8**

## TOAST

**SALMONE AVOCADO €9**  
...fresh milk cheese, rocket, olive oil, lemon, salt and pepper. 1.4.7

**CLASSICO €6**  
Cooked ham and fontina cheese. 1.7

**TRADIZIONE €8**

Bresaola Igp, champignon mushrooms, rocket salad grana padano flakes, olive oil evo, lemon. 1.7

**VEGETARIAN €6,5**

Grilled aubergines and zucchini, fontina cheese, oil Evo. 1.7

**BRIOCHE €2,2**

Smooth, apricot, custard, vegan, chocolate, hazelnut, berries, apple.

**DONUT €2,5**

Chocolate, vanilla glazed, plain

**ARTISAN PASTRY**

1.3.7.8

**BISCUIT from €1 to €3,5**

## CUPS WITH BULK ICE CREAM

### TASTES:

CREAM, MILK FLOWER, RASPBERRY STRAWBERRY, GIANDUIA, LEMON 7.8

**SMALL CUP €5**

Choose up to three balls

**REGULAR CUP €6.5**

Choose up to four balls with topping

**LARGE CUP €8**

Choose up to five balls with topping

**ITALIAN CUP €10**

Choose up to four balls with fruit whipped cream and topping

## FRUIT

**FRESH FRUIT SALAD €6**

**STRAWBERRIES €7**

**PINEAPPLE €7**

**STRAWBERRY WITH CREAM €8**

## SEMIFREDDI 17.8.3

**CRUNCHY PISTACHIO €7**

SEMIFREDDO WITH PISTACHIO CREAM, PISTACHIO HEART, DECORATED WITH CHOPPED CARAMELIZED ALMONDS.

**CRUNCHY ALMOND €7**

SEMIFREDDO WITH HAZELNUT CREAM, CHOCOLATE HEART, DECORATED WITH CHOPPED CARAMELIZED ALMONDS.

**NOUGAT €5,5**

NOUGAT SEMIFREDDO DECORATED WITH CHOPPED PRALINE HAZELNUTS.

**HAZELNUT TRUFFLE €5,5**

HAZELNUT SEMIFREDDO WITH CHOCOLATE HEART DECORATED WITH PRALINE PEANUTS AND MERINGUE.

**CLASSIC TRUFFLE €5,5**

SEMIFREDDO WITH ZABAIONE AND CHOCOLATE GELATO DECORATED WITH CHOPPED HAZELNUTS AND COCAO.

**WHITE TRUFFLE €5,5**

SEMIFREDDO ZABAGLIONE GELATO WITH HEART OF COFFE GELATO DECORATED WITH MERIGUE GRAINS.

## CAKES AND SINGLE PORTIONS

1.3.7.8

**CHEESECAKE MONTEROSA €7**

SPONGE CAKE WITH CREAM CHEESE AND STRAWBERRIES.

**PASTIERA €7**

SOFT SHORT PASTRY FILLED WITH RICOTTA CHEESE, COOKED WHEAT AND CANDIED ORANGE.

**CHOCOLATE TEMPTATION €7**

CHOCOLATE CREAM OF ECUADOR, CRUNCH AND CREAM WITH HAZELNUT BETWEEN TWO LAYERS OF SOFT COCAO SPONGE CAKE, COVERED WITH CHOCOLATE GLAZE.

**TORTA DELLA NONNA €6,5**

SHORTCRUST PASTRY WITH LEMON-SCENTED CUSTARD COVERED WITH PINE NUTS AND ALMONDS.

**PISTACHIO AND CHOCOLATE €7**

STUFFED HAZELNUT COOKIE WITH PISTACHIO CREAM AND DROPS OF CHOCOLATE, DECORATED WITH PISTACHIO GRAINS AND PRALINED HAZELNUTS.

**LIMONE SORRENTO CUP €7,5**

SPONGE CAKE WITH LEMON JUICE, VANILLA-SCENTED CREAM, DECORATED WITH CRUSHED PISTACHIOS.

**CUP OF BRULEE CREAM AND WILD BERRIES €7,5**

VANILLA FLAVORED CREAM WITH RASPBERRY SAUCE AND WILD BERRIES COVERED WITH CARAMEL.

**TIRAMISU CUP €6**

SAVOIARDI BISCUITS SOAKED IN COFFE WITH ZABAIONE CREAM AND DECORATED WITH COCAO.

**PISTACHIO/CIOCOLATO €6,5 SOUFLE**

CHOCOLATE SOUFLE WITH LIQUID PISTACHIO/CHOCOLATE HEART.

## APPETIZERS AND COLD DISHES

**€5**

**FOCACCIA,  
SALT  
EVO OIL  
OREGANO.1**

**€15**

**VEAL WITH  
TUNA SAUCE**  
Veal topside, tuna,  
mayonnaise,  
capers, anchovies,  
brandy. 3.4.10

**€12**

**SALMON  
CROSTINI**  
3 pz. with fresh  
spreadable  
cow's cheese  
1.7.4

**€20**

**MIXED  
SALUMI**  
Parma ham 18  
M, seasoned  
coppa, felino  
salami.

**€16**

**BRESAOLA  
ROCKET GRANA**  
Bresaola igp, wild  
rocket, flakes of  
grana padano,  
lemon. 7

**€16**

**CRUDO &  
BUFALA**  
Parma ham  
and bufalo  
mozzarella  
DOP 125 Gr.  
7

**€14**

**BUFALO  
CAPRESE**  
Bufalo Mozzarella  
DOP 180gr.  
tomato.7

**€20**

**MIXED  
CHEESES**  
Grana padano,  
taleggio,  
gorgonzola, sardina  
pecorino. 7

## SALADS

**€14**

**CAESAR  
SALAD**  
Mixed salad,  
parmesan,  
baked croutons,  
grilled chicken,  
cesar sauce.  
1.7.3

**€13**

**NIZZARDA**  
Green salad  
eggs, black  
olives, tomato,  
tuna, potatoes  
and  
croissants.  
3.4

**€13**

**TUNA**  
Green salad,  
tomato, tuna,  
corn,  
mozzarella  
and carrots.  
1.4.7

**€19**

**SALMON &  
AVOCADO**  
Green salad,  
cherry tomatoes,  
avocado, smoked  
norwegian  
salmon, fresh  
cow's cheese.  
4.7

**€13**

**GREEK**  
lettuce, cherry  
tomatoes,  
cucumbers,  
greek feta, red  
onion, black  
olives, oregano.  
7

## COMPLETE MEAL

**VEAL OSSOBUCCO WITH MILANESE RISOTTO AND SAFFRON THREADS 1.7.9.12 €25**

**FASSONA ROAST BEEF WITH BASMATI RICE, BARLEY, SPELT, AND SAUTEED VEGETABLES. €19**

**EGGPLANT PARMIGIANA: WITH TOMATO, MOZZARELLA, PARMESAN CHEESE, EXTRA VIRGIN OLIVE OIL AND BASIL. 1.7.9 €16**

**NORWEGIAN SMOKED SALMON WITH BASMATI AND BLACK RICE, BARLEY AND SPELT, AVOCADO, FILANGE FENNEL, CUCUMBER AND CHERRY TOMATOES. 4 €22**

**CHICKEN CURRY BITES WITH BASMATI AND BLACK RICE, BARLEY AND SPELT, AND SAUTÈED VEGETABLES 1.7.9.10.12 €19**

**BEEF BURGER 100GR. ON SESAME SEED BUN, CHEDDAR, TOMATO, LETTUCE, KETCHUP AND MAYONNAISE, SERVED WITH FRENCH FRIES 1.7.3 €14**

\*frozen at source

**SERVICE €2**

## MAIN COURSES

EGG PAPPARDELLE WITH BEEF RAGÙ REDUCED WITH CABERNET WINE 1.3.7.9.12	€15
TRADITIONAL BOLOGNESE LASAGNA 1.3.7.9	€14
LINGUINE WITH CALAMARI*, SHRIMP* AND FRESH CHERRY TOMATOES 1.3.4.12	€16
MILANESE RISOTTO WITH SAFFRON THREADS 12.7.9	€15
SPAGHETTI CARBONARA WITH PASTEURIZED EGG YOLK CREAM, PECORINO ROMANO PDO AND CRISPY GUANCIALE 1.3.7	€15
MEZZE MANICHE PASTA WITH AMATRICIANA SAUCE (TOMATO, GUANCIALE AND PECORINO CHEESE) 1.7	€15
ARTISANAL TROFIE WITH PDO PESTO, TENDER GREEN BEANS AND DICED POTATOES 1.3.7.8	€15

## SECOND COURSES

ROAST-BEEF WITH BROWN STOCK AND BAKED POTATOES 1.7.9.12	€19
GRILLED BEEF FILLET HEART (200 GR.)	€20
VEAL CUTLET WITH DOUBLE BREADCRUMB COATING, CRISPY 1.3	€18
SWORDFISH* STEAK MEDITERRANEAN STYLE (TOMATO, ONION, OLIVES) OR GRILLED WITH STEAMED POTATOES 4	€19
CHICKEN BREAST SLOW-AND PAN COOKED, FLAVORED WITH MEDITERRANEAN HERBS, SERVED WITH GRILLED VEGETABLES	€18

## SIDE DISHES

LARGE MIX OF VEGETABLES	€11
BOILED PARSLEY POTATOES OR BAKED	€6
FRENCH* FRIES	€6
GRILLED VEGETABLES MIX	€6
STEAMED BEANS	€5
MIXED SALAD	€4
TOMATOES AND/OR CUCUMBERS	€4

\*frozen at source

SERVICE €2

# SANDWICH & ITALIAN FLATBREAD

## NORWEGIAN €11

Smoked salmon, rocket, fresh milk cheese, lemon, olive oil evo. 1.4.7

## PIPPO €7,5

Speck, brie and black olive pate. 7.1

## COTTO & MOZZARELLA €7

Modena cooked ham and mozzarella, olive oil evo. 7.1

## GUSTOSO €7,5

Modena cooked ham, crescenza cheese, grilled zucchini, olive oil evo. 7.1

## ROAST BEEF €10

Roast beef, tomato, mayonnaise, oil evo. 7.1

## DELIZIA €8

Parma ham, crescenza cheese, wild rocket and, olive oil. 7.1

## ESTATE €7,5

Mozzarella, tomato, oregano, tuna, olive oil Evo. 7.4.1

## CONTADINO €7

Salami, scamorza cheese, champignon mushrooms, olive oil Evo. 7.1

## TRADIZIONE €8,5

Bresaola lgp, champignon mushrooms, rocket salad, grana padano flakes, olive oil evo, lemon. 1.7

## CRUDO & MOZZARELLA €8

Parma ham, mozzarella, olive oil evo. 7.1

## HAMBURGER €8

Sesame vbread, beef burger 100gr, cheddar, cucumber, lettuce, ketchup and mayonnaise. 1.7.3

## VEGETARIAN €7

Grilled vegetables, mozzarella, olive oil Evo. 7.1

## DELICATO €9

Chicken, salad, tomato, mayonnaise, oil evo. 1.3.7.10.12

## SUPER €7,5

Coppa, fontina cheese, lamb's lettuce and black olive pate. 7.1

## APPETITOSO €8

Speck, champignon mushrooms, wild rocket, scamorza cheese. 7.1

## TRAMEZZINO TONNO €6

Modena cooked ham, tomato, tuna, fontina cheese and mayonnaise. 1.4.7.3

**FLATBREAD +€1**

**FOCACCINA OR BROWN BREAD +€0,5**

**ADDITIONS AVAILABLE ON REQUEST (EXTRA CHARGE MAY APPLY)**

## ALCOL FREE DRINKS

SAN BENEDETTO WATER €2,5  
Pet 0,50L

MINERAL WATER €3,5  
Glass bottle 0,75L

SAN BENEDETTO WATER €4  
Pet 1L

### DRINKS €5

Coca Cola, Coca Zero, Fanta,  
Gazzosa, Chinotto, Limonata

FRUIT JUICES €4,5 - €5  
pomegranate, grapefruit, blueberry, ace,  
pineapple, green apple, pear, peach, apricot.

ORANGE JUICE €6

GRAPEFRUIT JUICE €6,5

SMOOTHIES AND FRAPPÈ €7

CENTIFUGATES €8

## LE BIRRE

### ALLA SPINA

NASTRO AZZURRO - BIONDA - ALC 5°

SMALL 0,20 L €4

MEDIUM 0,45 L €7,5

BIG 0,80 L €13

LITER 1 L €15

### BOTTIGLIETTE 33CL

ICHNUSA €5  
4,7% Italy

BECK'S €5  
5% Germany

CERES €6  
7,7% Denmark

CORONA EXTRA €6  
4,5% Mexico

SUPER TENNENT'S €6  
double malt - 9% Scotland

### OUR CRAFT BEERS BREWERY MILAN

LA VELOCE €8  
4,5% golden blonde

VOLA BASSO €8  
6% amber

OTTO CUBANO €8  
7,5% amber brown

## HAPPY HOUR

Dalle 17:00 alle 20:00

COCKTAILS & LONG DRINKS

WINES & CLASSIC APERITIFS

### SMALL PLATTER €5

FRENCH FRIES, OLIVES, MINI PIZZAS, SAVORY SNACKS

### MEDIUM PLATTER €10

FRENCH FRIES, OLIVES, MINI PIZZAS, SAVORY SNACKS

### PLATTER XL €20

CURED MEATS AND CHEESES, FRENCH FRIES, OLIVES,  
MINI PIZZAS, SAVORY SNACKS

## LONG DRINKS €8

### **Spritz**

Prosecco (aperitif or bitter, or limoncello) seltzer

### **Hugo**

Elderberry liqueur prosecco, mint.

### **Martini Orange**

Red vermouth, orange juice.

### **Cuba Libre**

White rum, coca cola, lime juice.

### **Gin Tonic**

Gin, Schweppes tonic

### **Gin Lemon**

Gin, Lemon soda, lime

## COCKTAILS €10

### **Manhattan**

Whisky, Red vermouth, angostura.

### **Negroni**

Red Vermouth, gin, bitter.

### **Mito**

Red Vermouth, bitter.

### **Americano**

Bitter, red vermouth, soda

### **Tequila Sunrise**

Tequila, orange, grenadine

### **Caipiroska**

**strawberry or maracuja**  
Vodka, lime, sugar

### **Mojito**

Rum, Lime, sugar cane, mint, soda.

### **Mai Tai**

Rum black and white, Triple sec, barley, lemon.

### **Bloody Mary**

Vodka, lemon, seasoned tomato.

### **Daiquiri** **strawberry or maracuja**

Rum, lime, sugar.

### **Margarita**

Tequila, triple sec, lemon

### **Pina Colada**

Rum, pineapple, coconut

### **London Mule**

Gin, ginger beer lime

### **Paloma**

Tequila, lime, pink grapefruit soda

### **Caipirinha** **fragola o maracuja**

Lime, sugar cachaça

### **Bellini**

Pureed peaches Prosecco

### **Rossini**

Pureed strawberries Prosecco

### **Moscow Mule**

Vodka, ginger beer lime

## WHITE WINES

12

	CALICE	BOT. 75CL
<b>MAJGA DOC VERMENTINO 13%</b> Vermentino 100% -IOLEI - Oliena - Sardegna	<b>€6,5</b>	<b>€32</b>
<b>TRAMINER AROMATICO IGP 13%</b> Traminer aromatico -Bosco del Merlo - Friuli Venezia Giulia	<b>€6,5</b>	<b>€32</b>
<b>PINOT BIANCO DOC 13%</b> Pinot Bianco - Tramin - Südtirol Alto Adige		<b>€30</b>
<b>RIBOLLA GIALLA IGP 13%</b> Ribolla Gialla - Bosco del Merlo - Friuli		<b>€30</b>
<b>PINOT GRIGIO DOC 13%</b> Pinot grigio - Tramin - Alto Adige	<b>€6</b>	<b>€30</b>
<b>CHARDONNAY DOC 13%</b> Chardonnay - Tramin - Alto Adige		<b>€30</b>
<b>JUNTOS ROSÈ DOC 13%</b> Cannonau Neppente 100% -IOLEI - Oliena - Sardegna	<b>€6,5</b>	<b>€32</b>

## BOLLICINE & CHAMPAGNE 12

	CALICE	BOT. 75CL
<b>PROSECCO ALNÈ DOC 11%</b> Extra Brut Glera - TORDERA - Treviso	<b>€6,5</b>	<b>€32</b>
<b>CUVEE'28 ROTARI TRENTO DOC BRUT 12,5%</b> Metodo classico - Chardonnay - Rotari - Trentino alto Adige/Südtirol	<b>€9</b>	<b>€45</b>
<b>MOSCATO SPUMANTE DOLCE 6,5%</b> Moscato bianco - Bosco del merlo - Veneto	<b>€6</b>	<b>€30</b>
<b>FRANCIACORTA CUVEE BRUT DOCG 12,5%</b> Chardonnay e Pinot - Bosco del merlo - Lombardia	<b>€10</b>	<b>€50</b>
<b>FRANCIACORTA SATEN MILLESIMATO DOCG 12,5%</b> Chardonnay -Bosco del merlo- Lombardia		<b>€60</b>
<b>FRANCIACORTA DOSAGGIO ZERO DOCG 12,5%</b> Chardonnay e Pinot nero -Bosco del merlo- Lombardia		<b>€65</b>
<b>CHAMPAGNE DOM PÉRIGNON VINTAGE 2015 12,5%</b> <b>Accompanied with a plate of strawberries and pineapple</b>		<b>€350</b>
<b>CHAMPAGNE CHARLES LE BEL INSPIRATION 1818 12%</b> Chardonnay e Pinot - Velier Explorer - Francia		<b>€90</b>

## RED WINES

12

CALICE

BOT.  
75CL

<b>VOSTÈ CANNONAU - NEPENTE DOC 14%</b> Cannonau 100% - IOLEI - Oliena - Sardegna	<b>€7</b>	<b>€35</b>
<b>ROSSOBASTARDO IGT 13,5%</b> Sangiovese, Merlot, Cabernet - Signae - Umbria	<b>€6</b>	<b>€30</b>
<b>SAGRANTINO DI MONTEFALCO DOCG 15%</b> Sagrantino - Signae - Umbria		<b>€50</b>
<b>CABERNET SAUVIGNON DOC 13%</b> Cabernet Sauvignon - Bosco del merlo - Friuli		<b>€32</b>
<b>BARBERA D'ALBA DOC 14,5%</b> Barbera - Pertinace - Piemonte	<b>€6,5</b>	<b>€32</b>
<b>MERLOT DOC 13,5%</b> Merlot - Tramin - Trentino Alto Adige		<b>€32</b>
<b>BRUNELLO DI MONTALCINO DOCG 2017 14,5%</b> Sangiovese 100% - Pertinace - Toscana		<b>€65</b>
<b>BAROLO DOCG 14,5%</b> Nebbiolo - Pertinace - Piemonte		<b>€60</b>
<b>NEBBIOLO DOC 14%</b> Nebbiolo - Pertinace - Piemonte		<b>€37</b>
<b>DOLCETTO D'ALBA DOC 13%</b> Dolcetto - Pertinace - Piemonte		<b>€32</b>
<b>CHIANTI CLASSICO DOCG 13%</b> Sangiovese - Castello di Querceto - Toscana		<b>€35</b>
<b>MALBEC GLI ACERI IGT 13,5%</b> Malbec - Paladin - Veneto	<b>€9</b>	<b>€40</b>

# PIZZA

SPECIAL DOUGH MADE WITH FIVE CEREALS  
Type 00 flour, rice, toasted soy, and durum wheat. A carefully balanced mix worked with sourdough starter for a crispy, light, and aromatic pizza. A flavourful experience with high digestibility.

## MARGHERITA €10

POMODORO, MOZZARELLA, BASILICO

TOMATO, MOZZARELLA, BASIL 1.6.7

## NAPOLI €12

POMODORO, MOZZARELLA, BASILICO, ACCIUGHE

TOMATO, MOZZARELLA, BASIL, ANCOVIES 1.4.6.7

## QUATTROFORMAGGI €14

MOZZARELLA, GORGONZOLA, FONTINA, GRANA PADANO 1.6.7

## PROSCIUTTO COTTO E FUNGHI €14,5

POMODORO, MOZZARELLA, PROSCIUTTO COTTO, CHAMPIGNON 1.6.7

TOMATO, MOZZARELLA, COOKED HAM AND CHAMPIGNON MUSHROOMS

## VALTELLINA €16,5

POMODORO, MOZZARELLA, BRESAOLA, RUCOLA E GRANA PADANO

TOMATO, MOZZARELLA, BRESAOLA, ROCKET, GRANA PADANO 1.6.7

## VEGETARIANA €14

POMODORO, MOZZARELLA, ZUCCHINE, MELANZANE E PEPERONI

TOMATO, MOZZARELLA, ZUCCHINI, EGGPLANT, PEPPERS 1.6.7

## SALUMI €14

POMODORO, MOZZARELLA, PROSCIUTTO CRUDO DI PARMA O PROSCIUTTO COTTO, O SALAME MILANO O PICCANTE

TOMATO, MOZZARELLA, PARMA HAM OR COOKED HAM OR SALAMI OR SPICY SALAMI 1.6.7

## BITTERS AND LIQUERS

€ 6

MONTENEGRO, AMARO DEL CAPO, BOMBA CARTA  
JAGERMEISTER, AVERNA, RAMAZZOTTI, BRANCAMENTA  
JEFFERSON, FERNET BRANCA, CINAR, LIMONCELLO, MIRTO  
SAMBUCA, RABARBARO ZUCCA, BAILEYS CREAM IRISH,  
PUNCH AL MANDARINO O AL RUM, COINTREAU

### GRAPPE

CANDOLINI	€6
FILU 'E FERRU	€6
BARRIQUE POLI SARPA ORO	€7
BARRIQUE 908	€7
RONER GEWÜRZTRAMINER	€7

### BRANDY

STRAVECCHIO BRANCA	€6
VECCHIA ROMAGNA	€6

### RUM

HAVANA CLUB 3 ANOS	€6
HAVANA CLUB 7 ANOS	€7
PAMPERO ANNIVERSARIO	€7
PAMPERO BLANCO	€6
ZACAPA 23	€14

### GIN

MALFY	€8
BOMBAY	€7
MONKEY 47	€10
TANQUERAY	€7
HENDRIX	€9
MARE	€9

### TEQUILA

ESPOLÓN BLANCO	€8
MEZCAL VIDA	€10
GUERVO ESPECIAL GOLD	€7
GUERVO REPOSADO	€7
SAUZA BIANCA	€6
ESPINOZA CELEBRITY	€6

### WHISKY

CANADIAN CLUB	€8
CHIVAS REGAL	€9
BALLANTINES	€7
BUSHMILL'S	€7
JACK DANIELS	€9

### COGNAC

MARTELL	€10
COURVOISIER	€10

### VODKA

BELVEDERE	€10
MOSKOVSKAYA	€6
ABSOLUT	€6

## NON-ALCOHOLIC COCKTAILS

€8.00

### FLORIDA

Grapefruit, orange, lemon,  
sugar, soda

### SHIRLEY TEMPLE

Grenadine, gingerale,  
maraschino cherries.

### STRAWBERRIES FIELD

Blanded strawberry,  
orange, lemonade.

### VIRGIN MOJITO

lime, brown sugar, mint, soda

### RED SUNSET

Orange, pineapple  
grenadine, seltz

## SELF-MONITORING PLAN FOR FOOD SAFETY

INFORMATION FOR CUSTOMERS CONCERNING THE PRESENCE IN FOODS OF INGREDIENTS OR TECHNOLOGICAL ADJUVANTS CONSIDERED ALLERGENS OR THEIR DERIVATIVES

OUR CUSTOMERS ARE ADVISED THAT THE FOOD AND DRINKS PREPARED AND ADMINISTERED IN THIS ESTABLISHMENT MAY CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS

List of allergenic ingredients used in this establishment and present in Annex II of EU Reg. No. 1169/2011 - "substances or products that cause allergies or intolerances"

1	Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut)	8	Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macademia nuts)
2	Crustaceal and products based on crustaceal	9	Celery and celery products
3	Eggs and egg products	10	Mustard and mustard products
4	Fish and fish products	11	Sesame seeds and sesame products
5	Peanuts and peanut products	12	Sulphites in concentrations greater than 10 mg/Kg
6	Soy and soy-based products	13	Lupins and lupin-based products
7	Milk and milk products	14	Molluscs and products thereof

OUR MANAGER IS AT YOUR DISPOSAL TO PROVIDE ANY SUPPORT OR ADDITIONAL INFORMATION, EVEN THROUGH THE SHOW OF SUITABLE DOCUMENTATION, SUCH AS SPECIFIC OPERATING INSTRUCTIONS, RECIPE BOOKS, ORIGINAL LABELS OF THE RAW MATERIALS.

The Management