

APPETIZERS AND COLD DISHES

VEAL WITH TUNA SAUCE €14

veal topside, tuna, mayonnaise,
capers, anchovies, brandy.

BRESAOLA ROCKET GRANA €16

Bresaola igp, wild rocket, flakes
of grana padano, lemon.

TRADITIONAL MEATBALLS WITH TOMATO SAUCE €9

Pork and beef, cheese, bread, eggs, basil,
parsley, celery, carrots, salt and pepper.

MIXED SALUMI €20

Parma ham, seasoned coppa, felino
salami, bresaola, mortadella .

CRUDO & BUFALA €16

Parma ham and bufalo
mozzarella DOP 125 gr.

MIXED CHEESES €20

Grana padano, taleggio,
gorgonzola, sardina pecorino.

SINGLE DISHES

OSSOBUCO WITH MILANESE RISOTTO €25

SALMON: BASMATI AND VENUS RICE, BARLEY, SPELLED, €20
NORWEGIAN SMOKED SALMON, AVOCADO, FILANGE FENNEL,
CUCUMBER AND TOMATOES.

CURRY: BASMATI AND VENUS RICE, BARLEY, SPELLED, SAUTEED €18
VEGETABLES AND CURRY CHICKEN.

HAMBURGER: SESAME BREAD, BEEF BURGER* 100GR, CHEDDAR, €14
TOMATO, LETTUCE, KETCHUP, MAYONNAISE WITH FRENCH FRIES*

SALADS

CAESAR SALAD €14

Mixed salad, parmesan, baked
croutons, grilled chicken, cesar sauce.

NIZZARDA €13

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

BUFALO CAPRESE €14

Bufalo Mozzarella DOP 180gr.
tomato.

BASMATI AND VENERE €13 RICE, BARLEY AND SPELT WITH VEGETABLES

*frozen product

SERVICE €2.50

MAIN COURSES

TAGLIATELLE WITH BEEF RAGU	€14
LASAGNA BOLOGNESE	€14
SALMON PASTA	€15
MILANESE RISOTTO	€15
CARBONARA PASTA	€15

SECOND COURSES

ROAST-BEEF WITH BROWN STOCK AND BAKED POTATOES	€18
BEETROOT AND CITRUS MARINATED SALMON WITH SALAD AND GRAVLAX SAUCE	€20
COTOLETTA ALLA MILANESE	€15
CHICKEN BREAST WITH HERBS	€13
GRILLED BEEF STEAK 300GR.	€19

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 product

SERVICE €2.50

WRAPS

TRADIZIONE €9,5

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

GUSTOSA €8,5

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

NORWEGIAN €12

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

CRUDO & MOZZ €8,5

Parma ham, mozzarella, olive oil evo.

VEGETARIAN €8

Grilled vegetables, mozzarella cheese, olive oil evo.

PIPPO €8,5

Speck, brie and black olive pate.

COTTO E MOZZ €8

Modena cooked ham and mozzarella, olive oil evo.

APPETITOSA €9

Speck, champignon mushrooms, wild rocket scamorza cheese, olive oil evo.

DELIZIA €8,5

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

SUPER €8,5

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

ESTATE €8,5

Mozzarella, tomato, oregano, tuna, olive oil evo.

+€0,50 Whole grain Piadina

SANDWICH

NORWEGIAN €11

Smoked salmon, rocket, fresh milk cheese, lemon, olive oil Evo.

HAMBURGER €8

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

PIPPO €7,5

Speck, brie 60% black olive pate.

TRADIZIONE €8,5

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

GUSTOSO €7,5

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

SUPER €7,5

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

CRUDO & MOZZ €7,5

Parma ham, mozzarella, olive oil evo.

VEGETARIAN €7

Grilled vegetables, mozzarella, olive oil Evo

ESTATE €7,5

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

COTTO E MOZZ €7

Modena cooked ham, mozzarella olive oil Evo.

APPETITOSO €8

Speck, champignon mushrooms, wild rocket, scamorza cheese.

PARMA €7

Parma ham.

TRAMEZZINO €5,5

TONNO

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

CONTADINO €7

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

DELIZIA €7,5

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

SALMONE AVOCADO €8

Fresh milk cheese, rocket, olive oil, lemon, salt and pepper.

TOAST

CLASSICO €5

Cooked ham and fontina cheese.

VEGETARIAN €6

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

TRADIZIONE €7

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

€2 with added truffle cream

SERVICE €2.50

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

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

ORANGE JUICE €5,5

GRAPEFRUIT JUICE €6

SMOOTHIES AND FRAPPÈ €7

SYRUPS €4,5
Mint, orgeat, grenadine, coconut,
strawberry, elderberry.

CENTIFUGATES €8

ACE: ORANGE, CARROT, LEMON, APPLE

GREEN: FENNEL, CELERY, KIWI, LIME

ENERGY: CARROT, APPLE, CELERY, GINGER

DEPURANT: CELERY, FENNEL, GRAPEFRUIT

* SUPPLEMENT FOR PINEAPPLE €1

LE BIRRE

ALLA SPINA

MENABREA - BIONDA - ALC 4,8°

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

OUR CRAFT BEERS BREWERY MILAN

LA VELOCE €7,5
4,5% golden blonde
VOLA BASSO €7,5
6% amber
OTTO CUBANO €7,5
7,5% amber brown

GINGER BEER €5

RED BULL €5

CLASSIC APERITIFS

CRODINO €5	APEROL BARBIERI €5
SAN BITTER €5	MARTINI €5
SEASONED TOMATO €5	PROSECCO SUPERIORE €6,5
CAMPARI €5	VALDOBBIADENE DOCG

CUPS WITH BULK ICE CREAM

TASTES:

CREAM, MILK FLOWER, RASPBERRY STRAWBERRY, GIANDUIA, LEMON

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

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

CHEESECAKE MONTEROSA €7
SPONGE CAKE WITH CREAM CHEES AND STRAWBERRIES.

RASPBERRIES AND PASSION FRUIT €7
SPONGE CAKE FILLED WITH PASSION FRUIT CREAM AND RASPBERRY FROSTING.

CHOCOLATE TEMPTATION €7
CHOCOLATE CREAM OF ECUADOR, CRUNCH AND CREAM WITH HAZELNUT BETWEEN TWO LAYERS OF SOFT COCAO SPONGE CAKE, COVERED WITH CHOCOLATE GLAZE.

BLANCA €6,5
HAZELNUT BISCUIT FILLED WITH VANILLA FLAVORED CREAM AND CHOCOLATE DROPS ENRICHED WITH A LAYER OF HAZELNUT CRUNCH AND A COCAO SPONGE CAKE.

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.

MASCARPONE CUP €7,5
MASCARPONE CREAM WITH CHOCOLATE AND AMARETTO GRAINS.

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/CIOCCOLATO SOUFLE €6,5
CHOCOLATE SOUFLE WITH LIQUID PISTACHIO/CHOCOLATE HEART.

WHITE WINES

	GLASS	BOT. 75CL	BOT. 37,5CL
ÒGHE DOC 13% Vermentino 100% - Tenute Delogu - Sardegna	€6	€27	
TRAMINER AROMATICO IGP 13% Traminer aromatico - Bosco del Merlo - Friuli Venezia Giulia	€6,5	€30	
FRATI LUGANA DOC 13% Turbiana - Ca' dei frati - Lombardia	€6	€27	€15
PASSERINA IGT 13% Passerina - Medi - Abruzzo	€6	€27	
CAPICHERA IGT 2017 14,5% Vermentino - Capichera - Sardegna		€60	
RIBOLLA GIALLA IGP 13% Ribolla Gialla - Bosco del Merlo - Friuli	€5,5	€25	
PINOT GRIGIO DOC 13% Pinot grigio - Tramin - Alto Adige	€6	€27	
CHARDONNAY DOC 13% Chardonnay - Tramin - Alto Adige	€6	€27	

LE BOLLICINE - CHAMPAGNE

PROSECCO SUPERIORE VALDOBBIADENE DOCG 11,5% Extra Brut Glera - Bosco del Merlo - Veneto	€6,5	€30	
CUVE' DEI FRATI BRUT DI QUALITÀ 13% Metodo classico Turbiana, Chardonnay - Ca' dei Frati - Lombardia	€8	€35	
CUVE' DEI FRATI BRUT DI QUALITÀ 13% 37,5CL Metodo classico Turbiana, Chardonnay - Ca' dei Frati - Lombardia		€20	
MOSCATO SPUMANTE DOLCE 6,5% Moscato bianco - Bosco del merlo - Veneto	€6	€27	
FRANCIACORTA CUVÉE BRUT DOCG 12,5% Chardonnay e Pinot - Bosco del merlo - Lombardia	€9	€40	
FRANCIACORTA SATEN MILLESIMATO DOCG 12,5% Chardonnay - Bosco del merlo - Lombardia	€11	€45	
FRANCIACORTA DOSAGGIO ZERO DOCG 12,5% Chardonnay e Pinot nero - Bosco del merlo - Lombardia		€65	
CHAMPAGNE CHARLES LE BEL INSPIRATION 1818 12% Chardonnay e Pinot - Velier Explorer - Francia		€90	

RED WINES

	GLASS	BOT. 75CL	BOT. 37,5CL
ROSSOBASTARDO IGT 13,5% Sangiovese,Merlot,Cabernet - Signae - Umbria	€6	€27	€15
ROSSO MONTEFALCO DOC 13,5% Sangiovese, Cabernet, Merlot, Sagrantino - Signae - Umbria	€6,5	€30	
SAGRANTINO DI MONTEFALCO DOCG Sagrantino - Signae - Umbria 15%		€50	
DIMONIOS RISERVA DOC 14% Cannonau 100% - Sella & Mosca - Sardegna	€6,5	€30	
KENT'ANNOS DOC 13% Cannonau,Bovale,Monica - Mandrolisai - Sardegna	€5	€22	
REFOSCO RISERVA DOC 14,5% Refosco dal peduncolo rosso100% - Bosco del merlo -Veneto	€9	€40	
CABERNET SAUVIGNON DOC 13% Cabernet Sauvignon - Bosco del merlo - Friuli	€5	€22	
BARBERA D'ALBA DOC 14,5% Barbera - Pertinace - Piemonte	€8	€37	
RONCHEDONE IGT 14,5% Marzemino, Sangiovese e Cabernet - Ca' dei Frati - Lombardia	€8	€37	
MERLOT DOC 13,5% Merlot - Tramin - Trentino Alto Adige	€6.5	€30	
BRUNELLO DI MONTALCINO DOCG 2017 14,5% Sangiovese 100% - Caparzo -Toscana		€65	
BAROLO DOCG 14,5% Nebbiolo - Franco Conterno - Piemonte		€60	
NEBBIOLO DOC 14% Nebbiolo - Pertinace - Piemonte	€8	€37	
DOLCETTO D'ALBA DOC 13% Dolcetto - Franco Conterno - Piemonte	€7	€33	
CHIANTI CLASSICO DOCG 13% Sangiovese - Castello di Querceto - Toscana	€8	€37	
FRAPPATO DUMÈ BIO 13% Frappato 100% - Gorghì Tondi -Sicilia	€6,5	€30	
MALBEC GLI ACERI IGT 13,5% Malbec - Paladin - Veneto	€9	€40	
SYRAH BIO DOC 14% Syrah - Gorghì Tondi - Sicilia	€5	€22	
NERO D'AVOLA BIO DOC 14% Nero d'Avola - Gorghì Tondi - Sicilia	€5	€22	

CAFÈ ITALIA

the taste of tradition

BREAKFAST | LUNCH | APPETIZER

BREAKFAST

FULL €15

Brioche, orange juice freshly, ham and fontina cheese toast, coffee or cappuccino.

ENGLISH €23

Scrambled eggs, toast with ham and fontina cheese, orange juice freshly, yogurt, coffee or cappuccino.

VEGANA €16

Fresh fruit salad, orange juice freshly, vegan croissant, tea or coffee or soy milk.

SCRAMBLED EGGS €8 (3 PCS.)

PANCAKE €7 3 PCS with maple syrup our nutella.

SALTED BRIOCHE €4.5 With salami and/or cheese.

STUFFED BOCCONCINO €4 With salami and/or cheese.

BRIOCHE €2
Smooth, apricot, custard, vegan, chocolate, hazelnut, berries, apple.

MINI BRIOCHE €1,5
Smooth, apricot, custard, chocolate, hazelnut.

DONUT €2,5
Chocolate, vanilla glazed, plain

ARTISAN PASTRY

TARTS OR €3
SHORTBREAD BISCUIT
Apricot, strawberry, berries, chocolate, hazelnut.

MIGNON BISCUIT from €1 to €3
Lady's kisses, small classes with fruit or pistachio or chocolate, biscuit with ancient cereals and kamut.

COFFEE BAR

AMERICAN COFFEE	€2.5
MAROCCHINO COFFEE	€2.5
MACCHIATONE COFFEE	€2.5
COFFEE DEC/BARLEY	€2.5
CORRETTO COFFEE	€3
COFFEE	€2,5
GINSENG COFFEE	€3
CAPPUCCINO	€3
BIG CAPPUCCINO	€6
CAPPUCCINO DEC/BARLEY	€3,5
FRAPPUCCINO	€5
SHAKEN COFFEE	€5
COFFEE WITH CREAM	€4
HOT CHOCOLATE WITH CREAM	€6,5
HOT CHOCOLATE	€5
INFUSION	€3,5
COFFEE WITH MILK	€3
MILK	€2
YOGURT	€2.5
YOGURT+FRUIT SALAD	€8
SUPLEMENT FOR SOY MILK AND LACTOSE-FREE	€0.5

BITTERS AND LIQUERS

€ 5

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

GRAPPE

CANDOLINI €5
FILU 'E FERRU €5
BARRIQUE POLI SARPA ORO €7
BARRIQUE 903 €7
RONER GEWÜRZTRAMINER €7

BRANDY

STRAVECCHIO BRANCA €5
VECCHIA ROMAGNA €5

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

MEZCAL VIDA €10
CUERVO ESPECIAL GOLD €7
CUERVO 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 €9
MOSKOVSKAYA €5
ABSOLUT €5

NON-ALCOHOLIC COCKTAILS

€8.00

FLORIDA

Grapefruit, orange, lemon,
sugar, soda

SHIRLEY TEMPLE

Grenadine, gingerale,
maraschino cherries.

STRAWBERRIES FIELD

Blanded strawberry,
orange, lemonade.

SOFT JULEPS

Crushed fruit, brown sugar,
lime, tonic.

TWILIGHT

Orange, apricot, grenadine.

LONG DRINKS €8

Spritz

Prosecco, Aperol,
Seltz

Hugo

Liquore sambuco,
prosecco, mint.

Martini Orange

Martini rosso,
orange juice.

Cuba Libre

White rum, coca
cola, lime juice.

Gin Tonic

Gin, Schweppes
tonica

Gin Lemon

Gin, Lemonsoda, lime

COCKTAILS €10

Manhattan

Whisky, Red
Martini, angostura.

Negroni

Martini red,
gin, Campari.

Mito

Vermouth red,
Campari bitter.

Americano

Campari, Martini
rosso, soda

Tequila Sunrise

Tequila, arancia,
granatina

Jamaica Julep

Rum bianco e scuro mint,
sugar, fruit beaten.

Mojito

Rum, Lime, sugar
cane, mint, soda.

Mai Tai

Rum black and white,
Triple sec, grenadine,
orzata, lemon.

Bloody Mary

Vodka, lemon,
seasoned tomato.

Daiquiri

Rum, lime,
sugar.

Margarita

Tequila, triple
sec, lemon

Bronx

Gin, Vermouth Red
e Dry, orange juice.

Vodka Sour

Vodka,lemon,
sugar cana.

French Gimlet

Gin, St. Germain,
lime juice, soda

Garibaldi

Orange juice,
bitter campari

Bellini

Pureed peaches
Prosecco

Rossini

Pureed
strawberries
Prosecco

Moscow Mule

Vodka, ginger beer
cucumber, lime

London Mule

Gin, ginger beer
cucumber, lime