

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
BRONZE-DRAWN PASTA 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

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

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

BOLLICINE & CHAMPAGNE 12

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

RED WINES

12

CALICE

BOT.
75CL

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

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 PEPPERONI

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, RABBARO 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