CAFÈ ITALIA

the taste of tradition

BREAKFAST

CLASSIC €13
Ham and fontina cheese toast, orange juice freshly,coffe or cappucino. 1.7.3

COMPLETE €25
Scrambled eggs, toast with ham and fontina cheese, orange juice freshly, 1 pancake (with maple syrup our nutella) or Yogurt, american coffee or cappucino. 1.7.3

VEGANA €16
Fresh fruit salad, orange juice freshly, vegan croissant, tea or coffe or soy milk. 1

SCRAMBLED EGGS 3PCS. €10
WITH BACON + €3 3

PANCAKE €7
3 PCS with maple syrup our 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	€3
MAROCCHINO COFFEE	€3
DEC/BARLEY/GINSENG	€2,8 | €3,3
CORRETTO COFFEE	€3,3
COFFEE	€2,2
CAPPUCCINO	€3,3
BIG CAPPUCCINO	€6,5
FRAPPUCCINO	€5,5
SHAKEN COFFEE	€5
COFFEE WITH CREAM	€4
HOT CHOCOLATE WITH CREAM	€6,5
HOT CHOCOLATE	€5
INFUSION	€4
COFFEE WITH MILK	€4
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 €7
Grilled aubergines and zucchini, fontina cheese, oil Evo. 1.7

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

DONUT €2,8
Chocolate, vanilla glazed, plain

ARTISAN PASTRY

1.3.7.8

BISCUIT from €1,5 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
SEMIFREDO ZABAGLIONE GELATO WITH HEART OF COFFE GELATO DECORETED WITH MERIGUE GRAINS.

CAKES AND SINGLE PORTIONS
1.3.7.8

CHEESECAKE MONTEROSA €7
SPONGE CAKE WITH CREAM CHEES 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/CIOCCOLATO SOUFLE €6,5
CHOCOLATE SOUFLE WITH LIQUID PISTACHIO/CHOCOLATE HEART.

APPETIZERS AND COLD DISHES

€5
FOCACCIA
salt,evo oil, oregano 1

€7
CHICKEN NUGGETS
6 pcs
1.3.6.7.9.10

€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 18M 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

€15
CAESAR SALAD
Mixed salad, parmesan, baked croutons, grilled chicken, cesar sauce. 1.7.3

€14
NIZZARDA
Mixed salad eggs, black olives, tomato tuna, potatoes and croissants
3.4

€14
TUNA
Mixed salad, tomato, tuna, corn, mozzarella and carrots.
1.4.7

€20
SALMON & AVOCADO
Mixed salad, cherry tomatoes, avocado smoked norwegian salmon, fresh cow's cheese. 4.7

€14
GREEK
Mixed salad cherry tomatoes, cucumbers, greek feta, red onion, black olives, oregano. 7

COMPLETE MEAL

VEAL OSSOBUCO WITH MILANESE RISOTTO AND SAFFRON THREADS 1.7.9.12 **€26**

FASSONA ROAST BEEF WITH BASMATI RICE, BARLEY, SPELT, AND SAUTEED VEGETABLES. **€20**

EGGPLANT PARMIGIANA:WITH TOMATO, MOZZARELLA,PARMESAN CHEESE, EXTRA VIRGIN OLIVE OIL AND BASIL. 1.7.9 **€17**

NORWEGIAN SMOKED SALMON WITH BASMATI AND BLACK RICE, BARLEY AND SPELT, AVOCADO, FILANGE FENNEL, CUCUMBER AND CHERRY TOMATOES. 4 **€23**

CHICKEN CURRY BITES WITH BASMATI AND BLACK RICE, BARLEY AND SPELT, AND SAUTÈED VEGETABLES 1.7.9.10.12 **€20**

BEEF BURGER 100GR. ON SESAME SEED BUN, CHEDDAR, TOMATO, LETTUCE, KETCHUP AND MAYONNAISE, SERVED WITH FRENCH FRIES 1.7.3 **€15**

*frozen at source

SERVICE €2

MAIN COURSES

EGG PAPPARDELLE WITH VENISON RAGÙ COOKED WITH CHIANTI 1.3.7.9.12 **€15**

TRADITIONAL BOLOGNESE LASAGNA 1.3.7.9 **€14**

BRONZE-CUT PASTA RINGS WITH SQUID*, SHRIMP* AND FRESH CHERRY TOMATOES 1.3.4.12 **€17**

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 **€16**

POTATO GNOCCHI WITH CREAMY PUMPKIN SAUCE, TALEGGIO AND WALNUTS 1.3.7.8 **€15**

SECOND COURSES

ROAST-BEEF WITH BROWN STOCK AND BAKED POTATOES 1.7.9.12 **€19**

SLICED ANGUS SIRLOIN STEAK WITH MIXED MUSHROOMS **€26**

CRISPY DOUBLE-BREADED PORK CUTLET 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 €8
Speck, brie and black olive pate.7.1

COTTO & MOZZARELLA €7,5
Modena cooked ham and mozzarella, olive oil evo. 7.1

GUSTOSO €8
Modena cooked ham, crescenza cheese, grilled zucchine, olive oil evo. 7.1

ROAST BEEF €11
Roast beef, tomato, mayonnaise, oil evo.7.1

DELIZIA €8,5
Parma ham, crescenza cheese, wild rocketand,olive oil. 7.1

ESTATE €8
Mozzarella, tomato, oregano, tuna, olive oil Evo. 7.4.1

CONTADINO €8
Salami, scamorza cheese, champignon mushrooms, olive oil Evo. 7.1

TRADIZIONE €9
Bresaola Igp, champignon mushrooms rocket salad, grana padano flakes, olive oil evo, lemon. 1.7

CRUDO & MOZZARELLA €8,5
Parma ham, mozzarella, olive oil evo. 7.1

HAMBURGER €9
Sesame vbread, beef burger 100gr, cheddar, cucumber, lettuce, ketchup and mayonnaise. 1.7.3

VEGETARIAN €7,5
Grilled vegetables, mozzarella, olive oil Evo. 7.1

DELICATO €10
Chicken, salad, tomato, mayonnaise, oil evo. 1.3.7.10.12

SUPER €8
Coppa, fontina cheese, lamb's lettuce and black olive pate. 7.1

APPETITOSO €8,5
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, aranciata,
Gazzosa, Chinotto, Limonata, Red Bull

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

ORANGE JUICE €6

GRAPEFRUIT JUICE €6,5

SMOOTHIES AND FRAPPÈ €7

CENTIFUGATES €8

HAPPY HOUR

Dalle 17:00 alle 20:00

COCKTAILS & LONG DRINKS
WINES & CLASSIC APERITIFS

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

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,
TARALLINI, MINI PIZZAS AND CHEF'S SELECTION OF APPETIZERS

Spritz €8

Prosecco, (light aperitif or
bitter or limoncello), Seltz

Hugo €8

elderflower liqueur
prosecco, mint

altri COCKTAILS e LONG DRINKS €10

Cuba Libre

Rum, Coca Cola
lime juice

Gin Tonic

Gin, Schweppes
tonic

Gin Lemon

Gin, Lemonsoda, lime

Manhattan

Whisky, Vermut
red, angostura

Negroni

red vermut
gin, bitters

Mito

bitter red,
vermouth

Americano

Bitter, red
vermut, soda

Tequila Sunrise

Tequila, orange
grenadine

Caipiroska
fragola o maracuia

Vodka, lime, zucchero

Mojito

Rum, Lime, brown
sugar, mint, soda

Mai Tai

Rum, triple sec, orgeat
lemon

Bloody Mary

Vodka, lemon
seasoned tomato

Daiquiri
strawberry o maracuia

Rum, lime, zucchero

Margarita

Tequila, Triple
sec, lemon

Pina Colada

Rum, pineapple
and coconut

London Mule

Gin, ginger beer
lime

Paloma

Tequila, lime, pink
grapefruit soda

Caipirinha
fragola o maracuia

Lime, sugar
cachaça

Bellini

Pureed peaches
Prosecco

Rossini

Blended strawerries
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
MULLER THURGAU DOC 12% Muller Thurgau- Castel Firmian - Trentino	€6	€30
RIBOLLA GIALLA IGP 13% Ribolla Gialla - Bosco del Merlo - Friuli		€30
PINOT GRIGIO DOC 12,5% Pinot grigio - Castel Firmian - Trentino	€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 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 903 €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

ESPOLÒN BLANCO €8
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 €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

INFORMATION FOR CUSTOMERS CONCERNING THE PRESENCE IN FOODS OF INGREDIENTS OR TECHNOLOGICAL AIDJUVANTS 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	Crostacel and products based on crustacel	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