



COFFEE AND DRINKS

CAFFÈ

Espresso/macchiato

1,5

LONG BLACK

2,5

SHAKEN COFFEE

2

DECAF/GINSENG/ BARLEY

2

CAPPUCCINO*

3

ICED LATTE*

3

LATTE*

3

TEA & HERBAL TEA

3

CARAMEL COFFEE*

Coffee, milk, vanilla and caramel

3,5

**available soy and oat milk*

+0,5

FRUIT JUICES

Peach, green apple, pineapple,
pear and blueberry

3,5

FRESHLY SQUEEZED JUICES

Orange and lemon

3,5

SODAS

Soda, Orange, lemonade

3,5

NON-ALCOHOLIC APERITIF

Coca-Cola, Crodino, cedrata etc.

3,5



APERITIFS & AFTER-DINNER

ITALIAN APERITIF

Spritz, Americano, Negroni etc.

7

COCKTAIL PREMIUM

Paloma, Moscow Mule, Old Fashioned,
Espresso Martini, etc.

8/9

GIN TONIC

with premium tonic there is a charge of €1

8

AMARO

4/5

** coffee bar available until 9 PM
cocktails available from 6 PM*





WHAT ARE YOU DRINKING?

A quick guide to making the right choice



THE STAFF'S GO-TO DRINKS

AMERICANO

Berto Bitter, Berto Superior
Sweet Vermouth, soda, lemon peel

Great for breakfast too

7€



NEGRONI

Tanqueray London Dry Gin,
Berto Bitter, Berto Superior Sweet
Vermouth, lemon peel

For late breakfasters,
or those who believe
it's always aperitivo hour

7€



DAIQUIRI

Havana 3 Cuban Rum, Luxardo
Maraschino, lime, sugar

To never take anything
for granted

8€



MOJITO

Havana 3 Cuban Rum,
lime, mint, sugar, soda

Because ever since we stopped
muddling, everyone is happier

8€



SGROPPINO

Lemon sorbet, Italicus bergamot
liqueur, Vodka, Prosecco DOC

Our bar's ultimate
classic

8€



WHITE LADY #1

Tempus Fugit Crème de Menthe,
Pierre Ferrand Dry Curaçao,
lemon juice

For those craving three
fresh and sweet sips

9€





PISCO SOUR

Tabernero Acholado Pisco,
lemon juice, sugar, Amargo
Chuncho Bitters

The perfect excuse to ask
the server, 'What is Pisco?'

8€



CUBALIBRE

Havana 3 Cuban Rum,
lime, Coca-Cola

To 'spike' your Sunday
afternoon drink

8€



MARGARITA

Rooster Rojo Tequila,
Pierre Ferrand Dry Curaçao, lime

To forget the Tommy's
and save the agave

9€



BATANGA

Rooster Rojo Tequila,
lime, Coca-Cola

Served without a knife
for safety reasons

9€



20th CENTURY

Tanqueray London Dry Gin,
Tempus Fugit Kina L'Aero D'Or,
Tempus Fugit Crème de Cacao, lemon
juice

It feels new, but it's not.
Let's rediscover it together

9€



MANHATTAN

Rittenhouse Rye Whiskey, Berto
Superior Sweet Vermouth, Luxardo
Maraschino, Amargo Chuncho Bitters

After years of 3:1, a match
that finally ends in a draw.
Don't miss out

9€



PIÑA COLADA

*EVERY DAY

*
Ideal for
winter!

*
SUMMER
ONLY

GARIBALDI

*WEEKENDS ONLY



WINE AND SPARKLING WINE



Falanghina Svelato DOP **23/6**
Terre Stregate

Fiano Pendino DOCG **23/6**
Colli di Castelfranci

Negroamaro del Salento **23/6**
Varvaglione

Primitivo Salento Sasseo **25/7**
Masseria Altamura

Aglianico Rue dell'inchiestro **23/6**
Nativ

Prosecco DOC Extra Dry **25/5**
V8+

Franciacorta Brut DOCG "Doppio Erre Di" **50**
Derbusco Cives

BEERS

NASTRO AZZURRO **3,5/5,5**
on Tap

PERONI LAGER **3**
33cl

UNFILTERED PERONI LAGER **3**
33cl

PERONI GRAN RISERVA **4**
Doppio Malto - 33cl

PERONI GRAN RISERVA **4**
Rossa - 33cl

TO EAT*

CORNETTO

1,3,7,6,10

plain or filled with cream/hazelnut/apricot

1,5/1,8

to start the
day right



BRIOCHE

1,3,7,6,8,10,12

plain or filled with cream/hazelnut/apricot

1,2/1,5

BOMBOLONE

1,3,7,6,10

1,5/1,8

plain or filled with cream/hazelnut/apricot

PAIN AU CHOCOLAT

1,3,6,7,10

2,5

CINNAMON ROLL

1,3,7,6,10

2,5



COOKIE

1,3,6,7,10



1,5

BROWNIE

1,3,6,7,10



2,5

CROSTATINA

1,3,7,8,6,10

apple and cinnamon

2,2

CROSTATINA

1,3,6,7,8,10

pear and chocolate

2,5

TIRAMISU

1,3,7,12,6,8,10



3

I dessert

BABÀ

1,3,7,12,6

3

TARTELLETTA



3,5

AL LIMONE

1,3,7,6,12

PIZZA

MARGHERITA

1,7,6,10

2,5

PIZZA

MARINARA

1,6,10

1,5



***ask the staff for special products and topped pizzas**

**allergens*

**may contain traces of*

AVVISO IMPORTANTE IMPORTANT NOTICE

SE SEI ALLERGICO O INTOLLERANTE AD UNA O PIÙ SOSTANZE, INFORMACI E TI INDICHEREMO LE PREPARAZIONI PRIVE DEGLI SPECIFICI ALLERGENI.

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS.

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.



Le nostre procedure HACCP tengono conto del rischio di contaminazione crociata ed il nostro personale è addestrato per occuparsi di tale rischio. Tuttavia, occorre segnalare che in alcuni casi, a causa di esigenze oggettive, le attività di preparazione e somministrazione di alimenti e bevande possono comportare la condivisione di aree ed utensili (ad esempio nella zona buffet). Quindi, non si può escludere la possibilità che i prodotti alimentari entrino in contatto con altri prodotti alimentari, compresi altri allergeni. // Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (e.g. in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.