

STARBUCKS RESERVE™ ROASTERY

MILANO

ARRIVIAMO BAR™

COFFEE

We handcraft every coffee drink with Starbucks Reserve™ coffees carefully sourced from around the globe and roasted daily at the Starbucks Reserve™ Roastery.

	SINGLE	DOUBLE
ESPRESSO, MACCHIATO	2.00	3.00
ESPRESSO CON PANNA	3.00	4.00

Espresso and whipped cream.

	SHORT	TALL	GRANDE
AMERICANO	3.00	4.00	4.50
CAPPUCCINO	4.50	5.00	5.50
LATTE MACCHIATO	4.50	5.00	5.50

Free-poured steamed milk marked with slowly poured espresso shots.

CAFFÈ LATTE	4.50	5.00	5.50
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Espresso with steamed milk, lightly topped with foam.

SMOKED BUTTERSCOTCH LATTE	5.50	6.00	6.50
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Espresso and whole milk infused with smallbatch smoked butterscotch.

PISTACHIO PRALINE LATTE	6.50	7.00	7.50
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Espresso, pistachio praline infused milk and sweet pistachio topping.

	SHORT
FLAT WHITE	5.00

Espresso shots finished with steamed whole milk.

	130mL
MAROCCHINO	4.00

Espresso, whisked with steamed milk and mocha powder, finished with foam and dark chocolate shaving.

	130mL
CAFFÈ D'ORZO	3.50

Hot beverage made from roasted ground barley grains.

	130mL
GIANDUJA MACCHIATO	5.00

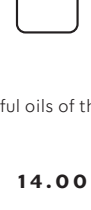
Espresso combined with chocolate hazelnut milk.

	SHORT	TALL	GRANDE
OLEATO™ CAFFÈ LATTE	4.50	5.00	5.50

Starbucks® Blonde Espresso Roast infused with Partanna® extra virgin olive oil, steamed with oatmilk. Velvety smooth. Deliciously lush.

BREWED COFFEE & FLIGHTS

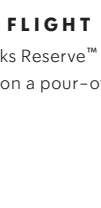
Join Our master baristas at the experience bar and unlock the distinct flavor profiles of each brewing method.



CHEMEX

This distinctive, hourglass-shaped brewer prepares coffee that's unparalleled in its smooth, crisp clarity—thanks to a dense conical filter and the precise, skillful extraction performed by our baristas.

8 TAZZE	12.00	14.00	22.00
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POUR-OVER

Produces a delicious, clean cup of coffee that allows subtle flavor notes to shine.

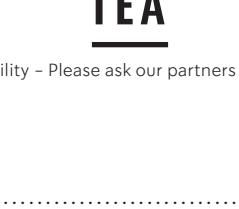
SHORT	TALL	GRANDE	
5.00	5.50	6.50	☺
6.50	7.50	8.50	☺☺
9.00	12.00	16.00	☺☺☺



COFFEE PRESS

This method retains the flavorful oils of the coffee, resulting in a rich and full-bodied cup.

8 TAZZE	12.00	14.00	22.00
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BREW COMPARISON FLIGHT

Two cups of the same Starbucks Reserve™ coffee—one prepared on the Clover® brewer and the other on a pour-over.

2 x SHORT	14.00
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We are excited to share with you the world's rarest, most sought-after small-lot coffees. The coffee's rarity and price is shown above with ☺☺☺ showing the most exclusive beans. Ask your barista about each of today's featured coffees.

NITRO & COLD BREW

Our Nitro beverages are nitrogen-infused for a super smooth and naturally sweet taste.

	TALL	GRANDE
COLD BREW	4.00	4.50
NITRO COLD BREW	5.50	6.00

BERRY NITRO TEA	6.50
Citrus Lavender Sage tea infused with nitrogen pulled through a sweetened blackcurrant puree.	

TROPICAL NITRO TEA	6.50
Citrus Lavender Sage tea infused with nitrogen pulled through a sweetened tropical puree.	

TEA

Seasonal availability – Please ask our partners for today's offering.

	GRANDE
TÈ IN FOGLIE	6.00

Silver Needle / Golden Monkey / Emperors Clouds & Mist™ / Chai Oolong / Citrus Lavender Sage.

GELATO

STARBUCKS RESERVE™ AND ALBERTO MARCHETTI GELATO

Alberto Marchetti is synonymous with quality and excellence in Italian gelato making. Starbucks Reserve™ and Alberto Marchetti present an exclusive creation of artisanal gelato, for a unique flavor and creamy texture.

GELATO – FIOR DI LATTE

Artisanal gelato, made with fresh whole milk from the Piedmont region, creating an extra smooth and creamy flavor and texture.

6.50

GELATO – COFFEE CREAM

Artisanal cream gelato is infused with Starbucks Reserve™ coffee, for an extraordinary creamy coffee flavor.

6.50



AFFOGATO

FIOR DI LATTE AFFOGATO

8.00

COFFEE CREAM AFFOGATO

8.00



AFFOGATO COLD BREW

2 scoops of fior di latte gelato float on slow steeped Starbucks Reserve™ cold brew.

9.00



AFFOGATO NITRO COLD BREW

2 scoops of fior di latte gelato float on nitrogen-infused cold brew.

9.50



APERITIVI

Join us for aperitivo at Arriviamo™ every evening: perfectly crafted cocktails, spritz and a selection of delicious nibbles from the Princi® counter

SPRITZ	10.00
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Aperol/ Campari/ Cynar/ Rhubarb liqueur – **Choose your favourite** Topped with Prosecco, sparkling water and a slice of orange/lemon.

BICICLETTA	10.00
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Campari paired with aranciata amara and a slice of orange.

CAMPARI SHAKERATO	10.00
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Campari, gin (optional), shaken over ice, garnished with orange peel.

NEGRONI	10.00
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Gin, paired with sweet vermouth, Campari and orange garnish.

NEGRONI SBAGLIATO	10.00
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Campari and sweet vermouth stirred with prosecco, finished with an orange slice.

STARBUCKS RESERVE™ MILANO-TORINO	10.00
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Campari, sweet vermouth and rhubarb zucca liqueur, garnished with an orange peel.

CRAFT COCKTAILS

JULIA MOMOSE

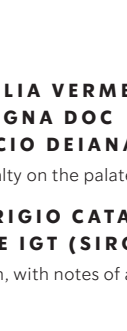
IN EXCLUSIVE COLLABORATION WITH ARRIVIAMO™ BAR

Mixology luminary Julia Momose has partnered with Starbucks to create an array of extraordinary cocktails featuring our rare coffees and teas. Julia's innovative approach results in a unique and indelible alchemy of coffee, tea and spirits. Exclusively at Arriviamo™ Bar.

BLACK & WHITE MANHATTAN

18.00

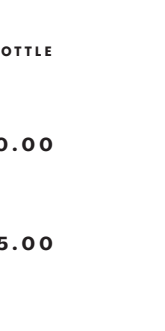
Starting with a base of freshly brewed Starbucks Reserve™ Single-Origin, this aromatic cocktail weaves bartender and barista into a single art. Basil Hayden's Bourbon, bitters and vermouth complete the experience.



EMERALD COCKTAIL

14.00

We reconfigured our Emerald Mule (inspired by the Moscow Mule) with cold brew, mint, Absolut Elyx vodka, Fever-Tree Ginger Beer, lime juice, sugar and mint. Refreshing and plenty zingy.



ROASTERY OLD-FASHIONED

18.00

We started with the bold backbone of Nikka Taketsuru Pure Malt Japanese whisky. Adding Starbucks Reserve™ coffee, balsamic from Modena, a rich maple syrup, and Caffo Amaro del Capo completes this symphony of bitter and sweet.



RUM & KOLA

14.00

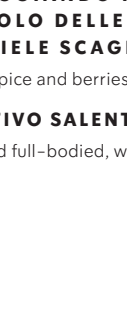
With tasting notes reminiscent of rum and cola, our coffee—Starbucks Reserve™ Single-origin—inspired an odyssey. Namely: cold brew, Plantation 3 Stars White Rum, Velho Barreiro Silver Cachaça, Fernet-Branca and Lurisia Chinotto soda for aromas of citrus, spice and bitter caramel.



FINAL SAY

14.00

Modeled on a classic green Chartreuse cocktail, The Final Say offers a fresh interpretation driven by matcha, lime juice and blanco tequila. A coffee-infused Amarena cherry completes this little masterpiece. Herbaceous and revitalizing.

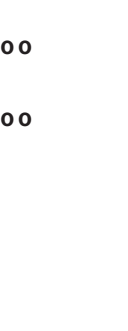


ORANGE COFFEE TONIC

7.50

A bright, citrus-forward layer of Starbucks Reserve™ cold brew concentrate floating atop an aromatic mélange of Teavana™ Ayurvedic Chai, lemon and orange cordial, and Mediterranean tonic water.

Spiritfree

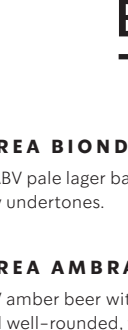


STRAWBERRY SILVER NEEDLE SPRITZER

7.50

Silver Needle tea, fresh-cut strawberries, sparkling water and strawberry elixir finished with mint and a lemon twist.

Spiritfree



CITRUS LAVENDER SAGE SPRITZER

7.50

Citrus Lavender Sage tea shaken with muddled lemon, lime and orange slices, citrus elixir and ice. Topped with sparkling water.

Spiritfree



CLASSIC COCKTAIL

STARBUCKS RESERVE™ ESPRESSO MARTINI	12.00
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Espresso, vodka, vanilla bean syrup.

ESPRESSO MARTINI FLIGHT	18.00
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Espresso Martini, three ways: Orange Cocoa Espresso Martini, Starbucks Reserve™ Espresso Martini, Cherry Limone Espresso Martini.

FRENCH 75	12.00
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Gin, prosecco, lemon juice.

COSMOPOLITAN	12.00
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Vodka, triple sec, cranberry juice, lime juice.

STARBUCKS RESERVE™ SICILIANO	12.00
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Amaro, vermouth, caffè cold brew.

MOJITO	12.00
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White rum, sugar, lime, soda, mint.

MARGARITA	12.00
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Tequila, triple sec, lime juice.

SPARKLING WINE

	GLASS	BOTTLE
PROSECCO DI CONEGLIANO VALDOBBIADENE BRUT DOG (PICCHI DEL MORO)	10.00	50.00
Fresh and bracing with delicate floral notes.		
CASTELVEDER FRANCIACORTA ROSÈ ...	12.00	65.00
Elegant and balanced rosé with notes of red berries, apples and citrus fruits.		
CA DEL BOSCO GRAN CUVÉE PRESTIGE ...	14.00	75.00
Pleasant and harmonious notes with hints of exotic fruits and aromatic herbs.		

WHITE WINE

	GLASS	BOTTLE
DONNIKALIA VERMENTINO DI SARDEGNA DOC (FERRUCCIO DEIANA)	10.00	50.00
Dry, almost salty on the palate with fresh and fruity aromas.		
PINOT GRIGIO CATARRATTO TERRE SICILIANA IGT (SIROCCO)	10.00	55.00
Fruity and rich, with notes of apricot, apple blossom and citrus.		

RED WINE & ROSÈ

	GLASS	BOTTLE
ROSATO DEL GARDA CLASSICO DOC (CÀ DEI FRATI)	10.00	50.00
Fresh, delicate yet sharp with hints of small red fruit.		
PASSEGGIANDO IN VIGNA, NEBBIOLO DELLE LANGHE DOC (GABRIELE SCAGLIONE)	10.00	50.00
Hints of spice and berries with a delicate finish.		
PRIMITIVO SALENTO IGT (SIROCCO) ...	10.00	55.00
Warm and full-bodied, with notes of balsamic and cocoa.		

BEER

	33 cl	50 cl
MENABREA BIONDA	6.00	8.00

This 4.8% ABV pale lager balances citrus, bitter tones with floral, fruity undertones.

MENABREA AMBRATA	6.00	8.00
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A 5.0% ABV amber beer with bronze overtones. Full-bodied and well-rounded, with a moderately bitter flavor.

SOFT DRINKS

GALVANINA SODA	4.00
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Aranciata, limonata, chinotto.

SUCCO DI FRUTTA 100%	4.00
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Ananas, pompelmo.

	25 cl	50 cl
ACQUA PANNA	2.50	4.00

Still water.

S.PELLEGRINO®	2.50	4.00
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Sparkling water.

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, peanuts, wheat and others) as we use shared equipment to store, prepare and serve them. Craving something not on our menu?

We can craft any cocktail you wish—just ask your bartender. A service charge of €2.00 per person will apply for table service.