

ARRIVIAMO

SILCIALITI COCKTAILS
CRAFT COCKTAILS
CLASSIC COCKTAILS
APERITIVI
WINES
BEER / SOFT DRINKS
HOT SPECIALITIES
COFFEE / TEA
NITRO & COLD BREW
BREWED COFFEE & FLIGHTS
GELATO / AFFOGATO
CUSTOMISATION

OUR SPECIALITIES

OUR ESPRESSO MARTINI CREATIONS

ESPRESSO MARTINI FLIGHT22.00

A beautifully curated flight to experience Espresso Martini,in three different ways.



OLEATO™ GOLDEN FOAM™ ESPRESSO MARTINI 18.00

Starbucks Reserve™ Espresso, Ketel One Vodka, Vanilla Bean syrup. Topped with Golden Foam™, a fusion of fior di latte (sweet cream) and Partanna® extra virgin olive oil.



CRAFT COCKTAILS

BIACK & WHITE MANHATTAN 18.00

Starbucks Reserve™ single origin Basil Havden's Bourbon. hitter vermouth



EMERAID COCKTAIL18.00

Cold brew Absolute Elvx Vodka. Fever-Tree Ginger Beer lime juice. sugar mint



ROASTERY OLD-FASHIONED 18 00

RUM

Japanese Whiskey Nikka Takersuru Pure Malt. Starbucks Reserve™ coffee Modena balsamic maple syrup and Amaro del Capo Caffo.



& KOLA18.00 Starbucks Reserve™ cold brew

FINAL SAY

Chartreuse. matcha lime juice, tequila blanco. coffee-flavoured cherry.



ORANGE COFFEE TONIC

Cold brew concentrate. Teavana™ Ayurvedic Chai. lemon and orange cordial. tonic water.

Spirit-free



STRAWBERRY SILVER NEEDLE SPRITZER10.00

Silver Needle tea. strawberries. sparkling water, strawberry elixir, mint. lemon peel.





CITRUS LAVENDER SAGE SPRITZER 10.00

Citrus Lavender Sage tea, lemon. lime. orange,

citrus elixir, sparkling water.

Spirit-free



BACK TO TOP »

CLASSIC COCKTAILS

STARBUCKS RESERVE™ ESPRESSO MARTINI Espresso, vodka, vanilla bean syrup.	.14.00
ESPRESSO MARTINI FLIGHT	.22.00
FRENCH 75 Gin, prosecco, lemon juice.	.14.00
Vodka, triple sec, cranberry juice, lime juice.	.14.00
Vodka, triple sec, cranberry juice, lime juice. STARBUCKS RESERVE™SICILIANO	.14.00

APERITIVI

SPRITZ
BICICLETTA
CAMPARI SHAKERATO
NEGRONI
NEGRONI SBAGLIATO
STARBUCKS RESERVE™ MILANO-TORINO

SPARKLING

GLASS BOTTLE PROSECCO DI CONEGLIANO VALDOBBIADENE BRUT DOCG (PICCHI DEL MORO) 10.00 50.00 Fresh and bracing with delicate floral notes. CASTELVEDER FRANCIACORTA ROSÉ 12.00 65.00 Elegant and balanced rosé with notes of red berries. apples and citrus fruits. **CA DEL BOSCO** GRAN CUVEÈ PRESTIGE 14.00 75.00 Pleasant and harmonious notes with hints of exotic fruits and aromatic herbs. WHITE 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 SICILIANE IGT (SIROCCO) 10.00 55.00 Fruity and rich, with notes of apricot, apple blossom and citrus. RED & ROSÉ 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	8.00
This 4.8% ABV pale lager balances citrus, bitter tones with floral, fruity undertones.	
MENABREA AMBRATA 6.00	8.00
A 5.0% ABV amber beer with bronze overtones. Full-bodied and well-rounded, with a moderately bitter flavor.	
SOFT DRINKS	
GALVANINA SODA Aranciata, limonata, chinotto	4 00
	. 4.00
100% FRUIT JUICE Pineapple, grapefruit	4.00
25 cl	50 cl
ACQUA PANNA Still water	4.00
S.PELLEGRINO®	
Sparkling water	4.00

BACK TO TOP »

OUR SPECIALITIES

SPARKLING LIME & MINT COLD BREW

Cold brew is layered upon fresh mint, lime, demerara syrup and elderflower tonic. Served over ice and finished with a sprig of fresh mint.



OLEATO™ FIOR DI LATTE AFFOGATO

An indulgent scoop of Fior di latte Gelato is topped by with Partanna® EVO oil, Maldon salt and Milano Roastery Microblend espresso.

TALL 9.00

11.00

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	4.00	4.50	5.00
CAPPUCCINO	4.50	5.00	5.50
LATTE MACCHIATO	4.50	5.00	5.50
Free-poured steamed milk marked with slow	ly poure	d espres	so shots.
CAFFÈ LATTE	4.50	5.00	5.50
Espresso with steamed milk, lightly topped w	ith foan	٦.	
SMOKED BUTTERSCOTCH LATTE	6.50	7.00	7.50
Espresso and whole milk infused with smallba	atch smo	ked butte	erscotch.
PISTACHIO PRALINE LATTE	6.50	7.00	7.50
Espresso, pistachio praline infused milk and s	weet pis	tachio to	pping.
FLAT WHITE			SHORT 5.00
Espresso shots finished with steamed whole n		• • • • • • •	5.00
			130 m L
MAROCCHINO			4.50
Espresso, whisked with steamed milk and mod finished with foam and dark chocolate shaving		der,	
ministred with roam and dark chocolate shaving	g.		130 m L
CAFFÈ D'ORZO			3.50
Hot beverage made from roasted ground barlo	ey grains	S.	130 m L
GIANDUJA MACCHIATO			5.00
Espresso combined with chocolate hazelnut m			
OLEATO™ CAFFÈ LATTE	SHORT 5.50	6.00	GRANDE 6.50
Starbucks® Blonde Espresso Roast infused wi			
olive oil, steamed with oatmilk. Velvety smo			_
TEA			

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

LOOSE-LEAF TEA

Seasonal availability - Please ask our partners for todays offering.

GRANDE

NITRO & COLD BREW

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

	IALL	OKANDL
COLD BREW	5.50	6.00
NITRO COLD BREW	6.50	7.00
OLEATO™ GOLDEN FOAM™ COLD BREW Starbucks Reserve™ Cold Brew with vanilla syrup, finalized with a fusion of fior di latte (sweet cream) and Partanna® extra virgin olive oil.	6.00	6.50
MOCHA BIANCO CREAM COLD BREW Starbucks Reserve™ Cold Brew is topped with a layer chocolate cream foam and grated white chocolate.		
CHOCOLATE STRAWBERRY CREAM	7.00	7.50
Starbucks Reserve™ Cold Brew is lightly sweetened w topped with strawberry cream foam and chocolate s		a,
BERRY NITRO TEA Citrus Lavender Sage tea infused with nitrogen pulle a sweetened blackcurrant puree.		
TROPICAL NITRO TEA Citrus Lavender Sage tea infused with nitrogen pulle a sweetened tropical puree.		

TALL

GRANDE

BREWED COFFEE & FLIGHTS

Join our master baristas at the experience bar and unlock the distinct flavour 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 CUP

12.00

14.00 \(\rightarrow \) 22.00 \(\rightarrow \rightarrow \)





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	000



COFFEE PRESS

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

8 CUP

12.00 \(\) 14.00 \(\)

22.00





TWO BREW COMPARISON FLIGHT

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

2 SHORT

15.00

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



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Ask your barista about each of today's featured coffees.

GELATO

GELATO - FIOR DI LATTE

6.50

Artisanal gelato,

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

GELATO - COFFEE CREAM

6.50

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



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.

10.00



CUSTOMISE Your beverage

DAIRY ALTERNATIVES

Almond, Coconut, Oat and Soya.

EXTRA

Whipped Cream.

Soya Whipped Cream + 0.50

Oleato™ Golden Foam™ +2.00

White Chocolate Mocha + 0.50

Craving something not on our menu?

Just ask our baristas.

A service charge of €2.00 per person will apply for table service.

BACK TO TOP »

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 sharedequipment to store, prepare and serve them.