



ARRIVIAMO™

BAR

ESPRESSO MARTINI

SIGNATURE COCKTAILS

COFFEE COCKTAILS

APERITIVI

WINES

BEER / SOFT DRINKS

COFFEE SPECIALITIES

COFFEE / TEA

NITRO & COLD BREW

BREWED COFFEE & FLIGHTS

GELATO / AFFOGATO

CUSTOMISATION

SIGNATURE ESPRESSO MARTINI

ESPRESSO MARTINI FLIGHT

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

22.00



LAVENDER ESPRESSO MARTINI

Starbucks Reserve™ espresso and Atopia Spiced Citrus Ultra-Low Spirit. Delicate notes of orange blossom, juniper and dried lavender flowers.



ultra-low spirit

14.00

OLEATO™ GOLDEN FOAM™ ESPRESSO MARTINI

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.



18.00

SIGNATURE COCKTAILS

ANDREA VILLA

IN EXCLUSIVE COLLABORATION WITH ARRIVIAMO™ BAR



EDEN ELIXIR 14.00

The shared characteristics between the hints of maraschino of Milano Roastery Microblend coffee and the winy cherry notes of Porto are enhanced in this complex and structured long drink with a good acidity. The elderflower syrup inspired by the Trentino region and the fig leaves liqueur, together with the blackberries liqueur and filter coffee, meet in this delicately alcoholic cocktail. The flavour journey is complemented with a dried fig served alongside the drink, to be tasted before the last sip.

DROPS OF GOLD 15.00

Innovative techniques and traditional ingredients meet in this after-dinner with a perfect balance between body and alcoholic intensity. The Nikka Taketsuru Pure Malt whisky acquires a velvety texture through the fat-washing technique with Partanna® extra-virgin olive oil from Sicily. Milano Roastery Microblend filter coffee and the cherry liqueur Ratafià from Valle d'Aosta amplify the intense and bold profile, balanced by the delicate acidity of pineapple juice.



LE MIE RADICI 16.00

A vibrant color and a round texture characterises Andrea Villa's most intimate cocktail, whose name reflects the source of inspiration for this cocktail list. Milano Roastery Microblend double espresso, Sagrantino vermouth and thyme syrup merge in a celebration of the two regions of Umbria and Tuscany. The beet juice and the Gardeum Floral Punch deliver earthy and spicy hints for a pre-dinner of medium sweetness with a long aftertaste.

DON'T PINK ABOUT IT 15.00

Limoncello Villa Massa from Campania mixed with Tanqueray No. TEN and a red-fruit infusion. With an aromatic spray of bergamot essential oil from Calabria, for a vividly pink cocktail that tastes of a romantic serenade at sunset on the Amalfi Coast.



ARIA DI PRIMAVERA 12.00

A spirit-free cocktail that evokes the scent of wild flowers and fresh mountain air. Milano Roastery Microblend cold brew infused with lavender is combined with green apple juice and elderflower syrup, creating a sophisticated cocktail with a light body. The splash of ginger beer gives it an effervescent finish. Garnished with a delicate lavender air.

Spiritfree

BEYOND THE STAR 12.00

The silky body of the almond-based beverage combined with saffron syrup and the freshness of the peach tea make this non-alcoholic cocktail a sensory surprise and a velvety cuddle. The anise star creates the aroma illusion in this drink of spicy notes and a bold identity.

Spiritfree



COFFEE COCKTAILS

STARBUCKS RESERVE™
ESPRESSO MARTINI 14.00

Espresso, vodka, vanilla bean syrup.

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.

ESPRESSO MARTINI FLIGHT 22.00

Espresso Martini, three ways:
Orange Cocoa Espresso Martini, Starbucks Reserve™
Espresso Martini, Cherry Limone Espresso Martini.

LAVENDER ESPRESSO MARTINI 14.00

Starbucks Reserve™ Espresso and atopia spiced citrus ultra-low spirit.
Notes of orange blossom, juniper and dried lavender flowers.

Spiritfree

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 18.00

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.

COLD BREW LEMON SOUR 7.75

270mL

Cold brew shaken with maple syrup and fresh lemon.
Garnished with a Luxardo cherry, lemon twist and demerara sugar.

Spiritfree

APERITIVI

SPRITZ 12.00

Aperol/ Campari/ Cynar/ Rabarbaro Zucca Liqueur – ***Choose your favourite***
Topped with Prosecco, sparkling water and a slice of orange/lemon.

NEGRONI 12.00

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

NEGRONI SBAGLIATO 12.00

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

STARBUCKS RESERVE™

MILANO-TORINO 12.00

Campari, sweet vermouth and Rabarbaro Zucca Liqueur, garnished with an orange peel.

STRAWBERRY SILVER

NEEDLE SPRITZER..... 10.00

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

Spiritfree

CITRUS LAVENDER

SAGE SPRITZER 10.00

Citrus Lavender Sage tea lemon, lime, orange and citrus elixir, topped with sparkling water.

Spiritfree

SPARKLING

GLASS BOTTLE

PROSECCO SIOR BERTO BRUT

Glera 100% – Loncon (VE)

Ottopiù Vineyards **8.00 25.00**

Fresh and bright, with notes of green apple and grape stem.

FRANCIACORTA BRUT

Chardonnay 100% – Erbusco (BS)

San Cristoforo **10.00 50.00**

An elegant sparkling wine with notes of baked bread and a delicate malic acidity.

CHAMPAGNE CUVÉE RESERVE BRUT

Pinot Meunier 100% – Passy-Grigny (Valle della Marna)

Laurent Lequart **15.00 70.00**

Gastronomic bubbles that reminds of candied fruits.

WHITE WINE

GLASS BOTTLE

BOLGHERI BIANCO ELLEBORO

Viognier – Bolgheri (LI)

Podere Conca **8.00 35.00**

A structured white wine with notes of summer stone fruits.

COLLIO BIANCO

Sauvignon, Tocai, Riesling – Brazzano (GO)

Borgo del Tiglio **10.00 50.00**

Fresh and indulgent, with mineral and white fruit notes.

RED WINE

GLASS BOTTLE

BAGLIO DI SERRAMARROCCO

Nero d'Avola 100% – Erice (TP)

Barone di Serramarrocco **8.00 30.00**

A fresh wine with red fruit and cherry notes.

MONFERACE

Grignolino 100% – Monferrato (AL)

Liedholm **12.00 60.00**

A mesmerizing red wine, silky with hints of wild strawberries.

ROSSO DI MONTALCINO

Sangiovese 100% – Montalcino (SI)

Costanti **13.00 65.00**

Round and bold with spicy, woody and red fruit jam notes.

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**

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**

100% FRUIT JUICE
Pineapple **4.00**

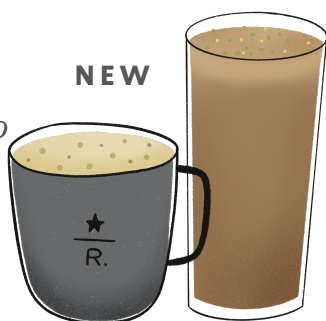
50 cl

ACQUA PANNA / S. PELLEGRINO
Still water / Sparkling water **4.00**

COFFEE SPECIALITIES

PISTACHIO PRALINE OAT LATTE HOT & ICED

Everyone's favourite now plant-based. Milano Roastery Microblend espresso and oat beverage infused with pistachio cream creating a creamy & dreamy match. A sprinkle of sweet pralined pistachio gives the nutty sparkle you have been aching for.



TALL 7.25 GRANDE 7.75

COLD BREW LEMON SOUR

Cold brew shaken with maple syrup and fresh lemon. Garnished with a Luxardo cherry, lemon twist and demerara sugar.

7.75 270 ml



WHISKEY BARREL AGED COLD BREW

Delicately sweetened cold brew with notes of whiskey, chocolate, stone fruit and oak.

10.50 **Spiritfree**



OLEATO™ FIOR DI LATTE AFFOGATO

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

11.50



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	2.20	3.20
ESPRESSO CON PANNA	3.20	4.20

Espresso and whipped cream.

	SHORT	TALL	GRANDE
AMERICANO	4.25	4.75	5.25
CAPPUCCINO	4.75	5.25	5.75
LATTE MACCHIATO	4.75	5.25	5.75

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

CAFFÈ LATTE	4.75	5.25	5.75
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Espresso with steamed milk, lightly topped with foam.

SMOKED BUTTERSCOTCH LATTE HOT & ICED	7.25	7.75
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Espresso and whole milk infused with smallbatch smoked butterscotch.

PISTACHIO PRALINE OAT LATTE HOT & ICED	7.25	7.75
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Espresso and oat drink infused with pistachio cream, with a sprinkle of pralined pistachio.

	SHORT
FLAT WHITE	5.25

Espresso shots finished with steamed whole milk.

	130 mL
MAROCCHINO	4.75

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

	130 mL
CAFFÈ D'ORZO	3.50

Hot beverage made from roasted ground barley grains.

	130 mL
GIANDUJA MACCHIATO	5.25

Espresso combined with chocolate hazelnut milk.

	TALL	GRANDE
OLEATO™ CAFFÈ LATTE WITH OATMILK	6.25	6.75

Starbucks Reserve™ espresso infused with Partanna® extra virgin olive oil, steamed with oatmilk. Velvety smooth. Deliciously lush.

TEA

Seasonal availability – Please ask our partners for todays offering.

	GRANDE
LOOSE-LEAF TEA	6.00

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

NITRO & COLD BREW

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

	TALL	GRANDE
COLD BREW	5.75	6.25
NITRO COLD BREW	6.75	7.25
OLEATO™ GOLDEN FOAM™ COLD BREW ...	6.25	6.75
Starbucks Reserve™ Cold Brew with vanilla syrup, finalized with a fusion of fior di latte (sweet cream) and Partanna® extra virgin olive oil.		
MOCHA BIANCO CREAM COLD BREW	7.25	7.75
Starbucks Reserve™ Cold Brew is topped with a layer of white chocolate cream foam and grated white chocolate.		
CHOCOLATE STRAWBERRY CREAM ... COLD BREW	7.25	7.75
Starbucks Reserve™ Cold Brew is lightly sweetened with vanilla, topped with strawberry cream foam and chocolate shavings.		
BERRY NITRO TEA	7.50	
Citrus Lavender Sage tea infused with nitrogen pulled through a sweetened blackcurrant puree.		
TROPICAL NITRO TEA	7.50	
Citrus Lavender Sage tea infused with nitrogen pulled through a sweetened tropical puree.		

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 **12.50** ☕ **14.50** ☕☕ **22.50** ☕☕☕



POUR-OVER

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

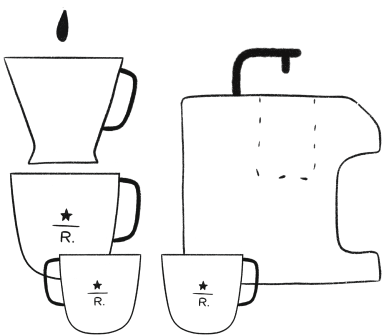
SHORT	TALL	GRANDE	
5.25	5.75	6.75	☕
6.75	7.75	8.75	☕☕
9.25	12.50	16.50	☕☕☕



COFFEE PRESS

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

8 CUP **12.50** ☕ **14.50** ☕☕ **22.50** ☕☕☕



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 SHORT **15.50**

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.

GELATO

GELATO – FIOR DI LATTE

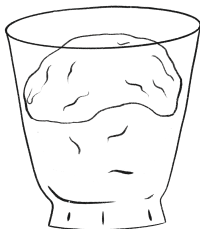
7.00

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

GELATO – COFFEE CREAM

7.00

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



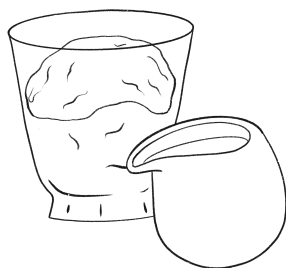
AFFOGATO

FIOR DI LATTE AFFOGATO

8.50

COFFEE CREAM AFFOGATO

8.50



AFFOGATO COLD BREW

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

9.50



AFFOGATO NITRO COLD BREW

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

10.50



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 €3.00 per person will apply for table service.

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**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.**