



# ARRIVIAMO™

## BAR

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Coffee / Tea

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Gelato / Affogato

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Customisation

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# 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 winery 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.



### UNFINISHED REVERIE.....16.00

Our Whiskey Barrel Aged Cold Brew with its delicately sweet notes of chocolate and stone fruit meets Amaro dei Monti Sibillini from the Marche region and tangerine liquor, for a cocktail with the perfect bittersweet balance. The Chinotto Lurisia from Liguria gives the sparkling twist to this long drink to be enjoyed in a warm summer night.

### 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

Espresso, vodka,  
vanilla bean syrup.

14.00



## 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

## BLACK & WHITE MANHATTAN

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.



18.00

## EMERALD COCKTAIL

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.



18.00

## ROASTERY OLD-FASHIONED

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.



18.00

## COLD BREW LEMON SOUR

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

Spiritfree

7.75 270mL



# Aperitivi

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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.



# 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

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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

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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

# Today's Starbucks Reserve™ Creations

When craft meets creativity; only available for a limited time.

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## ROSE RASPBERRY SAKURA ALLURE 10.00

Inspired by the Starbucks Reserve™ Roastery of Tokyo, Sakura Allure tea comes together with rose syrup and raspberry puree for a pinky refreshing creation. The pear juice makes it smooth. A Japanese dream in a glass.



## CAFFÈ VANILLA OAT GELATO SHAKE 10.50

The sweetest plant-based treat for all gelato lovers! Oatly vanilla gelato is blended with cold brew and oat milk in a malted shake. The powdered Milano Roastery Microblend gives a surprising texture.

Subject to availability



## SPARKLING LIME & MINT COLD BREW 9.25

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



## GELATO SHAKES 10.50

Starbucks Reserve™ gelato cream is blended with malted milkshake for a unique delicacy. Choose your favorite taste: Caffè, Choco Caffè or Stracciatella.

# 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 <small>HOT &amp; ICED</small> .....	7.25	7.75
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Espresso and cow milk infused with smallbatch smoked butterscotch.

PISTACHIO PRALINE OAT LATTE <small>HOT &amp; ICED</small> .....	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.

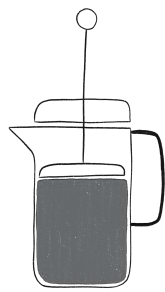
8 CUP	12.50	14.50	22.50
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## POUR-OVER

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

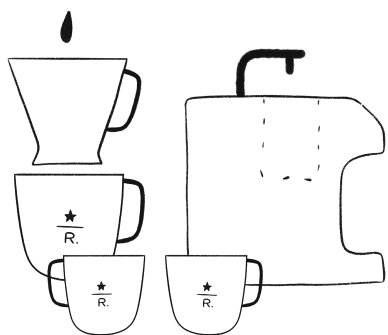
SHORT	TALL	GRANDE	
5.25	5.75	6.75	
6.75	7.75	8.75	
9.25	12.50	16.50	



## 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
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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 SHORT	15.50
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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.

# Gelato

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## GELATO – FIOR DI LATTE

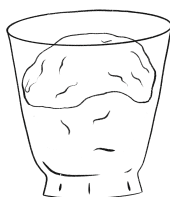
7.00

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.



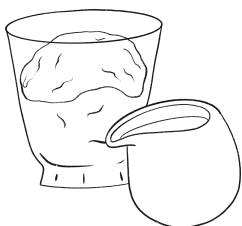
# Affogato

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## AFFOGATO

Fior di latte  
Coffee cream

8.50



## 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



## AFFOGATO COLD BREW

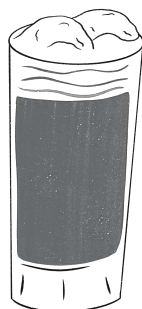
2 scoops of fior di latte gelato float on slow steeped Starbucks Reserve™ cold brew.

9.50

## AFFOGATO NITRO COLD BREW

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

10.50



# Customise Your Beverage

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## 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.