



# ARRIVIAMO™

BAR

Signature Cocktails

---

Coffee Cocktails

---

Aperitivi

---

Wines

---

Beer / Soft Drinks

---

Coffee Specialities

---

Coffee / Tea

---

Nitro & Cold Brew

---

Brewed Coffee & Flights

---

Gelato / Affogato / Shake

---

Customisation

---

# 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.



### ENDLESS 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.

### SCARLET BITTER.....15.00

Select bitter from Veneto infused with Milano Roastery Microblend meets with walnut-husk vermouth from Emilia Romagna, for a harmonious blend. The chamomile liquor brings a gentle touch softening the drink's intense flavor profile. A chamomile velvet and a dried orange slice elegantly finish the cocktail.



### 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.

### 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



## TIRAMISÙ ESPRESSO MARTINI

Espresso Martini meets  
tiramisù cream in a  
coffee-tail that takes  
you over from the first  
sip. Espresso Starbucks  
Reserve™ and  
Ketel One Vodka blend  
with luxurious tiramisù  
cream for an  
irresistibly indulgent  
taste.

18.00



## ESPRESSO MARTINI FLIGHT

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

22.00



## OLEATO™ GOLDEN FOAM™ ESPRESSO MARTINI

Starbucks Reserve™ espres-  
so,  
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



## ARIA DI PRIMAVERA

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**

12.00



## COLD BREW LEMON SOUR

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

**Spiritfree**

8.00 270mL



# 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.

# 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 CUVEE 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

---



## ROASTERY CAFFÈ LECCESE

Our interpretation of a Southern Italy classic. Milano Roastery Microblend long espresso on ice, delicately sweetened. Topped with a smooth almond foam: sweet and velvety with a rich nutty character.

8.00



## YUZU THYME ESPRESSO TONIC

Milano Roastery Microblend espresso is poured over ice and brightened with yuzu for a crisp, citrus twist. Elderflower tonic adds a light, floral lift, while a sprig of thyme brings an unexpected aromatic finish.

10.00



## ICED TIRAMISÙ ESPRESSO 12oz

The most iconic Italian dessert reinterpreted. Milano Roastery Microblend double espresso on ice topped with an exquisite tiramisù cream and cocoa powder. Served with a Savoiardi biscuit for a deliciously tempting indulgence.

8.00



## COCONUT MATCHA CLOUD

Coconut water and matcha blend for an incredible visual effect. A silky cream with coconut flakes completes the drink with notes of vanilla and ube. A unique harmony of colors and flavors.

8.00



## TIRAMISÙ LATTE

Your favorite dessert in a cup! Milano Roastery Microblend and tiramisù-infused milk for a warm and velvety sip crafted for pure pleasure. A Savoiardi biscuit and cocoa powder as toppings to complete the ritual.

SHORT 7.00



## TIRAMISÙ ESPRESSO MARTINI

Espresso Martini meets tiramisù cream in a coffee-tail that takes you over from the first sip. Espresso Starbucks Reserve™ and Ketel One Vodka blend with luxurious tiramisù cream for an irresistibly indulgent taste.

18.00



## ESPRESSO MARTINI FLIGHT

Espresso Martini, three ways: Orange Cocoa Espresso Martini, Starbucks Reserve™ Espresso Martini, Cherry Limone Espresso Martini. Espresso and oat drink infused with pistachio cream, with a sprinkle of pralined pistachio.

22.00

# 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.....	2.20	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
------------------	------	------	------

Espresso with steamed milk, lightly topped with foam.

SMOKED BUTTERSCOTCH LATTE <small>HOT &amp; ICED</small> .....	7.50	8.00
---	------	------

Espresso and cow milk infused with smallbatch smoked butterscotch.

## PISTACHIO PRALINE

OAT LATTE <small>HOT &amp; ICED</small> .....	7.50	8.00
---	------	------

Espresso and oat drink infused with pistachio cream, with a sprinkle of pralined pistachio.

FLAT WHITE.....	<small>SHORT</small> 5.25
-----------------	------------------------------

Espresso shots finished with steamed whole milk.

MAROCCHINO.....	<small>130mL</small> 4.75
-----------------	------------------------------

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

CAFFÈ D'ORZO .....	<small>130mL</small> 3.50
--------------------	------------------------------

Hot beverage made from roasted ground barley grains.

GIANDUJA MACCHIATO.....	<small>130mL</small> 5.25
-------------------------	------------------------------

Espresso combined with chocolate hazelnut milk.

## OLEATO™ CAFFÈ LATTE

WITH OATMILK.....	<small>TALL</small> <small>GRANDE</small> 6.50 7.00
-------------------	--

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

# Tea

---

LOOSE-LEAF TEA.....	<small>GRANDE</small> 6.00
---------------------	-------------------------------

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

# 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... Starbucks Reserve™ Cold Brew with vanilla syrup, finalized with a fusion of fior di latte (sweet cream) and Partanna® extra virgin olive oil.	6.50	7.00
CREAM COLD BREWS.....	7.50	8.00
Starbucks Reserve™ cold brew lightly sweetened is topped with a delicious cream foam and a delightful garnish for a tempting treat. Choose your favorite: mocha bianco, chocolate & strawberry or the new pistachio.		

# 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.

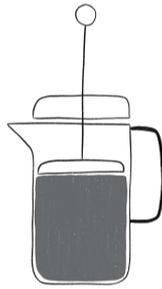
8 CUP      12.50 ☉      14.50 ☉☉      22.50 ☉☉☉



## 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.

---

## T'a Milano Chocolate

Add one of our delicious chocolate from T'a Milano to complement your coffee experience. Ask one of our baristas for the perfect pairings.

2.00

# Gelato

---



## GELATO – FIOR DI LATTE FIOR DI LATTE / COFFEE CREAM

Artisanal cream gelato for an extra smooth and creamy texture and flavor. Choose your favorite: fior di latte made with fresh whole milk from the Piedmont region or coffee cream with Starbucks Reserve™ coffee.

7.00

# Affogato

---

## 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.

12.00



## AFFOGATO COLD BREW

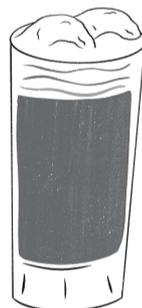
2 scoops of fior di latte gelato float on slow steeped Starbucks Reserve™ cold brew.

9.50

## AFFOGATO NITRO COLD BREW

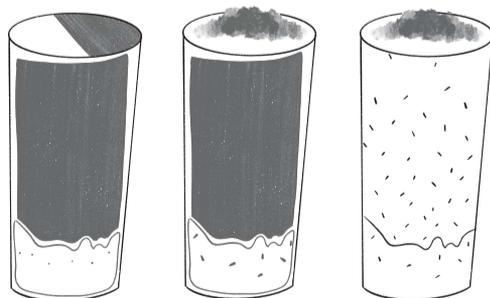
2 scoops of fior di latte gelato float on nitrogen-infused cold brew.

10.50



# Shakes

---



## CAFFÈ GELATO SHAKE

Starbucks Reserve™ e gelato is blended with malted milkshake for a unique delicacy. Choose your favorite taste:

CAFFÈ GELATO SHAKE

CHOCO CAFFÈ GELATO SHAKE

STRACCIATELLA GELATO SHAKE.

11.00

# Customise Your Beverage

---

## DAIRY ALTERNATIVES

Almond, Coconut, Oat and Soya.

## EXTRA

Whipped Cream / Soy 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.

**[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 shared equipment to store, prepare and serve them.