



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 REVERIE16.00

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



ESPRESSO MARTINI FLIGHT

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

22.00



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



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

8.00 270 mL



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 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



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



ROSE RASPBERRY SAKURA ALLURE

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.

8.00



SPRITZERS

A refreshing selection of Starbucks Reserve™ sparkling tea creations, crafted with vibrant fruit notes and botanical accents for a perfectly crisp and uplifting drink. Choose your favourite:

APRICOT & MARACUJA / STRAWBERRY SILVER NEEDLE
CITRUS LAVENDER SAGE

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

Our Cocktail Recommendation



SCARLET BITTER

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15.00



BEYOND THE STAR

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.

12.00

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
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Espresso with steamed milk, lightly topped with foam.

SMOKED BUTTERSCOTCH LATTE HOT & ICED	7.50	8.00
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Espresso and cow milk infused with smallbatch smoked butterscotch.

PISTACHIO PRALINE OAT LATTE HOT & ICED	7.50	8.00
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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

	130 mL
GIANDUJA MACCHIATO.....	5.25

Espresso combined with chocolate hazelnut milk.

	TALL	GRANDE
OLEATO™ CAFFÈ LATTE WITH OATMILK.....	6.50	7.00

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

Tea

	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...	6.50	7.00
Starbucks Reserve™ Cold Brew with vanilla syrup, finalized with a fusion of fior di latte (sweet cream) and Partanna® extra virgin olive oil.		
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.

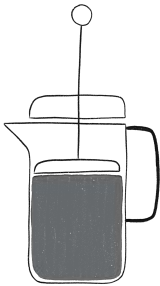
8 CUP 12.50 ☕ 14.50 ☕☕ 22.50 ☕☕☕



POUR-OVER

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

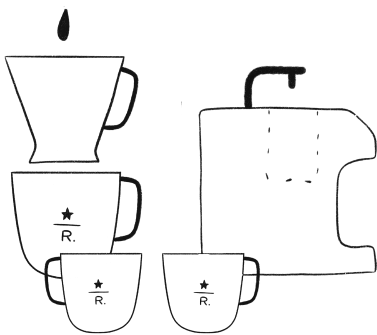
SHORT	TALL	GRANDE	
5.25	5.75	6.75	☕
6.75	7.75	8.75	☕☕
9.25	12.50	16.50	☕☕☕



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

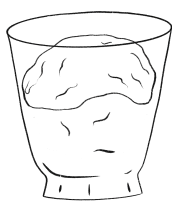
We are excited to share with you the world's rarest, most sought-after small-lot coffees. The coffee's rarity and price is shown above with ☕☕☕ showing the most exclusive beans. Ask your barista about each of today's featured coffees.

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



FIOR DI LATTE / COFFEE CREAM

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

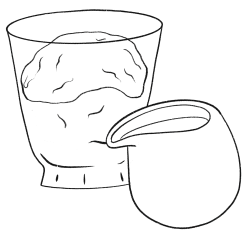
7.00

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

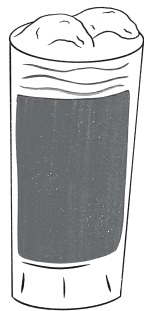
2 scoops of fior di latte gelato float on slow steeped Starbucks Reserve™ cold brew.

9.50

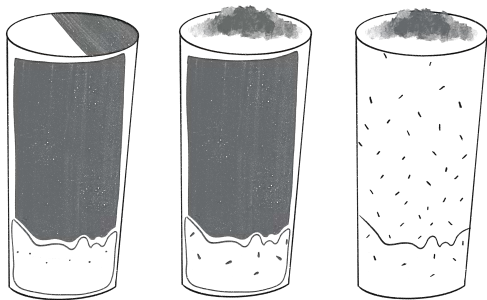
AFFOGATO NITRO COLD BREW

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,

CAFFÈ VANILLA OAT GELATO SHAKE,our plant-based option.

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.

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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.