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 winey 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

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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

FINAL SAY

Modeled on a classic green Chartreuse cocktail, The Final Say offers a fresh interpretation driven by matcha, lime juice and blanco tequila. A coffee-infused Amarenacherry completes this little masterpiece. Herbaceous and revitalizing.



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

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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.

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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.

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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

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Coffee Specialities



PUMPKIN SPICE LATTE HOT & ICED

Pumpkin spice and espresso meet again! Milano Roastery Microblend and pumpkin spice sauce with steamed milk for a creamy, spiced and smooth sip. Topped with cinnamon powder for total coziness in a cup.

TALL 8.00 GRANDE 8.50



PUMPKIN SPICE WHISKEY BARREL-AGED COLD BREW

Experience our whiskey barrel-aged cold brew finished with a delicious layer of pumpkin spice sweet cream foam. A cool take on our iconic beverage.

10.50



TIRAMISÙ LATTE

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

8.00



ICED TIRAMISÙ ESPRESSO

The most iconic Italian dessert reinterpreted. Milan 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.

9.00

Our Cocktail Reccomendation



PUMPKIN SPICE ESPRESSO MARTINI

Your favorite coffee-tail has been pumpkin-spiced up. Vanilla notes and a topping of our world-famous pumpkin spice cold foam twist our Starbucks Reserve™ Espresso Martini in a vibrant and autumnal version.

18.00



THE APRICOT & MYRTLE AFFAIR

A harmonious blend where myrtle leaf syrup meets the vibrant character of apricot. Milano Roastery Microblend cold brew adds depth to the stone-fruit liveliness, while elderflower and citrus notes lift the profile with gentle freshness. Shaken to a smooth, elegant texture and served in a flute, it offers a modern, delicate Italian-inspired sip.

16.00

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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 WITH WHIPPED CREAM	3.20	4.20

	SHORT	TALL	GRANDE
AMERICANO HOT & ICED	4.25	4.75	5.25
CAPPUCCINO	4.75	5.25	5.75
CAFFÈ LATTE HOT & ICED	4.75	5.25	5.75

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

PISTACHIO PRALINE OAT LATTE HOT & ICED 7.50 8.00
Espresso and oat drink infused with pistachio cream, with a sprinkle of pralined pistachio.

	SHORT
FLAT WHITE	5.25

	130mL
MAROCCHINO	4.75

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

	130mL
CAFFÈ D'ORZO	3.50

	130mL
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.

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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.

	270mL
COLD BREW LEMON SOUR	8.00

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

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Brewed Coffee & Flights

Join our master baristas at the experience bar and unlock the distinct flavour profiles of each brewing method.



CHEMEX® HOT OR ICED

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.

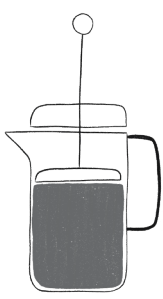
8 CUP	12.50	14.50	22.50



POUR-OVER HOT OR ICED

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

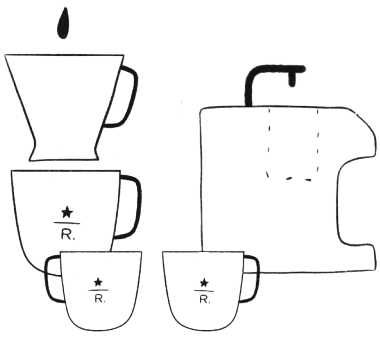
SHORT	TALL	GRANDE	
5.25	5.75	6.75	
6.75	7.75	8.75	
9.25	12.50	16.50	



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

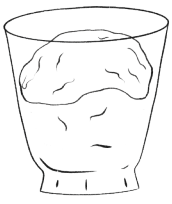
We are excited to share with you the world's rarest, most sought-after small-lot coffees. The coffee's rarity and price is shown above with showing the most exclusive beans.
Ask your barista about each of today's featured coffees.

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

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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™ AFFOGATO

FIOR DI LATTE / COFFEE CREAM

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

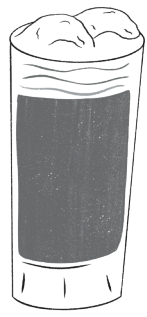
2 scoops of fior di latte gelato float on slow steeped Starbucks Reserve™ cold brew.

9.50

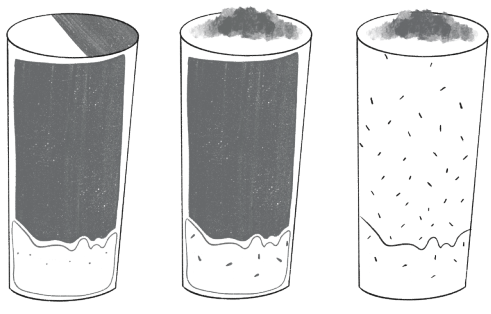
AFFOGATO
NITRO COLD BREW

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

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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 sharedequipment to store, prepare and serve them.

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