



# Food Menu



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# DROPS

## *Creative bites*



### CROCCHETTA ALLA MILANESE (3 PZ)

10

#### *MILANESE CROQUETTE (3 PCS)*

Crocchette di riso Carnaroli allo zafferano con zucchine, scamorza, servite con formaggio cremoso alla soia

*Saffron Carnaroli rice croquettes with zucchini and scamorza cheese, served with soy cream cheese*

(1, 3, 6, 7, 10)

### GNOCCO SOSPESO (3 PZ)

10

#### *SUSPENDED GNOCCO (3 PCS)*

Gnocco fritto con stracchino e prosciutto crudo

*Fried gnocco with stracchino cheese and prosciutto crudo*

(1, 7)

### MONDEGHILI DELLA TRADIZIONE (3 PZ)

10

#### *TRADITIONAL MONDEGHILI (3 PCS)*

Polpette di manzo e maiale con pane raffermo e Grana Padano, servite su coulis di pomodoro e basilico fritto

*Traditional Milanese meatballs (beef, pork, stale bread, Grana Padano), served with tomato coulis and fried basil*

(1, 3, 6, 7, 8, 10)

### BIGNÈ LOMBARDO (3 PZ)

10

#### *LOMBARD SAVOURY PUFF (3 PCS)*

Bignè salato ripieno di gorgonzola e funghi misti

*Savoury puff filled with gorgonzola and mixed mushrooms*

(1, 3, 7, 6, 10)

### CROSTONE STRACCHINO E BRESAOLA (3 PZ)

10

#### *STRACCHINO AND BRESAOLA CROSTONE (3 PCS)*

Pane croccante con bresaola della Valtellina, stracchino ed erba cipollina

*Crunchy bread with Valtellina bresaola, stracchino cheese, and chives*

(1, 7, 6, 10, 11)

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MILANESE ON A STICK (4 PZ) 12

**MILANESE ON A STICK (4 PCS)**

Tenera carne di vitello con pane croccante, servita con maionese allo zafferano  
*Tender veal with crispy breading, served with saffron mayonnaise*

(1, 3, 7, 10)

TARTARE DI MANZO (3 PZ) 10

**BEEF TARTARE (3 PCS)**

Tartare di manzo con capperi, cipolla caramellata e senape in grani, servita su chips di pane croccante

*Beef tartare with capers, caramelized onion, and mustard seeds, served on crispy bread chips*

(1, 3, 6, 7, 10, 11, 12)

BACCALÀ ALL'APERITIVO (4PZ) 10

**APERITIVO CODFISH (4 PCS)**

Chips di polenta croccante con baccalà mantecato e polvere di olive taggiasche  
*Creamed cod with Taggiasca olive powder on crispy polenta chips*

(4, 7)

SERRANO E PAN BRIOCHE (3PZ) 12

**SERRANO HAM AND BRIOCHE (3 PCS)**

Prosciutto Serrano, burro al tartufo e pan brioche caldo

*Serrano ham with warm brioche bread and truffle butter*

(1, 3, 7, 8, 11)

GAMBERONI IN TEMPURA (3PZ) 12

**TEMPURA PRAWNS (3 PCS)**

Gamberoni argentini in panatura di panko, serviti con maionese agli agrumi e pepe nero  
*Argentinian prawns in panko tempura, served with citrus mayonnaise and black pepper*

(1, 2, 3, 4, 6, 10, 12, 14)

SELEZIONE DI SALUMI 14

**CURED MEAT SELECTION**

Salumi misti serviti con chips di polenta al rosmarino

*Cured meat selection served with rosemary polenta chips* (8)

SELEZIONE DI FORMAGGI 14

**CHEESE SELECTION**

Formaggi assortiti accompagnati da confetture artigianali

*Cheese platter with artisanal jams* (7)

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# DALLA CUCINA

## *From the kitchen*



### TAGLIATELLE iQ

18

Tagliatelle all'uovo con ragù di luganega profumato al timo  
*Egg tagliatelle with luganega sausage ragù scented with thyme*  
(1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14)

### POLPO GRIGLIATO iQ STYLE

28

Polpo scottato alla griglia, servito con tortino di patate al lime e rucola fresca  
*Grilled octopus served with lime-flavored potato cake and fresh arugula*  
(14)

### TAGLIATA “DUOMO”

28

Manzo grigliato con riduzione di aceto balsamico, pomodori confit rossi e gialli, e zucchine trifolate  
*Grilled beef with balsamic reduction, red and yellow confit tomatoes, and sautéed zucchini*

### iQ BURGER

20

Burger di manzo con scamorza affumicata, pomodoro, cipolla rossa caramellata e maionese agli agrumi. Servito con patatine fritte.  
*Beef burger with smoked scamorza, tomato, caramelized red onion, and citrus mayo. Served with French fries.*  
(1, 3, 7, 11)

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# DALLA TRADIZIONE

## *From the tradition*



### RISOTTO ALLA MILANESE

18

Risotto allo zafferano con riduzione di aceto balsamico e chips di Grana Padano  
*Saffron risotto with balsamic vinegar reduction and Grana Padano chips*

(7)

### COTOLETTA DI VITELLO ALLA MILANESE

32

*MILANESE VEAL CUTLET – CHOOSE YOUR STYLE:*

#### LA CLASSICA

servita con patate al forno  
*with roasted potatoes*

(1, 3, 7, 10)

#### LA VESTITA

servita con rucola e pomodorini  
*with arugula and cherry tomatoes*

(1, 3, 7, 10)

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# TOASTED & SALADS

## CLUB LOMBARDO

18

Pane ai cereali tostato con pollo grigliato, pomodoro, insalata, cetriolo, bacon e maionese. Servito con patatine fritte.

*Toasted multigrain bread with grilled chicken, tomato, lettuce, cucumber, bacon, and mayo. Served with French fries.*

(1, 3, 6, 7, 10)

## TOAST SCAMORZA E SPECK

12

Pane tostato con scamorza affumicata, speck e rucola

*Toasted bread with smoked scamorza, speck, and arugula*

(1, 3, 6, 7, 10)

## iQ CAESAR SALAD

18

Insalata verde con petto di pollo, bacon, scaglie di Grana Padano, crostini ai cereali e salsa Caesar

*Green salad with grilled chicken, bacon, Grana Padano shavings, multigrain croutons, and Caesar dressing*

(1, 3, 4, 6, 7, 10)

## INSALATA NAVIGLI

15.

Insalata verde con formaggio Casera della Valtellina, pomodori, filangè di cetrioli e carote, uova sode e crostini ai cereali

*Green salad with Valtellina Casera cheese, tomatoes, julienned cucumber and carrot, boiled eggs, and multigrain croutons*

(1, 3, 6, 7, 10)

## CAPRESE

15

Mozzarella di bufala con pomodoro fresco e basilico

*Buffalo mozzarella with fresh tomatoes and basil*

(7)

# DESSERT

## DOLCI DEL GIORNO DI NOSTRA PRODUZIONE

da 8

*Home-made dessert*

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**INFORMAZIONI SUGLI ALLERGENI:**

Gli allergeni presenti nei piatti sono indicati con il numero corrispondente all'elenco sopra. Si prega di comunicare al personale eventuali allergie o intolleranze.

**ALLERGEN INFORMATION:**

*Allergens in the dishes are indicated by the corresponding number from the list above. Please inform staff of any allergies or intolerances.*

- (1)** Cereali contenenti glutine (grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati) / *Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof)*
- (2)** Crostacei e prodotti a base di crostacei / *Crustaceans and products thereof*
- (3)** Uova e prodotti a base di uova / *Eggs and products thereof*
- (4)** Pesce e prodotti a base di pesce / *Fish and products thereof*
- (5)** Arachidi e prodotti a base di arachidi / *Peanuts and products thereof*
- (6)** Soia e prodotti a base di soia / *Soybeans and products thereof*
- (7)** Latte e prodotti a base di latte (incluso lattosio) / *Milk and products thereof (including lactose)*
- (8)** Frutta a guscio (mandorle, nocciole, noci, noci di acagiù, noci pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland) e i loro prodotti / *Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) and products thereof*
- (9)** Sedano e prodotti a base di sedano / *Celery and products thereof*
- (10)** Senape e prodotti a base di senape / *Mustard and products thereof*
- (11)** Semi di sesamo e prodotti a base di semi di sesamo / *Sesame seeds and products thereof*
- (12)** Anidride solforosa e solfiti (se in concentrazione superiore a 10 mg/kg o 10 mg/l espressi come SO<sub>2</sub>) / *Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>)*
- (13)** Lupini e prodotti a base di lupini / *Lupin and products thereof*
- (14)** Molluschi e prodotti a base di molluschi / *Molluscs and products thereof*

L'elenco dei prodotti surgelati o congelati è disponibile nel menù digitale.  
*The list of frozen or deep-frozen products is available in the digital menu.*

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# Beverage Menu



# SIGNATURE COCKTAILS



## CUBA

14

Rum with Cuban cigar, Mint, Mango, Lime, Coca-Cola

## TAIWAN *(BUBBLE TONIC)*

15

Gin, Earl grey tea, Tonic water, Strawberry pearls

## SEOUL

25

(sharing cocktail for two) Gin infused with lemongrass & ginger, plum soju, lemon, ginger ale

## UKRAINE

14

Vodka, Honey, Apricot, Fresh lemon juice, Cherry Liqueur

## WONDERLAND

14

BigBabol Vodka, Strawberry, Banana, Lemon juice, Glitter

## MEXICO

14

Jalapeño Tequila, Coconut, Pineapple, Fresh lime juice

## POLYNESIA

15

LiQuido Rum Blend, Coconut, Citrus Mix, Nutmeg

## PORTUGAL

14

Porto, Cherry Bitter, Saffron, Lemon, Soda water

## JAPAN

15

Japanese blended whisky, Sake, Lemon juice, Matcha tea, Egg white, Soy sauce

## U.S.A.

15

Bourbon Whisky, Apple, Cinnamon, Hibiscus, Fresh lemon juice, Soda water

## SPAIN *(Our concept of Sangria)*

15

Gin Mare, Licor 43, White vermouth, Sugar Syrup, White wine and fresh fruit

## LONDON

14

(served warm)  
London Dry Gin, Apple, Black pepper, English breakfast tea

TELLING  
THE WORLD  
THROUGH  
ITS FLAVORS

Each creation is inspired by a different culture and tradition, blending authentic and surprising ingredients into mixes that evoke distant atmospheres. From the heart of Milan, every cocktail becomes a destination to discover, sip after sip.

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# OUR CLASSIC

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## MULETTO

Italian Rhubarb Liqueur, Passion fruit,  
Lime, Ginger Beer

14

## MILANESE GIN FIZZ

Gin, Saffron, Fresh Lemon Juice,  
Bitter Campari reduction

15

## IRIS

Gin infuse with iris root, Violet  
Liqueur, Limone

15

## MARGARITA TONIC

Tequila blanco, Cointreau, fresh lime  
juice, fresh dill syrup, Tonic water

15

## PURPLE STRAIN

Gin, Butterfly Pea Flower Tea, Lime,  
Thyme, Rosemary

14



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# MOCKTAIL

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## FLORIDA [Alcohol Free]

Strawberry, Cranberry juice, Soda  
water, Mint leaves

12

## GIN TONIC [Alcohol Free]

Seedlip alcohol free Gin  
& Tonic water

12

## BALI [Alcohol Free]

Coconut, Passion Fruit, Citrus Mix

12

## SPRITZ [Alcohol Free]

Monin Alcohol free bitter, Pink  
grapefruit soda

12



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# NEGRONI LIST

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|                                                                                                                |    |                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------|----|
| NEGRONI EXPERIENCE                                                                                             | 25 | NEGRONI SOFA                                                                                                           | 16 |
| Trio of Small Negronis chosen by you                                                                           |    | Classic Negroni made with Gin, Bitter Campari, Sweet Vermouth infused with lemon balm, English breakfast tea, Lavender |    |
| NEGRONI (The Classic)                                                                                          | 15 |                                                                                                                        |    |
| Gin, Bitter Campari, Sweet vermouth                                                                            |    |                                                                                                                        |    |
| ITALY                                                                                                          | 16 | NEGRONI BURRO E SALVIA                                                                                                 | 16 |
| Citrus gin, Basil Bitter Campari, Hazelnut red Vermouth                                                        |    | Dry Gin, Bitter Campari, Sweet Vermouth, Butter, Sage                                                                  |    |
| THAI NEGRONI                                                                                                   | 16 | DIRTY WHITE NEGRONI                                                                                                    | 16 |
| Classic Negroni made with Gin, Bitter Campari, Sweet Vermouth cooked in sous vide with cardamom and lemongrass |    | Portofino Gin, White Bitter, White Vermouth, Olive brine                                                               |    |
| COFFEE NEGRONI                                                                                                 | 16 | NEGRONI DI MARE                                                                                                        | 16 |
| Classic Negroni made with Gin, Bitter Campari, Sweet Vermouth filtered by Brazilian Coffee 100% Arabica        |    | Gin, Bitter Campari, Sweet Vermouth, Lemon, Lime, Sea Water                                                            |    |
| TMT (Torino - Milano - Tokyo)                                                                                  | 16 | TRUFFLE NEGRONI                                                                                                        | 16 |
| Sweet Vermouth, Bitter Campari, Sake                                                                           |    | Gin, Bitter Campari, Sweet Vermouth, Truffle                                                                           |    |



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# CLASSIC COCKTAIL

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## AMARETTO SOUR

14

Amaretto, Fresh lemon juice, Sugar, Egg white

## BASIL SMASH

16

Portofino Dry Gin, Fresh lemon juice, Agave syrup, Basil leaves

## TEQUILA SUNRISE

15

Tequila Blanco, Fresh orange juice, Grenadine

## PALOMA

14

Tequila, Agave syrup, Fresh lime juice, Pink grapefruit soda

## FRENCH 75

16

Gin, Lemon juice, Sugar, Sparkling wine

## DRY MARTINI

15

Tanqueray Ten Gin, Dry Vermouth, Olive

## MOSCOW MULE

12

Vodka, Lime, Ginger Beer

## DON'S SPECIAL DAIQUIRI

14

LiQuido Blend Rhum, Passion fruit, Honey, Fresh lime juice

## SPRITZ

12

Aperol / Campari or Select, Prosecco, Soda

*Didn't you find your cocktail? Please, ask to the staff*

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# WINE BY THE GLASS

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FROM 8€

In order to promote Italian enography, wines by the glass may undergo weekly variations. Ask our STAFF to know all the new proposals.

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# GIN [50 ml] & TONIC WATER

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**CLASSIC AND DRY STYLE**

|                           |    |
|---------------------------|----|
| Bombay Sapphire   ENGLAND | 14 |
| Fifty Pounds   ENGLAND    | 14 |
| Big Gino   ITALY          | 14 |
| Giass   ITALY             | 15 |

**JUNIPER RICH AND ROBUST**

|                                  |    |
|----------------------------------|----|
| Plymouth Navy Strenght   ENGLAND | 14 |
| Sipsmith Vjop   ENGLAND          | 16 |
| Bordiga Premium Smoke   ITALY    | 15 |

**CITRUS, HERBACEOUS AND FLORAL**

|                                     |    |
|-------------------------------------|----|
| Bulldog   ENGLAND                   | 14 |
| Tanqueray Ten   ENGLAND             | 14 |
| Fifty pounds   ENGLAND              | 14 |
| Silent Pool   ENGLAND               | 15 |
| Botanist   SCOTLAND                 | 14 |
| Hendrick's   SCOTLAND               | 14 |
| Hendrick's Orbium   SCOTLAND        | 15 |
| Hendrick's Neptunia   SCOTLAND      | 15 |
| Hendrick's Flora Adora   SCOTLAND   | 16 |
| Hendrick's Grand Cabaret   SCOTLAND | 16 |
| Grifu   ITALY                       | 14 |
| Old Grifu   ITALY                   | 14 |

|                                |    |
|--------------------------------|----|
| Primo   ITALY                  | 15 |
| Malfy Pompelmo   ITALY         | 15 |
| Gil   ITALY                    | 15 |
| Audeo   ITALY                  | 15 |
| Ginarte   ITALY                | 15 |
| Tassoni   ITALY                | 15 |
| Principum   ITALY              | 16 |
| Engine   ITALY                 | 16 |
| Portofino   ITALY              | 16 |
| Mare   SPAIN                   | 16 |
| Ferdinand's Saar Dry   GERMANY | 16 |
| Elephant   GERMANY             | 18 |
| Monkey 47   GERMANY            | 15 |

|                                                   |    |                                          |    |
|---------------------------------------------------|----|------------------------------------------|----|
| Distillerie De Monaco<br>Gin aux agrumes   FRANCE | 14 | Nikka Coffey   JAPAN                     | 14 |
| Rutte Dutch Dry Gin<br>  NETHERLANDS              | 14 | Amrut Nilgiris Indian<br>Dry Gin   INDIA | 14 |
| Crosskeys   LATVIA                                | 15 |                                          |    |

## OUR HOMEMADE GIN

|                                                                              |    |                                                                 |    |
|------------------------------------------------------------------------------|----|-----------------------------------------------------------------|----|
| Shiso Gin<br><i>Dry Gin infused with Shiso leaf</i>                          | 14 | Saffron Gin<br><i>Saffron Dry Gin</i>                           | 14 |
| Blue Gin<br><i>Dry Gin made with Butterfly Pea Flower</i>                    | 14 | Pink Gin<br><i>Fresh Dry Gin with Pink Grapefruit and Basil</i> | 14 |
| Garden Gin<br><i>Dry Gin with a touch of Rosemary, Thyme, Lemon and Lime</i> | 14 |                                                                 |    |



## VODKA

[50 ml]

|                        |    |                     |    |
|------------------------|----|---------------------|----|
| Stolichnaya   RUSSIA   | 9  | Belvedere   POLAND  | 14 |
| Moskovskaya   RUSSIA   | 9  | Ketel One   HOLLAND | 12 |
| Beluga Silver   RUSSIA | 14 | Grey Goose   FRANCE | 14 |
| Tito's   USA           | 12 |                     |    |



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# WHISKY & WHISKEY

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[50 ml]

## SINGLE MALT SCOTCH

|                                    |    |
|------------------------------------|----|
| Talisker Skye   ISLAND             | 14 |
| Ardberg 5yo   ISLAY                | 15 |
| Laphroaig 10yo   ISLAY             | 16 |
| Lagavulin 16yo   ISLAY             | 20 |
| Monkey Shoulder   SPEYSIDE         | 14 |
| Balvenie Double 12yo<br>  SPEYSIDE | 15 |
| Glenfiddich 15yo   SPEYSIDE        | 20 |
| Glenmorangie 10yo<br>  HIGHLANDS   | 14 |
| Oban 14yo   HIGHLANDS              | 16 |
| Macallan 12yo   HIGHLANDS          | 18 |
| Caol Ila 18yo   HIGHLANDS          | 30 |

## BLENDED SCOTCH

|                           |    |
|---------------------------|----|
| Johnny Walker Black Label | 12 |
| Chivas Regal 12yo         | 14 |

## IRISH

|                       |    |
|-----------------------|----|
| Jameson               | 12 |
| Bushmill's Black Bush | 12 |

## AMERICAN

|                          |    |
|--------------------------|----|
| Jack Daniels Tennessee   | 10 |
| Lot40 Rye                | 14 |
| Bulleit Rye              | 14 |
| Buffalo Trace Bourbon    | 12 |
| Bulleit Bourbon          | 14 |
| Maker's Mark Bourbon     | 14 |
| Woodford Reserve Bourbon | 14 |

## JAPANESE

|                       |    |
|-----------------------|----|
| Nikka From The Barrel | 16 |
|-----------------------|----|



# SUGAR CANE

[50 ml]

## FRENCH STYLE RHUM

Trois Rivières Blanc  
| MARTINIQUE

12

St James Royale Ambré  
| MARTINIQUE

12

J. Bally 7 Ans D'âge  
"Pyramide" | MARTINIQUE

18

## ENGLISH STYLE RHUM

Eldorado 15yo  
| BRITISH GUYANA

16

## CACHAÇA

Yaguara Organic  
| BRAZIL

8

## SPANISH STYLE RON

Flor De Caña 4yo  
| NIGARAGUA

9

Flor De Caña 7yo  
| NIGARAGUA

10

Flor De Caña 12yo  
| NIGARAGUA

14

Barcelo' Imperial  
| DOMINICAN REPUBLIC

14

Abuelo 12yo | PANAMA

14

Diplomatico Reserva  
Exclusiva | VENEZUELA

14

Botran 18yo | GUATEMALA

16

Zacapa 23yo | GUATEMALA

16

Zacapa Xo | GUATEMALA

30



# MEZCAL

[50 ml]

## MEZCAL

|                          |    |
|--------------------------|----|
| Encantado   OAXACA       | 12 |
| Alipus S.juan   OAXACA   | 12 |
| Nuestra Soledad   OAXACA | 14 |

Rooster rojo Reposado | JALISCO 10

|                            |    |
|----------------------------|----|
| Espolon Blanco   JALISCO   | 8  |
| Espolon Reposado   JALISCO | 10 |
| Patron Silver   JALISCO    | 12 |
| Tapatio Reposado   JALISCO | 12 |
| Tapatio Anejo   JALISCO    | 14 |
| Kah Blanco   JALISCO       | 12 |

## TEQUILA

|                               |   |
|-------------------------------|---|
| Rooster rojo Blanco   JALISCO | 8 |
|-------------------------------|---|

# BRANDY

[50 ml]

## BRANDY

|                            |    |
|----------------------------|----|
| Carlos I   SPAIN           | 12 |
| Stravecchio Branca   ITALY | 7  |

## CALVADOS

|                             |    |
|-----------------------------|----|
| Père Magloire VSOP   FRANCE | 12 |
|-----------------------------|----|

## ARMAGNAC

|                              |    |
|------------------------------|----|
| Duc De Maravat VSOP   FRANCE | 14 |
|------------------------------|----|

## COGNAC

|                           |    |
|---------------------------|----|
| Martell VS   FRANCE       | 12 |
| Remy Martin VSOP   FRANCE | 14 |
| Delamain XO   FRANCE      | 20 |
| Hennessy VS   FRANCE      | 12 |

## PISCO

|                           |    |
|---------------------------|----|
| Barsol Acholado   PERÙ    | 10 |
| Tabernero Acholado   PERÙ | 10 |

## SHERRY

|                      |   |
|----------------------|---|
| Tio Pepe Dry   SPAIN | 7 |
|----------------------|---|



# AMARO LIQUEUR, VERMOUTH & BITTER [60 ml]

|                |   |                        |    |
|----------------|---|------------------------|----|
| Amaro Del Capo | 7 | Jägermeister           | 7  |
| Disaronno      | 7 | Jefferson              | 8  |
| Montenegro     | 7 | Nonino                 | 8  |
| Lucano         | 7 | Braulio Riserva        | 8  |
| Cynar          | 7 | Sambuca                | 7  |
| Ramazzotti     | 7 | Frangelico             | 7  |
| Averna         | 7 | Limoncello Villa Massa | 7  |
| Fernet Branca  | 7 | Vermouth & Bitter      | 12 |
| Unicum         | 7 | Braulio                | 8  |
|                |   | Amara                  | 8  |

# GRAPPA [50 ml]

|                      |   |                     |   |
|----------------------|---|---------------------|---|
| Grappa Poli Barrique | 7 | Grappa Poli Moscato | 7 |
| Grappa Poli Bianca   | 7 |                     |   |

# BEER

|                                  |     |                           |     |
|----------------------------------|-----|---------------------------|-----|
| Stella Artois [0,4]              | 7   | Corona Zero               | 6.5 |
| PREMIUM LAGER BELGIAN DRAFT BEER |     | Analcolica [0,33]         |     |
|                                  |     | BOTTLED ALCOHOL FREE BEER |     |
| Leffe [0,33]                     | 7.5 |                           |     |
| LEFFE ROUGE ABBEY RED            |     |                           |     |
| DOUBLE MALT DRAFT BEER           |     |                           |     |

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# SOFT DRINK & COFFEE

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|                           |     |                      |   |
|---------------------------|-----|----------------------|---|
| Espresso • Decaf Espresso | 2   | Soft drinks          | 5 |
| • Barley Coffee           |     | Fruit juices         | 5 |
| Cappuccino                | 3   | Fresh orange juice   | 6 |
| Americano                 | 3.5 | Smoothie of the Week | 8 |
| Shaken Iced Espresso      | 4   |                      |   |
| Tea • Infusions           | 5   |                      |   |



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L'elenco degli allergeni è disponibile nel menù digitale o su richiesta al personale.  
*The list of allergens is available in the digital menu or on request from the staff*