



al

PICCOLO

coffee • drinks • food & more

C A F F E T T E R I A

CAFFE ESPRESSO	1,30
CAFFE AMERICANO	1,80
CAFFE DECAFFEINATO	1,50
CAFFE CORRETTO	1,80
CAFFE DI ORZO PICCOLO	1,50
" GRANDE	1,70
GINSENG PICCOLO	1,50
" GRANDE	1,70
CAPPUCCINO	1,60
CAPPUCCINO XXL	3,00
LATTE MACCHIATO	2,50
MAROCCHINO	1,60
MAROCCHINO WITH NUTELLA	2,50
GLASS OF MILK SMALL	1,00
" BIG	1,80
HOT TEAS	2,50
SOY CAPPUCCINO	2,20
BARLEY OR GINSENG CAPPUCCINO	2,00
FRESH ORANGE JUICE	3,50
JUICES	3,00
APPLE JUICE 100%	3,00
APFELSCHORLE	3,50

coffee on the rocks

ICED COFFEE WITH ALMOND MILK	2,00
ICED CAPPUCCINO	3,00
ICED COFFEE	3,00
ICED COFFEE WITH LIQUOR	4,00
COFFEE CREAM	3,00

to eat ..

BRIOCHES	
BRIOCHES VEGANA	1,50
FOCACCIA	1,80
PIZZA	1,50
	1,50

our

homemade cakes

CROSTATA	3,00
STRUDEL DI MELE	3,00
TORTA DELLA NONNA	3,50

...

come in and take a look

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beers

bottles

draught

ICHNUSA 0.20 €3

0.40 €5

KARDINAL ROSSA 0.20 €4

0.40 €6

BECKS 33CL € 3.50

MORETTI 66CL €5

ICHNUSA NON FILTRATA 33CL €4

TENNENTS 33CL €4

FRANZISKANER WEIZEN 50CL €5

LEFFE ROUGE €5

CORONA 33CL €4

BIRRA ZERO ALCOL €4

wine

glass €5. bottle €28

white

PIGATO (LIGURIA)

VERMENTINO (LIGURIA)

GRECO DI TUFO (CAMPANIA)

RIBOLLA GIALLA (FRIULI VENEZIA GIULIA)

GEWURZTRAMINER (TRENTINO A/A)

MULLER THURGAU (TRENTINO A/A)

red

ROSSESE (LIGURIA)

ORMEASCO (LIGURIA)

LAGREIN (TRENTINO A/A)

REFOSCO DAL PEDUNCOLO ROSSO

(FRIULI VENEZIA GIULIA)

rosé

SCHIAVA (TRENTINO A/A)

ALGHERO ROSATO (SARDEGNA)

sparkling

PROSECCO DOCG €4,50/18

bulk wines

CHARDONNAY

0.25l €6

MERLOT

0.50l €10

ROSATO

1l €18

mocktails €6

PARADISE : FRESH FRUIT • PINEAPPLE JUICE • COCONUT

VIRGIN MOJITO: SUGAR • LIME • MINT • SODA

VIRGIN COLADA: PINEAPPLE JUICE • COCONUT

VIRGIN PALOMA: GRAPEFRUIT JUICE • LIME • AGAVE SYRUP

C O C K T A I L S



€5

APEROL
CAMPARI
LIMONCELLO
PASSION FRUIT
SARTI
VENTURO
HUGO:
*elderberry syrup, lime,
mint*

cocktails

NEGRONI: CAMPARI • GIN • RED VERMOUTH €7

NEGRONI SBAGLIATO: CAMPARI • VERMOUTH • PROSECCO €7

AMERICANO: CAMPARI • RED VERMOUTH • SODA €7

NEGROSKI: CAMPARI • RED VERMOUTH • VODKA €7

GIN TONIC €8

MOJITO: RUM • LIME • MINT • SUGAR €8

GIN TONIC: GIN • TONIC WATER €8

CUBA LIBRE: RUM SCURO • COCA COLA €8

PINA COLADA: RUM • COCONUT • PINEAPPLE JUICE €8

CAIPIRINHA: CACHACA • LIME • SUGAR €8

CAIPIROSKA FRAGOLA: VODKA • LIME • SUGAR • STRAWBERRIES €8

BAILEYS BANANA COLADA: BAILEYS • COCONUT • PINEAPPLE • BANANA JUICE €8

MOSCOW MULE: VODKA • GINGER BEER • LIME €8

ITALIAN MULE: GIN ITALIANO • GINGER BEER • LIME €8

LONG ISLAND ICED TEA: RUM • VODKA • TEQUILA • GIN • TRIPLE SEC • SUGAR •

LIME • COLA €8

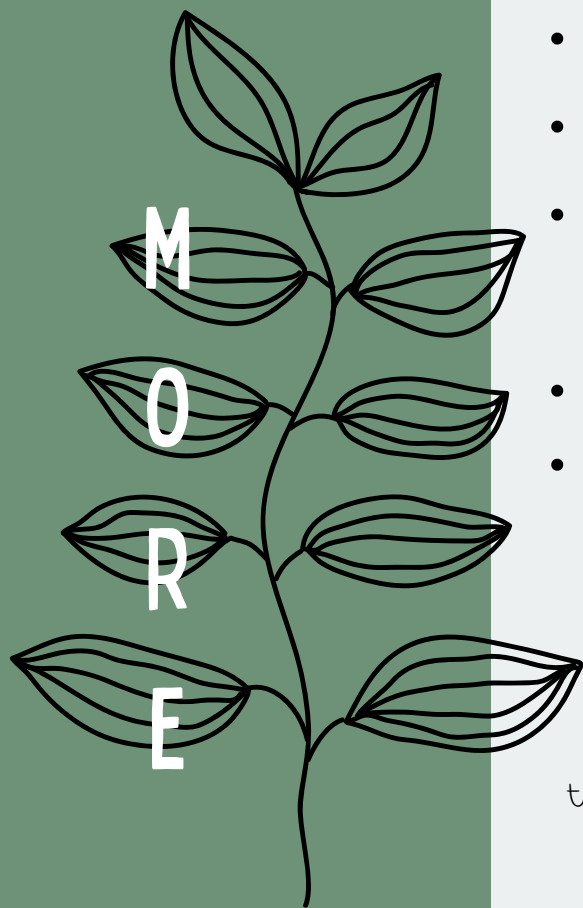
PALOMA: TEQUILA • GRAPEFRUIT JUICE • LIME • AGAVE SYRUP €8

TEQUILA SUNRISE: TEQUILA • ORANGE JUICE • GRENATINE €8

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masei toast €5

CLASSICO: COOKED HAM • CHEESE • TOMATO • MAYONNAISE (1,3,7,10,12)

SPICY: COOKED HAM • CHEESE • TOMATO • SPICY SAUCE (1,3,7)

VEGGIE: TOMATO • ARUGULA • CHEESE • PINK SAUCE (1,3,7)

PLANT BASE: TOMATO • SLICED • CHEESE • SAUCE

ALL PLANT BASED (1,6,10)

panini e piadine €7

- ALOHA: TOMATO • MOZZARELLA • TUNA • COCKTAIL SAUCE • SALAD (1,3,7)
- SHAKA: COOKED HAM • TOMATO • PRAWNS* • COCKTAIL SAUCE (1,2,3,12)
- JETTY: BRESAOLA • TOMATO • PHILADELPHIA • ROCKET SALAD (1,3,7)
- MISTRAL: RAW HAM • TOMATO • MOZZARELLA • MAYONNAISE • SALAD (1,3,7)
- BAJA: SPECK • BRIE • MAYONNAISE (1,3,7)
- ONDA: SALAMI • CHEESE • TOMATO • MAYONNAISE • SALAD (1,3,7)
- GARDA: CARPACCIO OF CARNE SALADA • TOMATO • PHILADELPHIA • ROCKET SALAD +2€ (1,7)
- VENTO: GRILLED VEGETABLES • MOZZARELLA • PESTO (1,7,8)
- PLANT BASE: SLICED AND CHEESE VEGETABLE MAYONNAISE • TOMATO • SALAD (1,6,10)

toast and panini are not available for dinner

BURGER • IN SALATONE



gli hamburger

served with homemade buns

CLASSICO: BEEF BURGER • TOMATO • CHEESE • SALAD • SAUCE (1,3,7) €9

BOMBA: BEEF BURGER • BURRATA • GRILLED ONION • TOMATO •

SALAD • SAUCE (1,3,7) €10

VEGGIE: VEGETABLE BURGER • TOMATO • CHEESE •

SALAD • SAUCE (1,3,7) €9

VEGAN OPTIONS AVAILABLE: PLANT BASED BREAD, VEGETABLE CHEESE,

VEGETABLE SAUCE +€1.50

salads €9

- MAESTRALE: SALAD • TOMATO • MOZZARELLA • CORN • CARROTS • EGG (3,7)
- LIBECCIO: SALAD • TOMATO • MOZZARELLA • TUNA • TAGGIASCA OLIVES (4,7)
- SCIROCCO: SALAD • STRIMP* • COCKTAIL SAUCE (2,12)
- PONALE: SALAD • BRESAOLA • APPLES • NUTS • BALSAMIC GLAZE (8,12)
- KITE: ROCKET SALAD • BRESAOLA • GRANA FLAKES (7)
- GRECA: SALAD • TOMATO • FETA • ONION • TAGGIASCA OLIVES (7)
- CAPRESE: TOMATO • MOZZARELLA • OREGANO • BASIL (7)
- CAPRESE DI BUFALA: TOMATO • BUFFALO MOZZARELLA • OREGANO • BASIL (7)
- LA VEGANA: SALAD, ROCKET SALAD, TOMATO, CHICKPEAS, VEGETABLE FETA, OLIVES, ONIONS, WALNUTS (8)

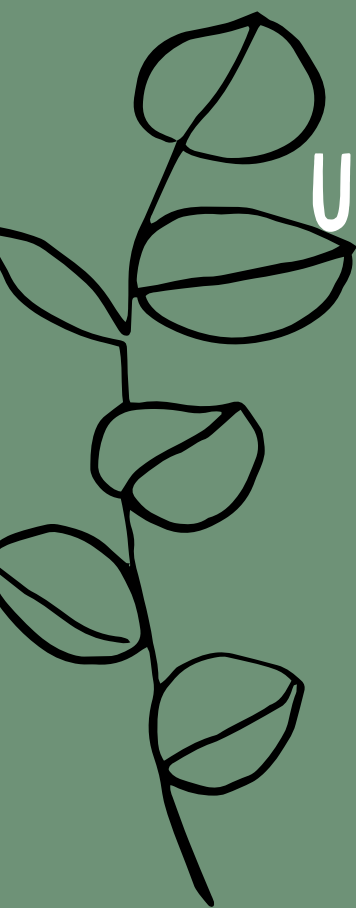


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to start...

ANCHOVIES STUFFED LIGURIAN STYLE €3 EACH** (1,3,4,7)

LIGURIAN PANFRITTO €5 (1)

WITH SPECK OR RAW HAM OR GORGONZOLA +€3 (7)

the appetizers

OCTOPUS* WITH POTATOES, CHERRY TOMATOES AND TAGGIASCA OLIVES €16 (9,14)

MUSSELS MARINARA €10 (14)

CARPACCIO OF CARNE SALADA WITH ROCKET, CHERRY TOMATOES AND PARMESAN
€16 (7)

the first courses

TAGLIOLINI ALLA CHITARRA WITH SEAFOOD* €16 (1,2,3,7,4,12,14)

GREEN TAGLIOLINI * WITH SALMON, LEMON AND DILL €15 (1,3,4,7)

PASTA WITH OUR HOMEMADE SAUCES:

TOMATO €10

BOLOGNESE SAUCE €10

PESTO WITH BASIL KM0 (7,8) €10

the second courses

FRIED MIXED SEAFOOD*(SQUID•SHRIMP•ANCHOVIES•MOLET) AND
VEGETABLE(CARROTS•ZUCCHINI•EGGPLANT) €18 (1,2,3,4,12,14)

SLICE OF SWORDFISH* GRILLED €16 (4)

GRILLED BEEF STEAK €16

BREADED CUTLET **€12 (1,3)

the side dishes

FRENCH FRIES*€4

MIXED SALAD €4

GRILLED VEGETABLES €6

COPERTO €1

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le classiche

- MARGHERITA: TOMATO•MOZZARELLA•OREGANO €6 (1,7)
- NAPOLI: TOMATO•MOZZARELLA•ANCHOVIES•OREGANO €7 (1,4)
- MARINARA: TOMATO•GARLIC•OREGANO €5 (1)
- 4 STAGIONI: TOMATO•MOZZARELLA•COOKED
HAM•MUSHROOMS•ARTICHOKES•OLIVES €9 (1,7)
- PROSCIUTTO E FUNGHI: TOMATO•MOZZARELLA•HAM
MUSHROOMS €8 (1,7)
- VIENNESE: POMODORO•MOZZARELLA•WURSTEL €8 (1,7)
- DIAVOLA: TOMATO•MOZZARELLA•SPICY SALAMI €8 (1,7)
- PUGLIESE: TOMATO•MOZZARELLA•ONIONS €7 (1,7)
- TONNO E CIPOLLE: TOMATO•MOZZARELLA•TUNA•ONIONS €7,50 (1,7,4)
- 4 FORMAGGI ROSSA: TOMATO•MOZZARELLA•BRIE•GORGONZOLA•
FONTINA €9 (1,7)
- 4 FORMAGGI BIANCA: MOZZARELLA•BRIE•GORGONZOLA•FONTINA €9 (1,7)
- VEGETARIANA: TOMATO•MOZZARELLA•ZUCCHINI•EGGPLANT•ONIONS•
PEPPERS €8.50 (1,7)

le rosse

- SPECK E ZOLA: TOMATO•MOZZARELLA•SPECK•GORGONZOLA €9 (1,7)
- BUFALINA: TOMATO•BUFFALO MOZZARELLA•BASIL €9 (1,7)
- DELICATA: TOMATO•MOZZARELLA•BRIE•RAW PARMA HAM€9 (1,7)
- BISMARCK: TOMATO•MOZZARELLA•COOKED HAM•EGG €9 (1,3,7)
- AMERICANA: TOMATO•MOZZARELLA•WURSTEL•FRIES €9 (1,7)
- MEDITERRANEA: TOMATO•MOZZARELLA•OLIVES•TUNA•
ANCHOVIES•GARLIC €9 (1,7,4)
- PARADISE: TOMATO•BURRATA•ZUCCHINI•RAW PARMA •PARMESAN €13(1,7)
- LIMONAIA: TOMATO•BURRATA STRACCIATELLA•CANTABRIAN ANCHOVIES•
LEMON ZEST €13 (1,4,7)
- PRIMAVERA: TOMATO•MOZZARELLA•BRESAOLA•ARUGULA•GRANA•
BALSAMIC GLAZE €13 (1.7.12)
- ZUCCHINE E GAMBERETTI: TOMATO•MOZZARELLA•ZUCCHINI•SHRIMPS* €10
(1,7,2,12)
- A&G: TOMATO•MOZZARELLA•PREAM•SALMON•
PARSLEY•ARUGULA €10 (1,7,4)

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- FRUTTI DI MARE: TOMATO•SEAFOOD* €14 (1,2,4,12,14)
- CALZONE: TOMATO•MOZZARELLA•HAM•MUSHROOMS €9 (1,7)
- BLUES: TOMATO•BURRATA•SPECK•NUTS € 13 (1,7,8)

le bianche

- FOCACCIA €5 (1)
- TRENTINA: CARPACCIO OF CARNE SALADA TRENTINO•ROCKET SALAD•CHERRY TOMATOES•PARMESAN€14 (1,7)
- ESTATE: MOZZARELLA•CREAM•CORN•TOMATOES €7,50 (1,7)
- BOSCO: BUFFALO MOZZARELLA•SPICY SALAMI•PORCINI MUSHROOMS•TOMATOES•ARUGULA €13 (1,7)
- STIVO: BUFFALO MOZZARELLA•SAUSAGE•TROPEA ONION•PORCINI MUSHROOMS€13 (1,7)
- BOMBA: MOZZARELLA•GORGONZOLA•ONION•CREAM•PESTO €12 (1,7,8)
- RIVIERA: OLIVE PATE•STRACCHINO•COOKED HAM•CHERRY TOMATOES•ROCKET SALAD €12 (1,7)
- PHILADELPHIA: MOZZARELLA• PHILADELPHIA•TOMATOES•PARMA CHEESE, ROCKET SALAD €13 (1,7)
- FRESCA: STRACCHINO CHEESE•TOMATOES•OLIVES•CRUDO DI PARMA• ROCKET SALAD€13 (1,7)
- MORTAZZA: MOZZARELLA•BURRATA•MORTADELLA•PISTACHIOS €13 (1,7,8)

la farinata
small portion €5
large portion €9

- LA CLASSICA
- WITH ROSEMARY
- WITH SPRING ONION
- WITH GORGONZOLA (7)
- WITH SAUSAGES

farinata is a traditional ligurian dish based on chickpea flour, water, oil and salt, baked in a copper pan in a wood oven. the surface becomes crispy while the inside remains softer

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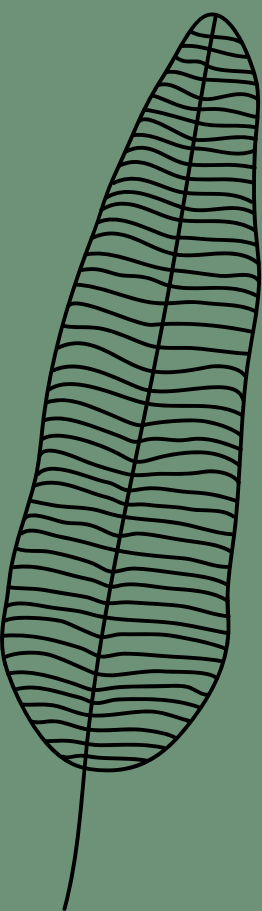
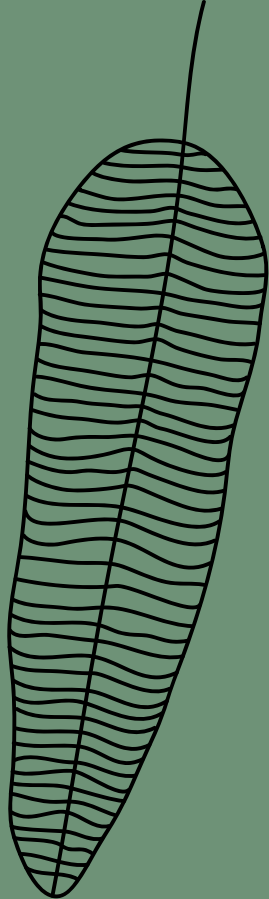
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homemade sweets €7

- TIRAMISÙ (1,3,7)
- PANNA COTTA CON FRAGOLE (7)
WITH CHOCOLATE (7)
WITH COFFEE POWDER
WITH CARAMEL
- SHORTBREAD TART WITH CUSTARD AND FRESH FRUIT (1,3,7)
- LARGE PUFF PASTRY WITH PASTRY CREAM, CHANTILLY CREAM,
STRAWBERRIES AND BLUEBERRIES (1,3,7)
- OUR CAKES, SERVED WITH ICE CREAM AND CREAM

ask us what the
cakes of the day are

the other sweet temptations €6

- MERINGUE WITH STRAWBERRIES (3,7)
WITH CHOCOLATE (7)
WITH GRAND MARNIER
- ICE CREAM CUP WITH FLAVORS OF YOUR CHOICE AND CREAM
- STRAWBERRIES WITH ICE CREAM
- BABY CUP WITH ICE CREAM AND MINI MARSHMALLOW

A L L E R G E N I



GLUTINE - 1

(cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati derivati)



CROSTACEI E DERIVATI - 2

(gamberi, scampi, granchi) simili



UOVA - 3

(uova e prodotti che le contengono: maionese, emulsionanti, pasta all'uovo)



PESCE E DERIVATI - 4

(prodotti alimentari in cui è presente il pesce, anche in piccole percentuali)



ARACHIDI E DERIVATI - 5

(creme e condimenti in cui vi sia anche in piccole dosi)



SOIA E DERIVATI - 6

(prodotti derivati come latte di soia, tofu, spaghetti di soia e simili)



LATTE E DERIVATI - 7

(ogni prodotto in cui viene usato il latte: yogurt, biscotti, torte, gelato e creme varie)



FRUTTA A GUSCIO E DERIVATI - 8

(mandorle, nocciole, noci comuni, anacardi, pistacchi ...)



SEDANO E DERIVATI - 9

(sia in pezzi che all'interno di preparati per zuppe, salse e concentrati vegetali)



SENAPE E DERIVATI - 10

(si può trovare nelle salse e nei condimenti, specie nella mostarda)



SEMI DI SESAMO E DERIVATI - 11

(semi interi usati per il pane, farine che lo contengono in minima percentuale)



ANIDRIDE SOLFOROSA E SOLFITI - 12

usati come conservanti



LUPINO E DERIVATI - 13

(presenti in cibi vegan sotto forma di: arrostiti, salamini, farine e similari)



MOLLUSCHI E DERIVATI - 14

(capasanta, cozza, ostrica, vongola, tellina, ecc...)

**in assenza di prodotti freschi verranno utilizzati prodotti surgelati o abbattuti in loco di uguale qualità*

***prodotti abbattuti in loco*