



Coffee

ADDITION OF VEGETABLE DRINK OR LACTOSE-FREE MILK + €0.50
(OAT MILK, SOY MILK, ALMOND MILK)

	BANCO	TAVOLO
Espresso	1,3	1,8
Macchiato	1,3	1,8
Corrected coffee	1,8	2,2
Americano	1,8	2
Decaffeinated coffee	1,5	2
Double coffee	2,5	3
Small Ginseng	1,5	2
7 (LATTOSIO -0,1%)		
Large Ginseng	2	2,5
7 (LATTOSIO -0,1%)		
Small barley coffee	1,5	2
7		
Large barley coffee	2	2,5
7		
Cappuccino	2	2,5
7		
Decaffeinated cappuccino	2,3	2,8
7		
Barley cappuccino	2,3	2,8
7		
Ginseng cappuccino	2,3	2,8
7		
White Milk	1,3	1,5
7		
Caffè latte	2,5	3
7		
Iced caffè latte	3	3,5
7		
Iced coffee	3	3,5
7		

Special Coffee

ADDITION OF VEGETABLE DRINK OR LACTOSE-FREE MILK + €0.50
(OAT MILK, SOY MILK, ALMOND MILK)

	COUNTER	TABLE
Coffee with cream	2,5	3
7		
Filter Coffee - Pure Ethiopia - 100% Arabica	3	3,5
Iced Shaken coffee	3	4
Iced coffee corrected	3,5	4,5
12		
Chocolate marocchino	2,5	3
6, 7		
Marocchino with chocolate and cream	3	3,5
6, 7		
Hazelnut Morocchino	2,5	3
6, 7, 8		
Hazelnut Morocchino with cream	3	3,5
6, 7, 8		
Pistachio Marocchino	2,5	3
6, 7, 8		
Pistachio Morocchino with cream	3	3,5
6, 7, 8		
Hot coffee with cold coffee cream	3,5	4
7		
Coffee cream Added hazelnut topping + 0.30	3	3,5
7		
Irish coffee	7	8
7, 12		
Chai latte	5	5,5
7		
Iced Chai Latte	5	5,5
7		
Almond Golden milk	5	5,5

	TRADITIONAL	CEREMONIAL
Matcha Cappuccino	4	5
Matcha tea latte	6	6,5
Iced Matcha tea latte	6	7
Iced Matcha cold foam	7	8
Iced Coconut Matcha Cloud	7	8

Matcha

ADD 1GR MATCHA
+0,50€

Juices & Smoothies

	COUNTER	TABLE
Orange juice	5,5	6
Fennel, celery, cucumber and ginger	7	7,5
Orange, carrot, lemon and ginger	7	7,5
Pineapple, celery and green apple	7	7,5

Herbal Teas & Infusions

BERRY INFUSION: 5

We can define this infusion as a “fruit salad” of red fruits, where each single berry gives all its sweetness and aroma. Excellent to consume both hot and cold, the “Frutti di bosco” infusion restores and strengthens the spirit and body during the cold season, invigorates and quenches thirst during the warmer periods.

PINK GINGER INFUSION: 5

The strong rose scent is definitely the prevailing note. The whole thing is made “sparkling” and lively by a light spicy pungency due to the ginger.

SUN FRUITS INFUSION ROOIBOS BLEND: 5

The taste of rooibos is enriched by the aromas of exotic fruits. This combination creates a rich and intense infusion, full of enveloping and very persistent aromas. Almost balsamic, the infusion is thirst-quenching and refreshing, excellent for recovering physical and mental vigor.

CAMOMILE FLOWERS INFUSION: 5

From the beautiful flower that contains the color and warmth of the sun, comes the most famous and relaxing herbal tea. Sipped at any time of the day, with its sweet flavor and delicate scent, it promotes relaxation and night’s rest for adults and children.

THE STRONG AND DECISIVE TASTE OF THIS TEA MAKES IT IDEAL FOR AN ENERGETIC AND INVIGORATING BREAKFAST. INDIAN AND CEYLON TEAS HAVE BEEN SELECTED FOR THIS BLEND. 5

GREEN TEA GINGER & LIME: 5

The pleasant pungency typical of ginger and the fresh and citrusy scent of lime harmonize perfectly with the characteristic herbaceous taste of green tea. Fresh and thirst-quenching, it is perfect for any time of the day.

DARJEELING BLACK TEA MARGARET’S HOPE (ORIGINE INDIA): 6

It takes its name from the garden that rises in the Darjeeling region, so called in the thirties, in honor and memory of the owner’s daughter. Black tea of the highest quality, obtained by collecting only the still closed buds. Round, soft and particularly enveloping to the taste. Its initially fruity and floral aroma, gives way to more evolved scents such as honey and sweet spices.

SCENTED GREEN TEA JASMINE PEARLS (ORIGIN CINA): 6

The round, sweet and delicate taste of jasmine is immediately perceptible. The leaves release a fresh and persistent aroma with a bright yellow-green infusion. Ideal for those looking for a delicate and beneficial tea, known for its great beneficial properties.

WHITE TEA - WILD WHITE TEA BUDS (ORIGIN YUNNAN): 6

These rare tea buds are little treasures. They are picked directly from the stem of the oldest Camellia Sinensis in the Chinese region of Yunnan. The color of the infusion is very light, totally transparent and brilliant. It has a surprisingly intense taste. The initial intensity of the aroma that recalls green bark and unripe fruit, evolves significantly with each sip, towards a particular sweet and honeyed note, very persistent.

KEKECHA YELLOW TEA (ORIGIN CINA): 6

It is a green tea in limited production and is grown on the high peaks of Guangdong in China, near cocoa plantations. The name Kekecha, in fact, derives from Keke (chocolate) and Cha (tea). Its aroma is particular, sweet and refreshing with a honeyed hint and an aftertaste reminiscent of chestnut. Its low caffeine content makes it suitable for everyone.

MATCHA TEA (ORIGIN GIAPPONE): 7

Japanese green tea whose leaves are hand-picked, steamed and ground into a very fine powder with stone mills. Rich in vitamins, mineral salts and powerful antioxidants. Stimulates the metabolism, detoxifies, strengthens the immune system and gives energy and good mood.

A decorative background featuring a symmetrical arrangement of stylized flowers and leaves in a light beige color, centered behind the text.

Viennoiserie & Patisserie

Croissant

Plain croissant 1, 7	2
Wholemeal plain croissant VEGAN 1, 6	2,2
Custard croissant 1, 3, 7	2,6
Apricot jam croissant 1, 7	2,6
Wholemeal croissant with red fruit jam VEGAN 1, 6	2,6
Pistachio cream croissant 1, 3, 7, 8	3
Almond croissant 1, 3, 7, 8	3
Chocolate croissant 1, 3, 6, 7	2,6
Salty croissant with ham, gruyere cheese and salad 1, 7	4,5

The Special

Pain au chocolat 1, 6, 7	3,5
Pain suisse with custard cream and chocolate chips 1, 3, 6, 7	3,5
Chausson aux pommes stuffed with apples and cinnamon 1, 7	3,5
Knot with custard and red fruit jam 1, 3, 7	3,5
Cinnamon roll 1, 3, 7	4
Venetian brioche with almond icing 1, 3, 7, 8	3,5
Pain aux raisins 1, 3, 7, 12	3,5
Special of the Month ASK THE STAFF	4

Patisserie

	PETIT	LARGE
Bignè with custard cream 1, 3, 7	2,5	-
Cannoncini with custard cream 1, 3, 7	2,5	-
Bordeaux cannelès 1, 3, 7, 12	-	4
Shortcrust tartlet with lemon curd and Italian meringue flambè 1, 3, 7	-	7
Cocoa shortcrust tartlet with chocolate cream and fresh raspberries 1, 3, 6, 7	2,5	8
Shortcrust tartlet with custard and seasonal fruit 1, 3, 7	2,5	8
Shortcrust tartlet with pistachio financier and pistachio creamy 1, 3, 6, 7, 8	2,5	-
Shortcrust tartlet with hazelnut financier and hazelnut creamy 1, 3, 6, 7, 8	2,5	-
Cocoa shortcrust tartlet with coconut financier and coconut mousse 1, 3, 7	2,5	-

Cakes & Plumcakes



Banana bread with chocolate chips and nuts VEGAN° VEGAN 1, 6, 8	5
Ginger and poppy seed plumcake° VEGAN 1, 8	5
Orange and carrot plumcake°°° 3, 8	5
Coconut and chocolate plum cake°°° 3, 6	5
Felicetta cake: almonds and lemon°° 3, 6, 7, 8	6

Cookies



Shortcrust biscuit 1, 3, 7	1,5
Lemon Crinkle 1, 3, 7	2
Chocolate chips cookie 1, 3, 6, 7	2
Vegan amaranth and raspberry cookie° VEGAN 1, 8	2

Our cups



Yogurt with granola and honey 7, 8	7
Yogurt with granola and mixed berries 7, 8	8
Mixed berry salad	8
Mixed fruit salad 7	8
Ice cream Coffee affogato	6 7

Information and symbol legend

The confectionery products on our menu are produced by us and, where required and necessary, are subjected to a thermal blast chilling process and subsequent freezing, in compliance with current food safety regulations.

In addition, the allergens present in the recipe are specified for each product. However, the possible presence of traces of other allergens in the finished product cannot be ruled out, even if they are not specifically mentioned in the recipe.

The doughs contain, depending on the recipe: bramata corn flour, semolina flour, soft wheat flour, whole wheat flour, carob flour, rice flour, almond flour, hazelnut flour, pistachio flour.

- ° Lactose not present in the recipe. However, the possible presence of traces and other allergens in the finished product cannot be ruled out.
- °° Gluten not present in the recipe. However, the possible presence of traces and other allergens in the finished product cannot be ruled out.
- °°° Gluten and lactose are not present in the recipe. However, the possible presence of traces and other allergens in the finished product cannot be ruled out.

VEGAN Vegan product - Animal derivatives not present in the recipe. However, the possible presence of traces and further allergens in the finished product cannot be excluded.

A faint, light-colored illustration of a floral arrangement, featuring two large flowers with many petals and several leaves, framing the central text.

Felicetta's Brunch

08:00 - 18:00

COVER CHARGE - 2€

The Large Toast

Ancient grain bread with avocado and sweet paprika ^o VEGAN 1	11
Crostone with chickpea hummus, marinated cabbage and pomegranate ^o VEGAN 1, 11, 12	14
Ancient grain bread with avocado and scrambled eggs 1, 3, 7	14
Ancient grain bread with avocado, smoked Scottish salmon 1, 4	16

The Great Classics

Chickpea hummus* with crispy paprika chickpeas ^{ooo} VEGAN 11, 12	10
Toast* with ham and cheese 1, 3, 7	8
Stuffed toast*: cooked ham, gruyere cheese, giardiniera vegetables, mustard and tabasco 1, 3, 7, 9, 10, 12	13
Toast*with truffle cream and Edam cheese 1, 3, 7, 12	13
Croque* Monsieur 1, 3, 7	12
Croque* Madame 1, 3, 7	13
Club sandwich* with baked potatoes 1, 3, 7	20
Salmon club sandwich* with baked potatoes 1, 3, 4, 7	22
Wagyu cheeseburger*, tomato, lettuce, bacon, red onion, pickles with baked potatoes 1, 3, 7, 11, 12	20

The Eggs

Fried eggs with toasted bread* 1, 3, 7	7	ADD:	
Scrambled eggs with toasted bread* 1, 3, 7	8	BACON	+4
Avocado toast* con uovo pochè 1, 3, 7, 12	14	SALMON	+6
Omelette with Gruyere cheese and toasted shokupan* 1, 3, 7	11	AVOCADO	+4
Omelette with ham and Gruyere cheese and toasted shokupan* 1, 3, 7	13	HAM	+4
Omelette with Gruyere cheese and spinach and toasted shokupan* 1, 3, 7	13	TRUFFLE	+6
Eggs Benedict: shokupan* with tomato, green salad, bacon and eggs Benedict 1, 3, 7, 10, 12	15		

The Vegetables

Sautéed spinach, butter and Parmesan cheese ^{°°} 3, 7	8
Seasonal vegetables ASK THE STAFF	8
Grilled asparagus ^{°°°} VEGAN	9
Baked potatoes ^{°°°} VEGAN	7

The Salads

Greek salad with mixed greens, Greek feta, tomatoes, cucumber, Taggiasca olives, and marinated red onion ^{°°} 7, 12	16
Caesar Salad with iceberg lettuce, bread croutons, Grana Padano cheese, and Caesar dressing 1, 3, 4, 7	16

Traditional Dishes

Vitel tonnè 3, 4, 12	20
Parma DOP raw ham with DOP buffalo mozzarella from Campania Seasonal variations with melon or fresh figs ^{°°} ASK THE STAFF 7	18
Caprese with buffalo mozzarella from Campania DOP, beefsteak tomatoes, and basil 7	16

Pancakes

Pancakes* with maple syrup 1, 3, 7	10
Pancakes* with maple syrup, banana and blueberries 1, 3, 7	13
Pancakes* with custard and red fruits 1, 3, 7	13
Pancakes* with hazelnuts topping 1, 3, 6, 7, 8	13
Pancakes* with pistachio cream 1, 3, 6, 7, 8	13

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** Product frozen upon order.

*** Product purchased fresh and subjected to heat treatment (-20°C for 24 hours) for health and safety purposes in accordance with current regulations.

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Beverage & Aperitif

Beverage

Water	3
Panna San Pellegrino	BICCHIERE 0,5
Crodino	5
Coke Diet Coke	4,5
Lurisia	
Gazzosa Tonic water Orangeade	5,5
Feever Ginger Beer	5
Galvanina	
Lemon Tea Peach Tea Lemonade Chinotto	5,5
Non-alcoholic drink	7
Tomato juice	6
Juice BIO	
Ace Apricot Peach Pear Pineapple Blueberry	5
Messina Bear	5,5
Ichnusa Beer	
Filtered Unfiltered	5,5
Mamì smoothies	
Pomegranate Strawberry Mango Tropical Antioxidant Raspberry	7

FOR WINES, BITTERS AND ADDITIONAL SPIRITS SEE OUR DEDICATED LIST

Drink - Classics

Aperol spritz	8
Campari Spritz	8
Hugo Spritz	10
Saint Germain spritz	15
Americanos	8
Negroni	8
Negroni sbagliato	8
Margarita	12
Moscow Mule	12
Bloody Mary	10
Paloma	12
Mezcal Paloma	15
Vodka Ketel one tonic	10
Gin Beefeater tonic	10
Gin Bombay & tonic	10
Gin Hendricks & tonic	15
London Dry Gin Tanqueray & tonic	10
Gin Tanqueray Ten & tonic	15
Gin Monkey 47 & tonic	18
Gin Mare & tonic	12
Gin Suntory Roku & tonic	18
Gin Windspiel & tonic	20
Gin Nordés & tonic	18

PAIR YOUR TONIC	
Fever three Indian	
Fever three Mediterrean tonic	
Goldberg & Sons - Grapefruit	+2

To Share

Chef's Finger Food Tasting 5PZ	7
DA 1 A 14	
Cold cuts and cheese platter MIN 2 PEOPLE	20
1, 7, 8, 11	
Galician Beef Ham	12
7, 11	
Milanese Mondeggili* and saffron sauce 4PZ	12
1, 3, 4, 5, 7, 9, 12	
Pan Brioche* with butter, lime and anchovies 4PZ	12
1, 3, 4, 7, 12	
Bruschetta with tomato and fresh basil 4PZ	
1	10

Allergen List

1. Gluten
2. Crustaceans and derivatives
3. Eggs
4. Fish and derivatives
5. Peanuts and derivatives
6. Soybeans and derivatives
7. Milk and derivatives
8. Shell fruits and derivatives
9. Celery and derivatives
10. Mustard and derivatives
11. Sesame seeds and derivatives
12. Sulfur dioxide and sulfites in concentration above 10mg/kg or 10mg/l expressed as so₂
13. Lupin and derivatives
14. Mollusks and derivatives

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