



al

PICCOLO

coffee • drinks • food & more



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caffè espresso	1.30
caffè americano	1.80
Caffè decaffeinato	1.50
caffè corretto	1.80
Barley coffee small	1.50
" big	1.80
ginseng small	1.50
" big	1.80
cappuccino	1.80
cappuccino xxi	3.50
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	2.50
iced cappuccino	3.50
iced coffee	3.50
Iced coffee with liquor	4.30
Coffee cream	3.00

To eat ..

brioche	1.60
Vegan brioche	1.80
focaccia	1.50
pizza	1.50

Our homemade cakes

tart with jam	3.00
apple strudel	3.50
torta della nonna (tart w pastry cream)	3.50

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come in and take a look

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spritz €6

Prosecco, soda +
Aperol
Campari
Limoncello
Passion fruit
Sarti
Venturo
Hugo : edelflower
syrup, mint, lime

mocktails €6

alcohol free cocktail

paradise : Fresh fruit • pineapple
juice • coconut
virgin mojito : Sugar • lime • mint • soda
virgin colada : Pineapple
juice • coconut
virgin paloma : Grapefruit juice • lime
• agave syrup

cocktails €8

negroni : Campari • gin • red vermouth
sbagliato : Campari • vermouth • prosecco
americano : Campari • red vermouth • soda
negroski : Campari • red vermouth • vodka
Mojito : rum • lime • mint • sugar
gin tonic : gin • tonic water
Cuba libre : rum scuro • coca cola
pina colada : rum • Coconut • pineapple
juice
caipirinha : cachaca • lime • sugar
caipifragola fragola : vodka • lime • sugar •
strawberries
baileys banana colada :
baileys • coconut • Pineapple • banana juice
moscow mule : vodka • ginger beer • lime
italian mule : gin Italiano • ginger
beer • lime
Long Island iced tea : rum • vodka • tequila
• gin • triple sec • sugar • lime • cola
paloma : tequila • Grapefruit juice • lime •
agave syrup
tequila sunrise : tequila • Orange juice •
grenatine

mazi 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 based: tomato•sliced•cheese•sauce All plant based^(1,6,10) +€1

panini e piadine €8

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 based: Sliced and cheese vegetable mayonnaise•tomato•salad ^(1,6,10)

toast, panini and piadine are not available for dinner



gli hamburger

served with homemade buns

Classico: Beef burger • tomato • cheese • salad • sauce €12 ^(1,3,7)

Bomba: beef burger • burrata • grilled onion • tomato • salad • sauce €13 ^(1,3,7)

Veggie: vegetable burger • tomato • cheese • Salad • sauce €12 ^(1,3,7)

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) +€2

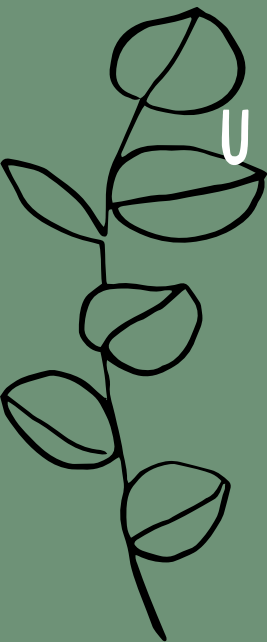
Vegana : Salad, rocket salad, tomato, chickpeas, vegetable feta, olives, onions, walnuts (8)



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To start...

Anchovies stuffed Ligurian style €3,50 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 €18 (9,14)
Mussels marinara €11 (14)
Carpaccio of carne salada with rocket, cherry
tomatoes and parmesan €18(7)

The first courses

Tagliolini alla chitarra with seafood* €18 (1,2,3,7,4,12,14)
green tagliolini * With salmon, lemon and dill €16 (1,3,4,7)
Pasta with our homemade sauces:
Tomato €12
Bolognese sauce €12
Pesto with basil km0 (7.8) €12

The second courses

Fried mixed seafood*(squid·shrimp·anchovies·molet) and
Vegetable(carrots·zucchini·eggplant) €19 (1,2,3,4,12,14)
Slice of swordfish* grilled €18 (4)
Grilled beef steak €18
Breaded cutlet **€12 (1,3)

The side dishes

French fries*€4
Mixed salad €4
Grilled vegetables €6

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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 €5.50 (1)

4 stagioni: Tomato•mozzarella•cooked ham•Mushrooms•artichokes•olives €11 (1.7)

prosciutto e funghi: Tomato•mozzarella•ham•Mushrooms €8 (1.7)

Viennese: Pomodoro•mozzarella• wurstel €8.50 (1.7)

Diavola: Tomato•mozzarella•spicy salami €8.50 (1.7)

Pugliese: Tomato•mozzarella•onions €7 (1.7)

Tonno e cipolle: Tomato•mozzarella•tuna•onions €9 (1.7.4)

4 formaggi rossa: Tomato•mozzarella•brie•Gorgonzola • fontina €10 (1.7)

4 formaggi bianca: mozzarella•Brie•Gorgonzola•fontina €10 (1.7)

Vegetariana: Tomato•mozzarella•zucchini• eggplant•Onions • peppers €9 (1.7)

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Speck e zola: Tomato•mozzarella•speck•gorgonzola €10 (1.7)

Bufalina: Tomato•buffalo mozzarella•basil €9.50 (1.7)

Delicata: Tomato•mozzarella•Brie•raw Parma ham€9.50 (1.7)

Bismarck: Tomato•mozzarella•cooked ham•egg €10 (1.3.7)

Americana: Tomato•mozzarella•wurstel•fries €10 (1.7)

Mediterranea: Tomato•mozzarella•olives•tuna•Anchovies•garlic €9.50 (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)



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Primavera: Tomato•mozzarella•bresaola•arugula•grana • Balsamic glaze €13 (1.7.12)

Zucchine e gamberetti: Tomato•mozzarella•zucchini•Shrimps* €10 (1.7.2)

A&G: Tomato•mozzarella•pream•salmon • Parsley•arugula €10 (1.7.4)

Frutti di mare: Tomato•seafood* €14 (1.2.4.12.14)

Calzone: Tomato•mozzarella•ham•mushrooms €10 (1.7)

Blues: Tomato•burrata•speck•nuts € 14(1.7.8)

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le bianche

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Focaccia €5 (1)

Trentina: Carpaccio of carne salada Trentino•rocket salad•Cherry tomatoes•Parmesan€14 (1.7)

Estate: Mozzarella•cream•corn•tomatoes €8 (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 €13 (1.7.8)

Riviera: Olive pate•stracchino•cooked ham•Cherry tomatoes•rocket salad €12.50 (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)

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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

- Meringe 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: arrosti, salamini, farine e similari)



MOLLUSCHI E DERIVATI - 14
(capasanta, cozza, ostrica, vongola, tellina, ecc...)

**in the absence of fresh products, frozen or on-site frozen products of the same quality will be used*

***products frozen on site*