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REFRESHMENTS

	small	medium	large
Espresso	2,80		
Coffee with alcohol	5,00		
Coffee with milk	4,20	7,00	9,00
Shaken iced coffee	6,00		
Iced coffee	5,00		
Decaffeinated, Barley, Ginseng	3,50		
Cappuccino	4,20	7,00	9,00
Hot chocolate	6,50		
Milk	2,60	4,00	5,50
Iced tea	6,00		8,00
Hot tea	5,50		
Croissants	2,50		
Pastries	4,00		
House doughnut	4,00		
Fruit juices	5,00		

BEVERAGES

	small	medium	large
Mineral water	3,00 1/2 lt	4,00 1 lt	
Freshly squeezed orange juice	7,50	9,00	10,00
Freshly squeezed pomegranate juice (according to season)	9,00	11,00	
Coca, Lurisia Italian Beverage (orange/soda/soda lemon)	6,00	7,00	8,00
Bottled drinks: tonic, lemon, soda, chinotto	6,00		
Milkshakes and fresh fruit smoothies	8,00		

DRAUGHT BEER

Traditional Italian draught beers, tapped with a system that eliminates CO₂ for high digestibility and greater freshness.

	small	medium	large
Brewery Angelo Poretti Lager	 0,2 cl 4,00	0,4 cl 6,00	1 lt 13,00
Abbey Grimbergen Amber	 0,25 cl 5,00	0,5 cl 7,50	1 lt 14,00
Brewery Angelo Poretti Ipa	 0,2 cl 4,50	0,4 cl 6,50	1 lt 13,00

LIQUORS

6,00

SANDWICHES

7,50

Our breads are made according to the Italian tradition, with mixtures of selected flours that do not contain GMOs. Each bread is paired with selected products, to enhance its flavours and quality.

ROSETTA	traditional roman bread, parma ham, parmigiano	
VEGAN	hummus, zucchini, dried tomatoes	
GENTILE	traditional bread ciabatta with Gentile salami, buffalo mozzarella, basil and lemon	
MORTAZZA	roman traditional bread with pistachio mortadella	
MAIS	mais flour bread, crunchy speck, grilled eggplants, basil, feta cheese	
PIZZETTA ROMANA	with raw ham and mozzarella and/or cooked ham and cheese	
Triangle sandwiches		5,00
Toast		6,00

DOLCI *single portion*

8,00

Tiramisù	of the house with mascarpone
Nuvola	biscuit dough, white chocolate cream and dark chocolate, cocoa and milk cream biscuits
Cheese cake lactose free with berries	biscuit dough with mascarpone cream covered with berries - lactose free
Manila	cocoa biscuits filled with coconut ricotta cream and hazelnut and cocoa cream
Sphere dessert	sponge cake with creamy dark chocolate
Creamy pistachio	pistachio and almond biscuit, filled with white chocolate cream and pistachio from Sicily
The innocent	Chocolate palet with spreadable cheese and caramel filling, covered in milk chocolate and chopped hazelnuts

GLUTEN FREE

8,00

Brownies & Coffee	coffee mousse with peanuts and hazelnuts
Mia	hazelnut mousse on a chocolate biscuit
Sheep ricotta with pear lightened with cream and Williams pears between two hazelnut biscuits	
Tiramisù gluten and lactose free	

ICE CREAM AND FRUIT

Santa Maria cup (fresh fruit and ice cream)	11,00
Ice cream cup (cream, chocolate, strawberry, lemon)	8,00
Seasonal fruit (with lemon or cream or ice cream)	
small 8,50 / medium 12,00 / large 14,50	
Fruit salad	7,00
Lemon sorbet	6,00

Our ice creams are made with raw materials at km 0, free of additives and preservatives, pasteurized, rich in fiber and vitamins with a low percentage of sugars and contain fresh fruit pulp



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Breakfast

cappuccino or coffee,
croissant, toast (*ham and cheese*)
orange juice
glass of mineral water
12,50

Santa Maria Breakfast

cappuccino or coffee
fresh fruit salad (*with yoghurt*),
croissant, orange juice,
toast with butter and jam
14

Special Breakfast

cappuccino or coffee,
toast with butter and jam
croissant, orange juice
omelette
15,50

International Breakfast

cappuccino or coffee
croissant, orange juice,
toast with butter and jam,
fried egg with crispy bacon,
sausage and baked potatoes
16,50

Vegan Breakfast

soy cappuccino or hot tea
orange juice, vegan dessert
12