



TWISTS OF COCKTAIL CLASSICS

FLAVOR COMPASS

We've prepared a flavor profile guide for our cocktails to help you choose the perfect one for your taste.



MIMOSA [* 12]

porta monticano millesimato brut vino spumante,
freshly squeezed orange juice

0,24 l **9,⁵⁰ €**



FRAGOLA SPRITZ [* 6, 12]

aperol, marca oro prosecco extra dry,
strawberry, rose, lime air

0,16 l **11,⁹⁰ €**



HONEYDEW COCO PUNCH

malfy gin con arancia, coconut water,
melon cordial, grapefruit soda

0,15 l **11,⁹⁰ €**



FRUTTI DI BOSCO [* 1, 3, 7, 12]

malfy gin con limone, lemon,
fermented drink infused with cantaloupe melon and basil, biscuit

0,20 l **11,⁹⁰ €**



CAMPARI & GRAPES [* 12]

campari with kumquat and passion fruit (sous-vide),
fermented grape juice infused with lemongrass and lime

0,20 l **11,⁹⁰ €**



NEGRONI [* 12]

malfy gin con limone, campari with kumquat and passion fruit (sous-vide), martini rosso with coffee beans (sous-vide), orange peel

0,09 l

12,⁹⁰ €



SGROPPINO AL COMO [* 12]

malfy gin originale, porta monticano millesimato brut vino spumante, sicilian lemon and mango sorbet, lime leaf

0,20 l

12,⁹⁰ €



DISCOVER THE WORLD OF LOW-ALCOHOL COCKTAILS WITH RICH FLAVOR

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TWIST DI GARIBALDI

campari, orange juice, pineapple, cardamom, lychee and grapefruit caviar

0,13 l

9,⁵⁰ €

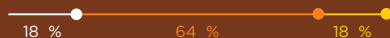


BASILICO ITALIANO

italicus rosolio di bergamotto, grapefruit soda, basil and lemon cloud

0,11 l

11,⁵⁰ €



HUGO SORBETTO [* 12]

serena 1881 extra dry, elderflower, lime and mint sorbet, soda

0,21 l

11,⁹⁰ €





DISCOVER THE WORLD OF NON-ALCOHOLIC COCKTAILS WITH RICH FLAVOR

FLAVOR COMPASS

We've prepared a flavor profile guide for our cocktails to help you choose the perfect one for your taste.



MIMOSA [* 12]

fermented grape juice,
freshly squeezed orange juice



0,24 l 6,⁹⁰ €

FRAGOLA SPRITZ [* 6, 12]

aperitivo rosso 0%, fermented grape juice infused
with lemongrass and lime, strawberry, rose, lime air



0,16 l 7,⁵⁰ €

HONEYDEW COCO PUNCH

gin 0%, coconut water, melon cordial, grapefruit soda



0,14 l 7,⁵⁰ €

FRUTTI DI BOSCO [* 1, 3, 7, 12]

gin 0%, lemon, fermented drink infused
with cantaloupe melon and basil, biscuit



0,20 l 7,⁵⁰ €

CAMPARI & GRAPES [* 12]

bitter 0% (sous-vide), fermented grape juice infused
with lemongrass and lime



0,20 l 7,⁵⁰ €



NEGRONI

gin 0%, bitter 0%, aperitivo rosso 0%, orange peel

0,09 l

7,⁹⁰ €



SGROPPINO AL COMO [* 12]

gin 0%, fermented grape juice infused with lemongrass and lime, sicilian lemon and mango sorbet, lime leaf

0,20 l

7,⁹⁰ €



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Brewing is an art

THE FLAVOR OF SPECIALTY COFFEE IS DEFINED NOT ONLY BY ROASTING, BUT ALSO BY ITS ORIGIN, PROCESSING METHOD, AND SENSORY PROFILE.

COFFEE PROCESSING

DRY (NATURAL) PROCESSING

One of the oldest methods of coffee processing, primarily used in regions with abundant sunlight and dry climates. After harvesting, whole coffee cherries are spread out under the sun to dry for several weeks. During this time, the cherries are turned regularly to prevent mold and unwanted fermentation. Once fully dried, the outer layers are removed, leaving only the coffee beans.

Flavor profile: fuller-bodied coffee with sweet, fruity, and chocolatey notes.

WET (WASHED) PROCESSING

Known as the “washed” method, this is a more complex and technology-intensive approach. After harvesting, the outer skin of the cherries is removed using mechanical depulpers. The beans are then fermented in water tanks for several hours to days, allowing the remaining mucilage to break down naturally. After fermentation, the beans are thoroughly washed and then dried, either under the sun or in mechanical dryers.

Flavor profile: clean and bright cup with pronounced fruity and floral notes, balanced by a gentle acidity. These coffees are often perceived as more refined and elegant.

HONEY PROCESSING

This method is a hybrid between dry and washed processing. The term “honey” doesn’t refer to the use of actual honey, but rather to the sticky, honey-like texture that develops during the drying phase. After the outer skin of the coffee cherry is removed, a portion of the fruit’s mucilage remains on the beans. As the beans dry, this layer clings to them, creating a tacky coating. The amount of mucilage left determines

whether the coffee is classified as “white honey,” “yellow honey,” “red honey,” or “black honey.”

Flavor profile: honey-processed coffees tend to have a sweet and complex cup profile, often with subtle acidity and rich fruity notes.

ANAEROBIC PROCESSING

An innovative processing method that has gained popularity among coffee professionals and enthusiasts in recent years. In this approach, whole cherries or de-pulped beans are fermented in sealed tanks without oxygen, leading to unique chemical reactions that result in distinctive flavor profiles. This method requires precise control of temperature and fermentation time.

Flavor profile: bold and complex, often featuring exotic notes of fruit and florals, as well as sweet and slightly fermented characteristics.

CARBONIC MACERATION

A processing technique inspired by winemaking, designed to enhance the sweetness, fruitiness, and complexity of coffee. Whole cherries are fermented in a sealed environment with controlled levels of carbon dioxide. This method encourages a slow and even fermentation, intensifying aromatic compounds.

Flavor profile: pronounced fruity and sweet profile, with notes of berries, tropical fruit, and caramel.

CUPPING

Cupping is the standard method used to evaluate the sensory qualities of coffee. It allows tasters to assess flavor, aroma, body, acidity, aftertaste, and balance in a consistent and structured way. This practice is essential in quality control, sourcing, and education across the coffee industry.



COMO BLEND 80:20

[40 % brasil : 40 % costa rica : 20 % uganda]

TASTE: notes of nuts and chocolate

AROMA: fresh oranges and dark chocolate

ACIDITY: mild

BITTERNESS: medium

ROASTING STYLE: full city

RISTRETTO | ESPRESSO | LUNGO

ESPRESSO DOPPIO

ESPRESSO MACCHIATO

IL CAPO IN B [MINI CAPPUCCINO]

CAPPUCCINO

FRAGOLA ROSA CAPPUCCINO

CAFFÈ LATTE MACCHIATO

FRAGOLA ROSA LATTE MACCHIATO

FLAT WHITE

MILK [* 7]

8 g	3,70 €
16 g	5,40 €
8 g	3,80 €
8 g	4,20 €
8 g	4,70 €
8 g	5,90 €
8 g	4,70 €
8 g	5,90 €
16 g	5,90 €

ALTERNATIVE DRINK OF YOUR CHOICE [* 1, 8]

4,00 €
5,70 €
4,10 €
4,90 €
5,30 €
6,50 €
5,30 €
6,50 €
6,60 €

AFFOGATO [* 7]

panna cotta, cold brew, grapefruit oleo-saccharum, cocoa beans

0,17 l

6,50 €

FRAPPÉ DIRTY EARL [* 8]

espresso, almond drink infused with earl grey black tea

0,20 l

4,90 €

***DECAFFEINATED VARIANTS ARE ALSO AVAILABLE**



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Alternative coffee brewing

MODERN BREWING METHODS THAT HIGHLIGHT
ITS DELICACY AND FLAVOR NUANCES

COFFEE OF THE MONTH

EVERY MONTH, WE SELECT A DIFFERENT SPECIALTY COFFEE
FOR YOU ACCORDING TO THE CURRENT OFFER FROM OUR ROASTERY.

CHOOSE THE BREWING METHOD:

V60	30 g	6, ¹⁰ €
CHEMEX	37 g	6, ¹⁰ €
FRENCH PRESS	17 g	4, ⁹⁰ €

Hario V60 is one of the most popular tools for brewing filter coffee. It is a cone-shaped dripper with a distinctive design that enables precise extraction and brings out the coffee's flavors. The 60° angle supports even extraction and better control of water flow.

Chemex is an elegant hourglass-shaped coffee maker made from high-quality borosilicate glass. It uses specially designed thick filters to produce a clean, delicate drink with a balanced flavor. This iconic tool is ideal for coffee enthusiasts who appreciate both design and high-quality filter coffee.

French press is a classic and popular brewing method that produces a rich, full flavor with a pronounced texture. The coffee steeps directly in water, allowing for more intense flavor extraction. a metal filter separates the grounds from the drink while natural oils and fine particles remain in the coffee.





offee with sorbet



A REFRESHING COMBINATION OF ESPRESSO, A FERMENTED DRINK AND OUR SORBETS

RASPBERRY AND PINEAPPLE [* 12]

espresso, raspberry sorbet, pineapple and banana,
fermented drink infused with cantaloupe melon and basil

0,20 l

6,⁵⁰ €

MANGO AND LEMON [* 12]

espresso, sicilian lemon and mango sorbet,
fermented drink infused with ficodindia dell'etna prickly pear and watermelon

0,20 l

6,⁵⁰ €



atcha latte

TRADITIONAL JAPANESE GREEN TEA WITH ALMOND DRINK
FOR BALANCE AND ENERGY

MATCHA [* 8]

0,20 l

4,⁷⁰ €

MATCHA MINDSET [* 3]

MATCHA, COCONUT, ELDERFLOWER SODA, ORANGE, L-THEANINE

0,19 l

4,⁹⁰ €

MATCHA PINEAPPLE AND PASSION FRUIT [* 8]

0,20 l

4,⁹⁰ €

MATCHA STRAWBERRY AND ROSE [* 8]

0,20 l

4,⁹⁰ €

MATCHA MANGO [* 8]

0,20 l

4,⁹⁰ €

*SERVED HOT OR ICED UPON REQUEST





VIBRANT PURPLE FILIPINO YAM WITH ALMOND DRINK AND A NATURALLY SWEET, EARTHY-VANILLA FLAVOR

UBE CREMA [* 8]

ube, almond drink

0,12 l

4,70 €

UBE PURPLE RESET [* 8]

ube, almond drink, coconut water,
myo-inositol, pineapple, cardamom

0,16 l

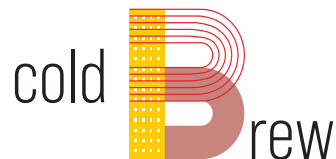
4,90 €

UBE LATTE [* 8]

ube, cold brew, chai,
almond drink, cocoa

0,16 l

4,90 €



COLD-MACERATED COFFEE COMBINED WITH OUR FERMENTED DRINKS AND LEMONADES

NITRO COLD BREW

ethiopia yirgacheffe

0,15 l

3,90 €

COLD BREW ETHIOPIA WITH FERMENTED LEMONADE [* 12]

- ficodindia dell'etna prickly pear and watermelon
- cantaloupe melon and basil
- white grapes and lemongrass

0,20 l

5,50 €



OUR HOMEMADE ICED TEAS

STRAWBERRY AND POMEGRANATE

cascara, lime

0,30 l

5,90 €

PEACH AND PASSION FRUIT

green tea, lime

0,30 l

5,90 €



ermented drinks

„SPARKLING FERMENTS“

FRESHLY PRESSED AND FERMENTED FRUIT JUICES,
FERMENTED WITH SPARKLING-WINE YEAST

WHITE GRAPES AND LEMONGRASS [* 12]

fermented white grape juice, lemongrass, lime

0,25 l

5,⁶⁰ €

FICODINDIA DELL'ETNA PRICKLY PEAR AND WATERMELON [* 12]

fermented drink based on prickly pear and watermelon with quinine

0,25 l

5,⁶⁰ €

CANTALOUPE MELON AND BASIL [* 12]

fermented drink made from cantaloupe melon and basil with quinine

0,25 l

5,⁶⁰ €

„KOMBUCHA“

FERMENTED TEA BASE WITH ADDED COLD-PRESSED JUICE,
FERMENTED WITH KOMBUCHA CULTURE (SCOBY)

BASIL [* 12]

white pai mu tan tea, sicilian lemon

0,30 l

5,⁸⁰ €

HIBISCUS [* 12]

white pai mu tan tea, red currants

0,30 l

5,⁸⁰ €



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fresh lemonade "in a jug"

GREEN FLOW

kiwi, cucumber, lemongrass,
lemon, electrolytes

0,50 l

6,30 €

1,00 l

11,50 €

ORANGE AND ELDERFLOWER

apricot, grapefruit, soda

0,50 l

6,40 €

1,00 l

11,70 €

WATERMELON AND RED CURRANTS

lemon, lime, rosemary, soda

0,50 l

6,70 €

1,00 l

12,30 €

HOMEMADE LEMONADE

lemon, lime, soda

0,50 l

4,20 €



JUG OF WATER | WITH LEMON | WITH MINT

0,50 l

2,50 €

JUG OF SODA | WITH LEMON | WITH MINT

0,50 l

2,50 €



FRESHLY COLD-PRESSED FRUIT JUICE

MORNING DETOX

orange, grapefruit, ginger

0,30 l

7,90 €

ORANGE

0,10 l

3,00 €

GINGER SHOT

ginger, turmeric, orange,
lemon, honey

0,10 l

4,40 €

GRAPEFRUIT

0,10 l

3,00 €



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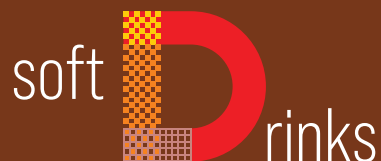


TEA LEAVES IN COMBINATION WITH DRIED FRUITS AND HERBS

GREEN TEA WITH HERBS AND CITRUS	10 g	4,70 €	FRESH MINT TEA FRESH GINGER TEA	15 g	4,70 €
BLACK TEA WITH LAVENDER	10 g	4,70 €	DAILY TEA SELECTION	2 g	4,70 €
FRUIT TEA WITH GOJI AND STRAWBERRIES	10 g	4,70 €			

BAKED FRUIT WITH TEA LEAVES

SAKURA AND STRAWBERRY rhubarb, lime, green tea	0,06 l	4,90 €	VANILLA AND MANGO apricot, lime, lemongrass, white tea	0,06 l	4,90 €
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COCA-COLA ZERO COCA-COLA	0,33 l	4,20 €	RÖMERQUELLE lemongrass	0,33 l	4,20 €
KINLEY TONIC	0,25 l	4,20 €	RÖMERQUELLE sparkling l still	0,33 l 0,75 l	4,20 € 7,90 €
SANPELLEGRINO TONIC WATER	0,20 l	3,90 €	ACQUA PANNA S.PELLEGRINO	0,25 l 0,75 l	3,90 € 7,50 €
SANPELLEGRINO BLOOD ORANGE	0,20 l	3,90 €			



SPARKLING

**PORTA MONTICANO
MILLESIMATO BRUT
VINO SPUMANTE** [* 12] 0,15 l 6,⁹⁰ €
0,75 l 32,⁹⁰ €
white, veneto,
zardetto, italy

**SERENA 1881 PROSECCO
TREVISO EXTRA DRY** [* 12] 0,15 l 7,⁵⁰ €
0,75 l 35,⁹⁰ €
white, doc, veneto,
treviso, italy

**HOLA ALCOHOL
FREE SPARKLING** [* 12] 0,15 l 5,⁴⁰ €
0,75 l 25,⁹⁰ €
white, cava, spain

WHITE

PINOT GRIGIO [* 12] 0,10 l 4,⁵⁰ €
dry, serena 1881, 0,75 l 31,⁹⁰ €
veneto, italy

SAUVIGNON BLANC [* 12] 0,10 l 5,⁶⁰ €
dry, marlborough, 0,75 l 39,⁹⁰ €
sileni, new zealand

VELTLÍNSKE ZELENÉ [* 12] 0,10 l 4,⁹⁰ €
dry, nitrianska oblasť, 0,75 l 34,⁹⁰ €
terra wylak, slovakia

ROSÉ

**PRIMITIVO ROSATO
NOVANTACEPPI** [* 12] 0,10 l 4,⁷⁰ €
0,75 l 32,⁹⁰ €
dry, igt, puglia,
latentia winery, italy

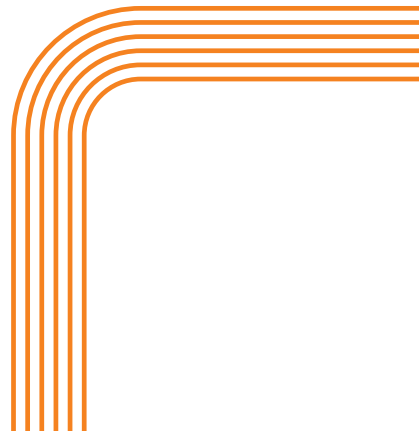
FOREVER SUMMER ROSÉ [* 12] 0,10 l 6,¹⁰ €
0,75 l 42,⁹⁰ €
dry, mirabeau, igp,
méditerranée, france

RED

CABERNET SAUVIGNON [* 12] 0,10 l 6,¹⁰ €
0,75 l 42,⁹⁰ €
dry, forchir, friuli, italy

**CHIANTI SUPERIORE
FIASCO** [* 12] 0,10 l 7,⁰⁰ €
0,75 l 49,⁹⁰ €
dry, ruffino, docg,
tuscany - chianti, italy

**PINOT NOIR CELLAR
SELECTION** [* 12] 0,75 l 41,⁹⁰ €
dry, hawke's bay,
sileni, new zealand





HEINEKEN [* 1]

0,30 l

4,²⁰ €

ZLATÝ BAŽANT 0,0 % [* 1]

0,33 l

3,⁹⁰ €



LIMONCELLO

0,04 l

5,⁷⁰ €

ABSOLUT BLUE

0,04 l

5,⁵⁰ €

BEEFEATER

0,04 l

5,⁵⁰ €

MALFY

0,04 l

7,⁹⁰ €

MALFY GIN CON LIMONE

0,04 l

7,⁹⁰ €

MALFY GIN CON ARANCIA

0,04 l

7,⁹⁰ €

HENDRICK'S ORIGINAL

0,04 l

7,⁹⁰ €

HENDRICK'S GRAND
CABARET

0,04 l

8,⁹⁰ €

HAVANA CLUB 7 AÑOS

0,04 l

7,⁹⁰ €

DIPLOMÁTICO
RESERVA EXCLUSIVA

0,04 l

8,⁵⁰ €

JAMESON

0,04 l

6,³⁰ €

ABERLOUR 12 Y.O.

0,04 l

9,⁹⁰ €

JACK DANIEL'S NO.7

0,04 l

6,⁹⁰ €

DOMOVINA

0,04 l

6,⁵⁰ €

Slivovica 52 % | Hruškovica 42 % |
Marhulovica 42 %

GRAPPA FIOR DI VITE

0,04 l

6,⁹⁰ €

GRAPPA SARPA ORO DI POLI

0,04 l

8,⁹⁰ €

APEROL

0,06 l

6,⁷⁰ €

CAMPARI

0,06 l

6,⁹⁰ €

MARTINI [* 12]

0,08 l

6,⁷⁰ €

bianco | rosso | rosato | extra dry



**THE COMPLETE COMPOSITION OF DRINKS
AND THEIR ALLERGENS IS AVAILABLE AT THE BAR**

**DO YOU HAVE YOUR MEDUSACARD?
SHOW IT TO US BEFORE YOU PAY!**



MEDUSACARD

Do not forget to use your points, now also available in Medusacard app!

Enjoy more benefits thanks to your points.
You can pay with them [any bill over 5 Euros] or you can use them for many benefits
[please ask our staff for current benefits].

**** For all benefits, the points will be automatically applied to the cheaper item of the pair.**

