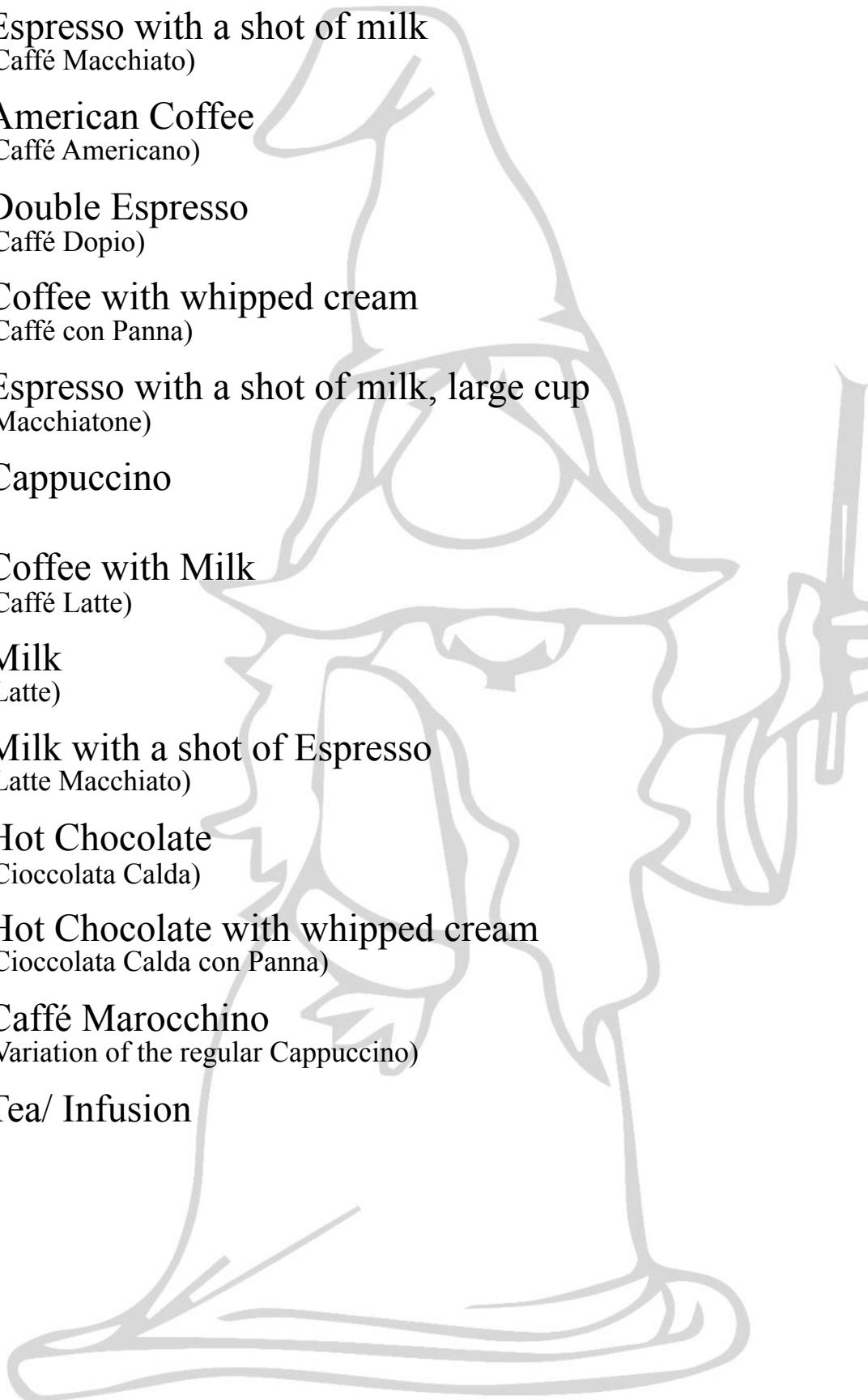


# Coffee

Espresso (Caffé)	€ 2,00
Espresso with a shot of milk (Caffé Macchiato)	€ 2,00
American Coffee (Caffé Americano)	€ 3,00
Double Espresso (Caffé Dopio)	€ 4,00
Coffee with whipped cream (Caffé con Panna)	€ 4,00
Espresso with a shot of milk, large cup (Macchiatone)	€ 2,50
Cappuccino	€ 3,00
Coffee with Milk (Caffé Latte)	€ 4,00
Milk (Latte)	€ 3,00
Milk with a shot of Espresso (Latte Macchiato)	€ 3,50
Hot Chocolate (Cioccolata Calda)	€ 5,00
Hot Chocolate with whipped cream (Cioccolata Calda con Panna)	€ 6,00
Caffé Marocchino (Variation of the regular Cappuccino)	€ 3,00
Tea/ Infusion	€ 4,00



# Coffee -2-

Punch Livorno style (Ponce alla Livornese)	€ 5,00
Mandarin Punch (Ponce al Mandarino)	€ 5,00
Espresso with a shot of Alcohol (Caffé Corretto)	€ 3,00
Freshly squeezed Orange juice (Spremuta)	€ 5,00
Fruit / Vegetable Juice (Centrifuga di Frutta / Verdura)	€ 6,00 / € 7,00
Iced Coffee (Caffé Shakerato)	€ 4,00
Ginseng	€ 3,00
Barley Coffee (Caffé Orzo)	€ 3,00
Cappuccino with Soy or Oat Milk	€ 3,50
Barley / Ginseng Cappuccino	€ 3,50
Milkshake (Frappé)	€ 7,00
Bombardino (Egg Liqueur, Rum Cocoa Powder, Cream)	€ 5,00
Sgroppino (Lemon Sorbet, Vodka or Prosecco)	€ 8,00

# Pastries

(Pasticceria)

Croissant with filling (Croissant Ripieno)	€ 2,30
Croissant (Croissant Naturale)	€ 2,00
Vegan Croissant (Croissant Vegano)	€ 2,00
Piece of Cake (Fetta di Torta)	€ 3,50
Cantucci with Vin Santo	€ 8,00

# Soft Drinks

Bibite

Water 0,5L	€ 2,00
Fruit Juice 200ml	€ 4,00
Spuma (Cedar, Blonde, Orange)	€ 2,00
Bottle / Can (Coca Cola, Fanta, Chinotto, Lemon Soda, Tonic Water, Red Bull, Sprite, Ice Tea)	€ 4,00

**Bottled Beers - € 6,00**

Corona

Heineken

Moretti

Iknusa

Becks

# Fresh Cuts

(Taglieri)

“Tagliere” fresh sliced Meat ‘DOP’ € 14,00

“Tagliere” fresh cut local cheese ‘DOP’ € 14,00

“Tagliere” mixed fresh sliced meat and cheese ‘DOP’ € 24,00

# Salads

(Insalatone)

Caprese Salad with Mozzarella di Bufala € 12,00

Salad with Tuna, Salmon and Egg € 14,00

Salad with Chicken € 14,00

Mixed salad with just Vegetables € 10,00

# Beef Tartar

(Tartare di Manzo)

with Yoghurt and Chives € 14,00

“alla Piemontese” with Parmesan shavings € 14,00

“alla Francese” with Egg Yolk € 14,00

Natural with Salad € 12,00

# Appetisers

(Antipasti)

Prosciutto and Melon € 14,00  
(Prosciutto e Melone)

Crostone/Bruschetta and Tomato € 8,00  
(Crostone Pomodoro)

Crostone/Bruschetta Stracchino\* and Sausage € 10,00  
(Crostone Stracchino e Salsiccia)

Crostone/Bruschetta Butter, Anchovies and Green Sauce € 10,00  
(Crostone Burro, Acciughe e Salsa Verde)

\*Italian creme cheese

# Pasta and Rice dishes

## Primi Piatti

Pici\* Cacio e Pepe € 12,00

Lasagne with “Chianina IGP” Ragout € 12,00

Penne with Tomato Sauce € 10,00

Tortelli Lucchesi\*\* with “Chianina IGP” Ragout € 12,00

Tagliatelle with “Chianina IGP” Ragout € 12,00

\*Long, thick pasta

\*\*Lucca speciality, filled pasta with meat sauce

# Sandwiches

(Panini)

Campagnolo (Raw Ham, Mushrooms, Spring Onions, Green Sauce)	€ 8,00
Rustico (Raw Ham, Pecorino, Aubergines)	€ 9,00
Domino (Cooked Ham, Fontina, Pink Sauce)	€ 8,00
Esplosivo (Pancetta, Dried Tomatoes, Mayonnaise, Tabasco)	€ 8,00
Primavera (Tuna, Tomato, Salad, Mayonnaise)	€ 8,00
Caprese (Mozzarella di Bufala, Tomato, Oregano, Salad)	€ 8,00
Dante (Speck, Cream of Four Cheese, Mushrooms)	€ 9,00
Giacomino (Mortadella with Pistachios, Burrata, Tomato)	€ 9,00
Il Mago (Lardo di Colonnata, Gorgonzola, Zucchini, Pink Sauce)	€ 9,00
Pork (Porchetta, Truffle Sauce, Aubergines)	€ 10,00
Cooked Ham and Mozzarella (Cooked Ham and Mozzarella)	€ 7,00
Raw Ham and Mozzarella (Raw Ham and Mozzarella)	€ 7,00
Salami and Fontina	€ 7,00

# Whiskey

Jack Daniels € 8,00

J&B € 8,00

Chevas Regal 12 years/anni € 9,00

Glenn Grant € 8,00

Ballantine's € 8,00

Baleys € 8,00

# Rum

Zacapa Riserva 23 years/anni € 10,00

Don Papa € 10,00

Pampero Anniversario € 8,00

Bacardi White / Bianco € 7,00

Bacardi Carta Oro € 7,00

Leone 70' € 6,00

# Cognac / Brandy

Courvoisier € 10,00

Martell € 10,00

Remy Martin € 10,00

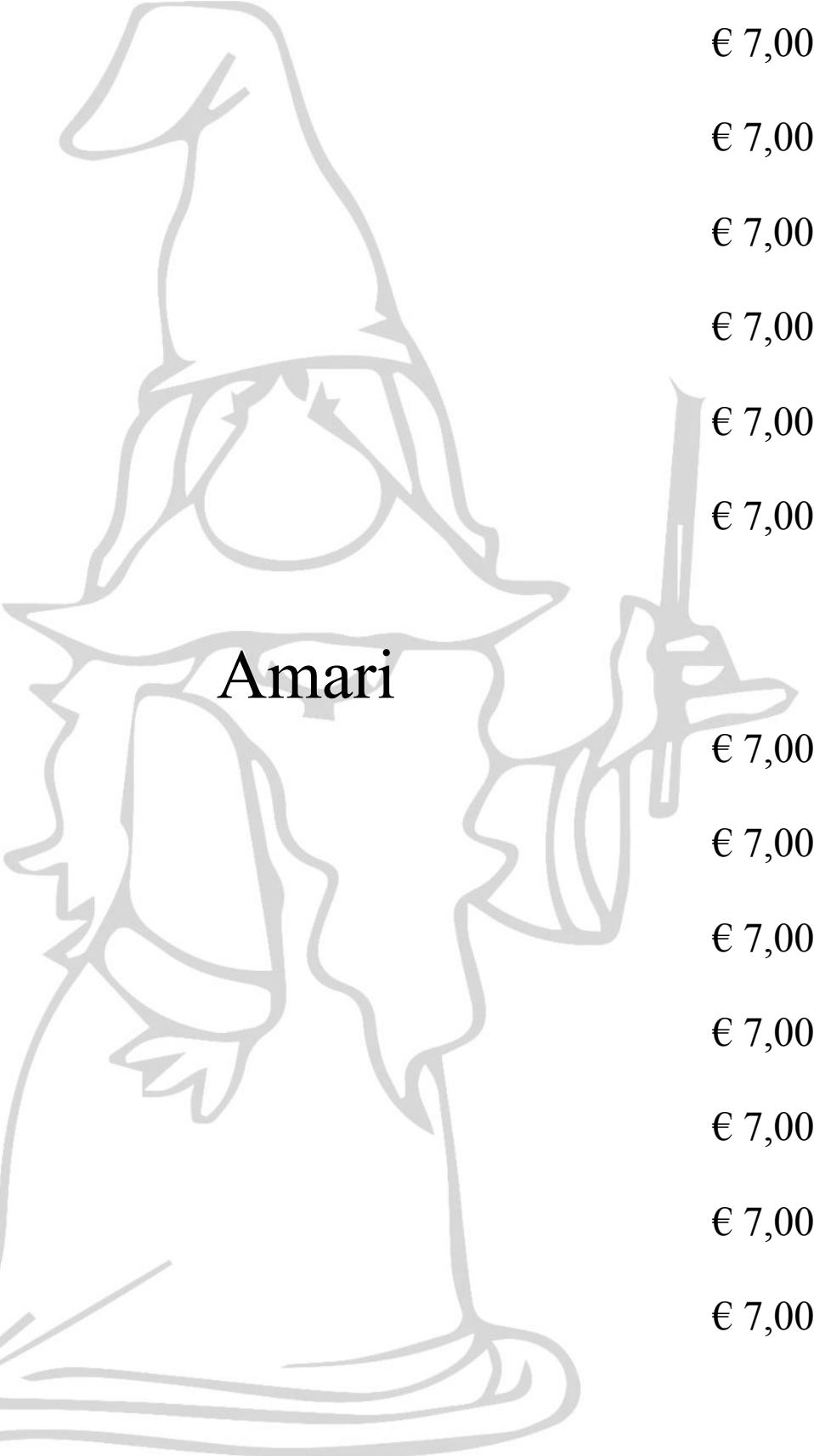
Stravecchio € 6,00

Vecchia Romagna € 6,00

Stock 81 € 6,00

# Grappe

Zanin Barrique Bianca	€ 7,00
Prosecco Invecchiato	€ 7,00
Moscato	€ 7,00
Pinto Grigio	€ 7,00
Serpa Poli	€ 7,00
Serpa Poli Oro	€ 7,00
Nardini Bianca	€ 7,00
Barricata	€ 7,00
Amaro del Capo	€ 7,00
Montenegro	€ 7,00
Averna	€ 7,00
Jägermeister	€ 7,00
Fernet Branca	€ 7,00
Rabarbero	€ 7,00
Cynar	€ 7,00



Amari

# Liqueurs

Cointreau	€ 6,00
Amaretto di Saronno	€ 6,00
Kahlùa	€ 6,00
Anima Nero	€ 5,00
Limoncello	€ 5,00
Mirto	€ 5,00
Absolut	€ 7,00
Eristoff	€ 7,00
Russian Standard	€ 7,00
Moskovskaya	€ 7,00
Smirnoff	€ 7,00
Espolon	€ 7,00
Sauza Silver (Banana flavour and fresh taste)	€ 7,00
Sauza Gold	€ 7,00



# Cocktails

Martini Bianco	€ 7,00
Martini Rosso	€ 7,00
Spritz Aperol	€ 7,00
Spritz Campari	€ 7,00
Hugo Spritz	€ 7,00
Limoncello Spritz	€ 7,00
Americano	€ 8,00
Negroni	€ 8,00
Gin Tonic	€ 8,00 / € 10,00
Gin Lemon	€ 8,00 / € 10,00
Cuba Libre	€ 8,00
Mojito	€ 8,00
Tequila Sunrise	€ 8,00



# Gin

## GDN. Gin Di Nicchia

(Structured and assertive gin characterised by Juniper, Elderflower, Lavender, Rose, Coreander, Cardamom and Pink Pepper)

€ 5,00 / € 9,00

43% Alc. Vol.

## Tanqueray London Dry

(Four-fold distilled gin characterised by Juniper, Coriander Liquorice and Angelica)

€ 5,00 / € 9,00

43,1% Alc. Vol.

## Gin Mare

(Mediterranean flavour characterised by Basil, Rosemary, Olive, Thyme and Coriander)

€ 5,00 / € 9,00

42,7% Alc. Vol.

## Bombay Saphire

(Steam-infused with bright, fresh citrus notes)

€ 5,00 / € 9,00

40% Alc. Vol.

## Bickens London Dry Gin

(Clear, transparent, fresh and intense gin)

€ 5,00 / € 9,00

43,1% Alc. Vol.

## Gordon's

(The recipe and its ingredients remain a secret.  
We only know of the presence of Juniper).

€ 5,00 / € 9,00

40% Alc. Vol.

