

MENÙ

. Caffetteria .

LA DOLCEZZA



di Barbara Cerea



Great Classics

Caesar salad (1, 3, 7, 10)	€14,00
(Baby lettuce, rosemary croutons, low-temperature cooked chicken breast, Caesar dressing, Shaved Grana Padano flakes)	
Niçoise salad (3, 4)	€14,00
(Baby lettuce, cherry tomatoes, spring onion, black olives, anchovies, boiled eggs, red tuna)	
Toast (1, 7)	€9,00
(Ham, Fontina cheese)	
Selection of fine charcuterie cheese (7)	€15,00
Pizza “La Dolcezza I”	€14,00
(Tomato sauce, mozzarella cheese, basil, smoked swordfish, caramelized onion)	
Pizza “La Dolcezza 2”	€14,00
(Tomato sauce, fior di latte mozzarella, basil, Fiocco della Valtellina cured beef, raw ham)	
Cantabrian anchovies (1, 4, 7)	€15,00
(Served with butter and brioche bread)	
Salmon piadina (1, 4, 7)	€10,00
(Smoked salmon, avocado, cream cheese, lettuce)	
Croque madame (1, 3, 7)	€12,00
(Béchamel sauce, Ham, Emmental cheese, sunny-side-up egg)	
Deconstructed club sandwich (1, 3) \	€15,00
(Low-temperature cooked chicken breast, lettuce, tomato, 65° egg, bacon, mayonnaise)	





Coffee Bar

Espresso coffee	€ 2,10
Decaffeinated coffee	€ 2,40
Double Espresso	€ 4,20
Ginseng/barley coffee small	€ 2,50
Ginseng/barley coffee large	€ 2,90
Americano coffee	€ 2,30
Decaffeinated Americano coffee	€ 2,60
Shaken iced coffee	€ 4,10
Shaken decaffeinated/ginseng/barley coffee	€ 4,50
Cappuccino	€ 2,70
Decaffeinated/ginseng/barley cappuccino	€ 3,40
“Babi” Cappuccino	€ 4,50
Hot milk	€ 2,70
Latte macchiato	€ 3,20
Latte macchiato with ginseng /barley/decaffeinated coffee	€ 3,80
Large Macchiato	€ 2,30
Large decaffeinated/ginseng/barley macchiato	€ 2,60
Marocchino coffee	€ 3,20
Marocchino with ginseng /barley/decaffeinated coffee	€ 3,60
Hot chocolate	€ 5,50
Hot chocolate with whipped cream	€ 6,50
Croissant	€ 2,50
Fresh orange juice	€ 6,50
Fresh grapefruit/mixed juice	€ 7,00
Water bottle (0,25c1)	€ 2,00
Water bottle (0,75c1)	€ 3,50
Soft drinks	€ 4,00
Fruit juices (pear, peach, apricot, ace)	€ 4,50
Fruit juices (pineapple, blueberry, pomegranate, grapefruit)	€ 5,00
Milkshake (seasonal only)	€ 6,00
Fruit smoothies	€ 7,00
Coffee cream (seasonal only)	€ 4,00
Yogurt	€ 5,00
Yogurt with Fresh Fruit and Muesli	€ 7,00

Lactose-Free supplement
(Oat, Soy, Zymill)

Coffee € 0,20 | Cappuccino € 0,40





Gourmet Coffee



- 1 Coffee, chocolate topping, whipped cream, caramel, amaretti biscuits
- 2 Coffee, strawberry topping, whipped cream, chocolate chips
- 3 Coffee, pistachio topping, whipped cream, crushed pistachios



Special Croissants



- 1 Plain croissant, mascarpone cream, berries, crushed pistachios
- 2 Plain croissant, whipped cream, Nutella, Smarties, chocolate topping
- 3 Plain croissant, vanilla custard, chocolate crumble, cocoa powder, meringues, chocolate topping



Super Breakfast

For each variation there will be a price difference

Coffee/Cappuccino,
croissant, yogurt with fruit



Coffee, mini toast,
brioche bread with
butter and jam, juice



Super Brunch

For each variation there will be a price difference

- Coffee/Cappuccino
- Fresh orange juice
- Brioche bread with butter and jam
- Mini savory croissant with cold cuts



- Coffee/Cappuccino
- Croissant
- Yogurt with muesli and fresh fruit
- Avocado toast with smoked salmon and cream cheese
- Fresh orange juice





Classic Teas



Pure Green (Green Tea)

Darjeeling (Black Tea)

English Breakfast Imperial (Tea Blend)

Earl Grey Imperia Supreme (Tea Blend)

Red Fruit (Black tea flavored with red berries)

Vanilla & Grapefruit (White tea flavored with grapefruit and vanilla)



Fruit Infusions



Red Spring (Berry-flavored fruit infusion)

Verbena & Mint (Mint and verbena flavored herbal tea)

Vanilla e Caramel Rooibos (Vanilla and caramel flavored Rooibos infusion
from organic farming)

Chamomile Mix (Chamomile infusion)





Gluten Free

Croissants	€3,50
Biscuits	€2,50
Single-Serve Desserts	€9,00
Mignon pastry	€2,50



Fresh Juices



Vitamin Boost

Apple, orange, carrots, ginger

Refreshing

Pear, cucumber, lemon, mint

Detox

Orange, apple, celery, pomegranate

Draining

Grapefruit, cucumber, apple, pineapple, mint





Desserts

The Sphere

Meringue, custard cream,
fresh fruit, ice cream

Our Tiramisù

Buried Lemon

Lemon underground, crumble, ice cream

Fresh Fruit Fantasy with Ice Cream

Slice of Cake with Ice Cream or Whipped Cream

Single-Serve Dessert

€9,00

Affogati

Coffee Affogato

Chocolate Affogato

Whiskey Affogato

Extra whipped cream + €1,50

€7,00



Ice Cream Cups

Baby

- Cream ice cream
- Caramel topping
- Cookie biscuit
- Chocolate chips
- Salted peanuts
- Whipped cream

Sofi

- Cream ice cream
- Pistachio topping
- Whole salted pistachios
- Chocolate crumble
- Whipped cream

Pippo

- Cream ice cream
- Whole hazelnuts and chopped hazelnuts
- Hazelnut topping
- Whipped cream

Anna

- Fruit ice cream
- Mixed berries
- White chocolate topping
- Shredded coconut
- Whipped cream

Vittorio

- Cream ice cream
- Pears
- Walnuts
- Chocolate topping
- Whipped cream

seasonal only

€9,00



Drinks served with appetizers have a fixed price of €15.00



Aperitifs



The Unforgettable

Americano:	Bitter Campari, red Vermouth , soda.
Daiquiri:	White rum, lime juice, white sugar.
Gin Fizz:	Gin, lemon juice, sugar syrup, soda.
Manhattan:	Whiskey, red vermouth, Angostura bitters.
Negroni:	Gin, Bitter Campari, red Vermouth.
Old Fashioned:	Bourbon whiskey, sugar cube, Angostura bitters, soda.
Whiskey Sour:	Bourbon whiskey, lemon juice, sugar syrup, egg white.

The Contemporary

Bloody Mary:	Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, salt, pepper.
Cosmopolitan:	Vodka, Cointreau, lime juice, cranberry juice.
Long Island:	Vodka, white rum, gin, Cointreau, lemon juice, sugar syrup, Coca-Cola.
Miami Ice Tea:	Vodka, white rum, gin, Blue Curaçao, lemon juice, sugar syrup, Lemon Soda.
Japan Ice Tea:	Vodka, white rum, gin, Midori, lemon juice, sugar syrup, Lemon Soda.
Margarita:	Tequila, Cointreau, lime juice.
Mojito:	White rum, lime juice, mint leaves, brown sugar, soda.
Moskow Mule:	Vodka, ginger beer, lime juice.

The New Era

Espresso Martini:	Vodka, Kahlúa, sugar syrup, espresso coffee.
Paloma:	Tequila, lime juice, pinch of salt, pink grapefruit soda.
PornStar Martini:	Vodka, vanilla syrup, Passoã, passion fruit syrup, prosecco shot.
Spritz:	Prosecco, Aperol/Campari, soda.
Tommy's Margarita:	Tequila, lime juice, agave syrup.
Hugo:	Prosecco, mint leaves, elderflower liqueur, soda.

Mocktail

Crodino/S.Bitter
House Mocktail: sweet / dry

Aperitifs are served with our selection of delicious appetizers





Our wine Cellar

Sparkling Wines

	Glass	Bottle
Valdobbiadene Superiore D.O.C.G "Unico"	€9,00	€35,00
Bellavista grande cuvée Alma brut Calice	€12,00	€60,00
Ferghettina Franciacorta Rosè	€12,00	€65,00
Franciacorta Contadi castaldi satèn		€45,00
Franciacorta Contadi Castaldi Brut		€35,00
Derbusco Cives Franciacorta brut doppio erre		€60,00
Henriot Champagne		€100,00

White Wines

Maso Poli gewürztraminer	€9,00	€35,00
Lugana Otella	€9,00	€35,00
Dario Coos Colli Orientali Sauvignon DOC		€30,00
Dario Coos Colli orientali Friulano DOC		€30,00
Dario Coos colli orientali ribolla gialla DOC		€30,00
Dario Coos colli orientali Pinot grigio DOC		€30,00
Dario Coos colli orientali Pinot bianco DOC		€30,00
Dario Coos colli orientali Chardonnay DOC		€30,00
Belvento Viogner Toscana IGT		€30,00
Belvento Velarosa Toscana IGT		€30,00
La Collina biancospino valcalepio bianco D.O.C		€30,00

Red Wines

Dario Coos refosco rosso IGP	€8,00	€30,00
La Collina Bruno rosso valcalepio rosso DOC	€8,00	€30,00

Addition of our delicious appetizers €6.00 per person

Bottles served at the table are subject to an additional service charge.





Craving a Gin and Tonic?

Brockman's	€18,00
Aviation	€18,00
Condesa classica	€18,00
Condesa prickly pearl & orange blossom	€20,00
Hendrick's	€20,00
Hendrick's "Orbium"	€20,00
Hendrick's "Flora Adora"	€20,00
Hendrick's "Neptunia"	€20,00
Etsu	€20,00
Scapegrace Black	€20,00
Monkey 47	€20,00
Ki no tea	€25,00

Served with our selection of delicious appetizers

Allergens

Dear Guests, our staff is available to provide any information regarding the nature and origin of the ingredients used and the preparation methods of the dishes on our menu. Please inform us of any food allergies or intolerances before placing your order. Allergens present in the menu are indicated by numbers corresponding to the list below, in order to make identification easier.

During food preparation in the kitchen, accidental cross-contamination cannot be completely excluded. Therefore, our dishes may still contain the following allergens, in accordance with EU Regulation 1169/11, Annex II.

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|--|---|
| 1. Cereals containing gluten | 9. Celery and celery products |
| 2. Crustaceans and crustacean products | 10. Mustard and mustard products |
| 3. Eggs and egg products | 11. Sesame seeds and sesame seed products |
| 4. Fish and fish products | 12. Sulphur dioxide and sulphites |
| 5. Peanuts and peanut products | 13. Lupins and lupin products |
| 6. Soy and soy products | 14. Molluscs and mollusc products |
| 7. Milk and dairy products | |
| 8. Tree nuts | |

Ingredients marked with (*) are prepared using frozen ingredients at origin by the producer, or with fresh ingredients that have undergone rapid temperature reduction (blast chilling) to ensure quality and safety, as required by HACCP procedures in accordance with EC Regulation 852/04. Raw or partially raw fish products are subjected to rapid temperature reduction to ensure safety, in compliance with EC Regulation 853/04.



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LA DOLCEZZA
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di Barbara Cerea



La Dolcezza Sandwiches

con

Egg, lettuce, tuna, mayonnaise,
and tomato

€10,00

FOCACCIA

Made with sourdough starter

con

Tomato, Fiocco della Valtellina
cured beef, mozzarella, and
lettuce

€14,00