

AFTER-WORK AT GRAN CAFFÈ

Tuesday to Friday from 4:00 p.m. to 6:30 p.m.

SIGNATURE COCKTAILS

Each cocktail is accompanied by an appetizer, carefully prepared by our chef.

GREEN SLICK

Gin Roku, apple and matcha chutney,
Italicus, lime juice,
and sugar syrup.

18.-

LUCE D'ARANCIA

Plantation rum, Picon bitter, lime and
orange juice, orgeat and
sugar syrup.

18.-

THE CLASSICS

Each cocktail is accompanied by an appetizer, carefully prepared by our chef.

VIEUX CARRE'

Rye whiskey, red vermouth, cognac,
Bénédictine, and
Peychaud's bitters

15.-

PALOMA

Tequila, lime juice, and grapefruit
juice.

15.-

CLOVER CLUB

Gin, raspberry syrup, lemon juice,
and egg white.

15.-

OLD CUBAN

Rum, lime juice, sugar syrup,
Angostura bitters, and fresh
mint.

15.-

COCKTAILS 0%

BREZZA

Lime cordial & Aegean tonic.

10.-

GARIBALDINO

Vibrant Martini, passion fruit
and orange.

10.-

ARTISANAL BOARDS TO SHARE

Each platter comes with our homemade focaccia bread.

TAGLIERE GRAN CAFFÈ

Selection of Italian artisanal charcuterie and cheeses,
accompanied by baked goods.

25.- / 32.-

WINES

SPARKLING

PROSECCO TREVISO DOC (ITALY)

Extra Dry Prosecco from Treviso DOC.

1dl 75cl

7.- 45.-

CHAMPAGNE JM GOBILLARD ET FILS (FRANCE)

Delicate sparkling bubbles, a fine and elegant nose, with a smooth and well-balanced palate.

18.- 110.-

WHITE WINES

PINOT GRIGIO DOC DELLE VENEZIE – ORGANIC 2024 (ITALY)

Bright straw-yellow color with expressive notes of white flowers, peach, and citrus.

7.- 45.-

RIBOLLA GIALLA VENEZIA GIULIA IGT – ORGANIC (ITALY)

A rich, fresh, and elegant wine with delicate aromas of white flowers and citrus.

7.- 45.-

PETITE ARVINE – PATRICK CHABRIER 2023 (SWITZERLAND)

A lively, aromatic white wine from Valais, with citrus and exotic fruit notes.

8.- 52.-

MÂCON MILLY-LAMARTINE – DOMAINE CARRETTE 2023 (FRANCE)

100% Chardonnay, elegant and well-balanced white wine.

8.- 52.-

RED

MERLOT ROSSO 2024 – VENETO (ITALY)

A smooth and harmonious red wine with aromas of ripe red fruits and gentle spices.

7.- 45.-

CABERNET SAUVIGNON – ORGANIC (ITALY)

Ruby-red color with aromas of blackcurrant and sweet spices. Round and balanced on the palate, with a long, supple finish.

7.- 45.-

PINOT NOIR – DOMAINE LES PERRIÈRES 2024 (SWITZERLAND)

Ruby-garnet color with aromas of raspberry, cherry, and wild berries, enhanced by a subtle smoky touch.

8.- 52.-

CROZES-HERMITAGE – HUGO & PAULINE VILLA 2023 (FRANCE)

An intense red wine with notes of dark fruits, spices, and violet.

9.- 58.-

ROSÉ

LES COMMANDEURS ROSÉ – PEYRASSOL 2024 (FRANCE)

Pale, aromatic, and fresh rosé with an elegant, saline finish.

7.- 45.-

SOFTS DRINKS

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|------------------------------------|------|
| FILTERED STILL WATER 75cl | 4.- |
| VALSER STILL WATER 75cl | 7.- |
| VALSER SPARKLING WATER 75cl | 5.50 |
| COCA COLA / ZERO | 5.50 |
| LURISIA GAZZOZA | 5.50 |
| LURISIA ARANCIATA | 5.50 |
| LURISIA CHINOTTO | 5.50 |
| THREE CENTS AEGAN TONIC | 6.- |
| THREE CENTS GINGER BEER | 6.- |
| SCHWEPPE'S BITTER LEMON | 6.- |
| BITTER ROUGE | 5.50 |
| CRODINO | 5.50 |

JUICES & ICED TEAS

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|-------------------------------|------|
| APPLE JUICE (RAMSEIER) | 5.50 |
| TOMATO JUICE | 5.50 |
| PINEAPPLE JUICE | 5.50 |
| PEAR JUICE | 5.50 |
| APRICOT JUICE | 5.50 |
| FRESH ORANGE JUICE | 5.50 |
| PEACH / LEMON ICED TEA | 5.50 |

CENTRIFUGAL JUICES

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| ARANCIA & SOLE | 8.- |
| Carrot, ginger, and yellow apple. | |
| SPICY | 8.- |
| Seasonal fruits. | |

COFFEE BAR

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|---------------------------|-------------------|
| | ROBUSTA ARABICA |
| ESPRESSO | 3.90 4.50 |
| COFFEE | 4.- 4.60 |
| ESPRESSO MACCHIATO | 4.50 5.- |
| AMERICANO | 4.50 5.50 |
| CAPPUCCINO | 5.80 6.80 |
| LATTE MACCHIATO | 5.90 6.90 |
| RENVERSÉ | 5.90 6.90 |

TEAS & INFUSIONS

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|----------------------------------|------|
| ORGANIC CHAMOMILE | 5.50 |
| ORGANIC BLUE EARL GREY | 5.50 |
| ORGANIC ENGLISH BREAKFAST | 5.50 |
| ORGANIC CHINA SENCHA | 5.50 |
| GREEN TEA | |
| ORGANIC VERBENA | 5.50 |
| ORGANIC PEPPERMINT | 5.50 |

BEERS

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|-----------------------------------|-------------|
| | 30cl 50cl |
| PERONI BLONDE DRAUGHT | 6.- 8.50 |
| Bottle 33cl : | |
| PERONI - CAPRI | 6.- |
| PERONI - 0% | 6.- |
| BALADIN BLANCHE - ISAAC | 8.- |
| BALADIN AMBRÉE - L'IPA | 8.- |
| BALADIN BLONDE - NAZIONALE | 8.- |

DIGESTIFS

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| CINAR | 8.- |
| AMARETTO | 8.- |
| AMARO DEL CAPO | 8.- |
| LIMONCELLO | 8.- |
| FERNET BRANCA | 8.- |
| SAMBUCA | 8.- |
| GRAPPA BIANCA | 8.- |
| GRAPPA GIALLA | 8.- |

JOIN US FOR OUR ITALIAN-STYLE BRUNCH

Saturday & Sunday from 11 a.m. to 3 p.m.