

A NEW SEASON OF FLAVOURS

Take your pick from our autumn-winter selection

SALADS AND SINGLE DISHES**

Caesar salad (1), (3), (4), (5), (6), (7), (8), (9), (10), (11), (12) Iceberg lettuce, slow-cooked chicken, Caesar dressing and croutons	14,00
Salmon salad (4), (7), (14) Slow-cooked salmon, chopped fennel, lamb's lettuce, orange and pomegranate	15,00
Meatballs on pureed potatoes Meatballs accompanied by pureed potatoes, chicory sautéed with garlic and a pinch of pepper, and mint (1), (2), (3), (4), (5), (6), (7), (8), (9), (10), (11), (14)	14,00
Artichokes on creamed chickpeas Artichokes on creamed chickpeas with sautéed chicory, baby tomatoes and Taggiasche olives (1), (3), (7), (8), (9), (11)	14,00
Sarde in saor (1), (4), (8), (11), (12) Fried pilchards with vinegar caramelized onions, pine nuts and raisins	14,00
Seppie in tocio (1), (12), (14) Stewed cuttlefish with grilled white polenta	16,00

PASTA AND RISOTTO**

Mezze Maniche with tomato sauce, stracciatella and basil (1), (7), (9)	13,00
Porcini risotto with blueberries and chopped hazelnuts (3), (5), (7), (8), (11), (12)	15,00
Traditional Venetian Bigoli pasta with anchovy sauce (1), (3), (4), (6), (7), (10)	14,00
Traditional Venetian Bigoli pasta with duck ragu sauce (1), (3), (6), (7), (9), (10), (12)	14,00

FOCACCIA GOURMET**

Focaccia Gourmet with Cormons ham White focaccia made with semi-wholemeal flour with robiola, Cormons ham, Grana Padano and rocket (1), (3), (6), (7), (8), (11)	12,00	FOOD STORY
Focaccia Gourmet with radicchio and creamed salted cod White focaccia made with semi-wholemeal flour with radicchio, raisins, pine nuts and creamed cod (1), (3), (4), (6), (7), (8), (9), (11)	14,00	FOOD STORY
Focaccia Gourmet with vegetables White focaccia made of semi-wholemeal flour with robiola, grilled vegetables, sun-dried tomatoes and almonds (1), (3), (6), (7), (8), (11)	12,00	



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THE CAFÉ

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Our menu contains the following allergens: 1) cereals containing gluten; 2) crustaceans; 3) eggs; 4) fish; 5) peanuts; 6) soya; 7) milk and products thereof; 8) nuts; 9) celery; 10) mustard; 11) sesame; 12) sulphur dioxide and sulphites; 13) lupins; 14) molluscs. The allergens contained in the dishes on the menu are listed after each dish by means of the numbers listed above. Our products are prepared in locations where there may be unintentional contact with some allergens, so traces of them may be present in all food items. Products are blast chilled or frozen at origin (**). For the protection of consumer's health, the fish products served raw or almost raw in these premises are subjected to rapid temperature reduction for health reasons, pursuant to CE Reg. 853/04 and the Health Ministry Circular of 17/02/2011. For further information, please ask the restaurant staff. The prices on the menu are expressed in Euro (€).

STORIES FROM THE WORLD OF TASTE

**FOOD
STORY**

When you see this symbol next to an item, you will also find a story in the menu to discover more and add a little extra flavour to the dish.

ZAETI

A very popular traditional biscuit from Venice, they are made from corn flour and their name comes from their yellow colour: the word for yellow in Venetian is zàlo. In the local tradition they have been enriched with raisins and it is customary to dip them in sweet wine.

CICCHETTI VENEZIANI

The name comes from the Latin ciccus, which means "a small quantity": in Venice cicchetti are enjoyed as an appetizer, perfect either mid-morning or with an aperitif in the late afternoon. Traditionally they were only found in bacari, small bars with only a few seats where you can eat while standing and enjoy food and wine at a good price.

BACCALÀ

Creamed salt cod is one of the most iconic dishes of the Venetian gastronomic tradition. The dish is said to have been brought to Venice by Pietro Querini, a nobleman of the Serenissima who was forced to take refuge on a deserted island during a trip to Flanders in 1432. Here, he learned the traditional of drying of cod, and - shrewd merchant that he was - he loaded the ship with "Sticks" (stokkfisk in Norwegian, which led to the Italian name "stoccafisso ") and brought the new product to Venice. It is now known as baccalà, derived from the Latin word for stick: baculus

IL CRUDO DI CORMONS

Hand crafted and precious, this prosciutto crudo is a very special local product made in Cormons, a town of about 7,000 inhabitants in the province of Gorizia on the border with Slovenia. The cured ham is made from pigs that are selected and bred in Friuli Venezia Giulia. The ham is salted and massaged by hand, then pressed and naturally aged for 16 to 24 months with many other careful processes during aging. As such, Crudo di Cormons has an unmistakable aroma and unforgettable flavour. This ham is now made by the only remaining local company, run by the D'Osvaldo family.

THE ESSENCE OF COFFEE

Espresso illy ■ classico / ■ intenso / ■ forte	4,00
Espresso deca	4,00
Espresso doppio	6,00
Filtro	6,50
Espresso corretto	6,50

ARABICA SELECTION

Etiopia, Colombia, Brasile, Guatemala, India, Costa Rica	4,20
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COFFEES WITH MILK

Macchiato caldo/freddo (7)	4,00
Capo triestino (7)	4,00
Cappuccino* (7)	6,50
Cappuccino deca* (7)	6,50
Caffelatte* (7)	6,50
Mugaccino (7) Double illy espresso with hot frothed milk, served in a mug.	7,50
Latte macchiato* (7)	6,50
Matcha latte macchiato (7)	7,00
Caramel latte macchiato (7)	7,00

*available with soy, oat and almond milk.

COLD SPECIALS

Espresso freddo	7,00
Espresso shakerato	7,00
Espresso greco	7,00
Frappè al caffè	7,00
Cappuccino greco (7)	7,00
Marocchino freddo (6), (7), (8)	7,50
Leggero fondente (6), (7), (8)	7,50

HOT SPECIALS

Cappuccino viennese (6), (7), (8)	7,00
Caffè viennese (7)	7,00
Marocchino caldo (6), (7), (8) illy espresso over hot chocolate, topped with hot frothed milk and cocoa powder, served in a small glass.	5,50
Onda al cioccolato (6), (7), (8) illy espresso over hot chocolate, topped with cold frothed milk, served in a small glass.	5,50
Neve fondente (6), (7), (8) illy espresso with brown sugar, topped with cold frothed milk and cocoa powder.	7,50

ILLYCREMA

illycrema small (7)	5,50
illycrema large (7) illy coffee cream with micro crystals of ice and milk.	8,00
Duetto (6), (7), (8) illycrema with cold frothed milk, decorated with thin chocolate flakes.	5,50
Trio (7) Cold illy espresso topped with illycrema and cold frothed milk.	5,50

AROUND COFFEE

Barley (1), (6), (7)	4,00
Ginseng (1), (6), (7), (8)	4,00
Cappuccino barley* (1), (6), (7)	6,50
Cappuccino ginseng* (1), (6), (7), (8)	6,50
Glass of milk* (7)	3,00
Teas and infusions Dammann	7,00
Domori hot chocolate (6), (7), (8)	7,50
Domori viennese hot chocolate (6), (7), (8)	8,00

*available with soy, oat and almond milk.

FRESH JUICE

Orange	5,00
Apple, carrot, ginger and lemon	5,00
Apple, pomegranate and red fruits	5,00

SOFT DRINKS

Coca-cola / Coca-cola zero 330ml	5,00
Pure tonic / Lemon / Cedrata / Chinotto	5,00
Ice tea 275ml Lemon, Peach	5,00
Organic fruit juices	5,00
Water 750ml Still, sparkling	2,50
Bitter rosso / Crodino	6,00

BEERS (1)

Cittavecchia Giant Cave	7,00
Cittavecchia Lucky Shoes	7,00

WINES (12)

RED WINES	Calice Bottiglia	
Torre Rosazza Pinot Nero Friuli Grave DOC	5,00	20,00
Costa Arente Valpolicella Valpantena Superiore DOC	7,00	25,00
Rosso di Montalcino Mastrojanni DOC	-	50,00

WHITE WINES

Torre Rosazza Pinot Grigio Friuli Grave DOC	5,00	18,00
Torre Rosazza Ribolla Gialla Cof DOC	7,00	25,00

SPARKLING WINES

V8 Sandro Prosecco extra dry DOC Treviso	5,00	20,00
V8 Lele Prosecco resè DOC Treviso 2021	6,00	22,00
Champagne Brut Cuvée Prestige Taittinger	-	65,00

COCKTAILS (12)

Aperol / Campari / Select spritz	8,00
Americano	10,00
Cumbia NEW A harmonious and fruity cocktail with white rum, Cointreau and pineapple, orange and lemon juice.	10,00
Hugo	10,00
Gin tonic	10,00
Mojito	10,00
Moscow mule	10,00
Negroni	10,00
Negroni sbagliato	10,00
Samba NEW A fresh and thirst-quenching cocktail with cachaça, caramel syrup, fresh lime and passion fruit.	10,00

NON-ALCOHOLIC COCKTAILS

Virgin Mary (9), (12)	9,00
Virgin Mojito (12)	9,00

SPIRITS, LIQUEURS (12)

Selection of liqueurs Amaro del capo, Baileys (7), Fernet Branca, Jagermeister, Limoncello Villa Massa, Mirto Rosso Zedda Piras, Montenegro, Sambuca Molinari, Vecchia Romagna	8,00
Selection of grappa	8,00

RUM

Matusalem 15 years	10,00
Zacapa 23 years	12,00

WHISKY

Arbeg Islay single malt scotch	10,00
Bowmore Islay single malt scotch	10,00

BAKED DELIGHTS**

Croissant (1), (3), (5), (6), (7), (8) Classic French-style buttery croissant	4,00
Croissant hand-filled (1), (3), (5), (6), (7), (8) Assorted flavours: creme patissiere, Gianduja cream, apricot jam, pistachio cream, forest fruits jam	4,00
Veneziana (1), (3), (5), (6), (7), (8), (11) Classic brioche dough sprinkled with sugar crystals	3,00
Veneziana hand-filled with creme patissiere (1), (3), (5), (6), (7), (8), (11)	3,50
Kranz (1), (5), (6), (7), (8) Orange-scented leavened puff pastry with a classic shape	2,50

SAVOURY SNACKS**

Vegan croissant (1), (3), (6), (7), (10), (11) Croissant with zucchini, chickpea cream, sundried tomatoes and salad	7,00
Croissant with baked ham and cream cheese (1), (3), (6), (7), (10), (11) Croissant with baked ham, cream cheese and salad	7,00
Sandwich (1), (3), (4), (6), (7), (9), (11), (14) Assorted flavours: tuna and eggs, chicken and salad, baked ham and mushrooms, vegetarian	4,50
Selection of 4 cicchetti Cicchetto with creamed salted codfish (1), (4), (7), (8), (9) Cicchetto with smoked salmon and robiola cheese (1), (4), (7), (8) Cicchetto with Cormons ham and robiola cheese (1), (7), (8) Cicchetto with grilled vegetables and robiola cheese (1), (3), (7), (8), (9)	FOOD STORY 9,00

(**) Products are blast chilled or frozen at origin

SWEET SNACKS**

S Buranei biscuit (1), (3), (6), (7), (8)	2,50
Zaeti biscuit (1), (3), (6), (7), (8)	FOOD STORY 2,50
Crocantino (1), (3), (5), (6), (7), (8), (10), (11) Chocolate pastry with dried fruit and	2,00
Selection of 3 Bacio di dama (1), (3), (5), (6), (7), (8) Traditional delicate short crust biscuits, assorted flavours	5,00
Selection of 3 macarons (3), (5), (6), (7), (8), (11) Traditional macarons made with almond flour, crunchy on the outside and filled with a delicate cream, assorted flavours	7,50
Cubo Avola (1), (3), (5), (6), (7), (8), (10), (11) Soft raspberry's cream with cream almond milk and almond sponge finger	4,00
Cubo Bridge (1), (3), (5), (6), (7), (8), (10), (11) Almonds and chocolate finger biscuit, chocolate creams	4,00
Cubo Operà (1), (3), (5), (6), (7), (8), (10), (11) Almond biscuit flavoured with espresso coffee and chocolate cream	4,00
Bourdalouse (1), (3), (5), (6), (7), (8), (11) Brisée pasta with almond cream and pear cubes	4,00
Mini sfogliatella frolla (1), (3), (5), (6), (7), (8), (9), (10), (11) Tart filled with ricotta and candied orange	2,50
Mini pastiera (1), (3), (6), (7), (8), (10) Tart filled with cooked wheat, ricotta and candied orange	2,50
Mini caprese (1), (3), (6), (7), (8), (10) Cookie made with cocoa, almonds and melting chocolate	2,50

DESSERTS AND FRUITS**

illymisù (1), (3), (5), (6), (7), (8) Mascarpone cream, sponge cake, illy espresso and Domori cocoa powder	7,00
Apple tart Tart with a delicate filling of Italian apple, served with a warm mascarpone cream (1), (3), (5), (6), (7), (8)	7,00
Raspberrie tart (1), (3), (6), (7), (8), (10) Tart with chantilly cream and raspberries	8,00
Cocoa tart (1), (3), (6), (7), (8), (10) Small cocoa tart with melting chocolate ganache, decorated with orange zest	8,00
Pancake (1), (3), (6), (7), (8) Pancake with chocolate sauce, accompanied by whipped cream and chopped hazelnuts	8,00
Ricotta cake (1), (3), (6), (7), (8), (10) Cream tart with ricotta and candied orange, accompanied by whipped cream and chopped pistachio nuts	8,00
Chocolate cake (1), (3), (6), (7), (8), (10) Cream cake with melting chocolate on an almond-flour biscuit, accompanied by whipped cream and cocoa	8,00
Apple frangipane cake (1), (3), (6), (7), (8), (10) Apricot jam tart filled with almond frangipane and apple crumble, accompanied by whipped cream and chopped hazelnuts	8,00
Fruit salad	7,00