

APERITIFS

Aperol spritz aperitifs	6
Campari spritz	6.5
Hugo spritz	6.5
Americano negroni	7
White wines from	5
Dema vermentino white wine	5
Surrau Sciala white wine	5.5
Red wines	5
Desea carignano red wine	5
Nepente di oliena red wine	5
Sparkling wine	5
Astoria	5
Valdobbiadene Prosecco	5
Akenta sparkling wine	5

SOFT DRINKS

Soft drinks	3
Water	1.5
Fruit juice	3
Coca-Cola	3
Fanta	3
Sprite	3
Coca-Cola Zero	3

BEERS

Heineken on tap 25cl	3
Heineken on tap 40cl	4
Heineken/Ichnusa/Becks bottle 33cl	3.5
Corona bottle 33cl	4
Craft beers	from 6.5



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Caffè
Via 

Menù digitale



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ALGHERO

BRUNCH

Ham-and-cheese toastie	3.8
Toast, butter and marmalade	3
Scrambled eggs on toast	4
Rye bruschetta with cream of avocado, scrambled eggs and cherry tomatoes	7
Yogurt with muesli, dried fruit, bananas and forest fruits	4
Veggie Wrap (caramelized cherry tomatoes, red cabbage, vegan feta, carrots, chickpea houmous)	5
Pancakes with caramel, bananas and walnuts	6
Pancakes with maple syrup	6
Pancakes with yogurt and forest fruits	6
Crepes with Nutella	6
Gluten-free crepes (sweet or savoury)*	7
Crepes with prosciutto ham and fontina cheese	6
Crepes with bacon, cream of gorgonzola cheese, caramelized onions and courgettes/zucchini	7
Crepes with sliced pecorino cheese, spicy ventricina pork sausage, aubergine/eggplant and cherry tomatoes	7
Club sandwich (tomato, fontina cheese, caramelized onions and bacon)	5
Fruit salad	4
American Breakfast (scrambled eggs, bacon, toast, freshly squeezed juice, hot drink, rye bread and avocado)	15
Sardinian Breakfast	15

SALADS

Salmonata (lettuce, salmon, caramelized cherry tomatoes, walnuts, rocket/arugula, cream of avocado and sesame seeds)	8.5
Garden (caramelized cherry tomatoes, tzatziki, feta, olives, rocket/arugula, oranges and cucumber)	7.5
Veg (pineapple, almonds, red cabbage, lettuce, caramelized cherry tomatoes, carrots and chia seeds)	7.5
Turkey (sliced turkey, yogurt sauce, red cabbage, lettuce, caramelized cherry tomatoes, grano padano cheese flakes, croutons and olives)	7.5



CAFETERIA

Espresso	1.5
Americano	3.5
Single-origin Americano	3.5
Cappuccino	2
Oat cappuccino with coconut, toasted almonds and soya	2.5
Large cappuccino	4
Ginseng/Orzo	1.8
Marocchino coffee with cocoa powder and Nutella	3
Marocchino coffee with cocoa powder and pistachio	3
Centrifuged fruit juice	4
Freshly squeezed orange juice	4
Black Tea (Earl Grey, English breakfast)	3
Green Tea (pure green, mint)	3
Infusion (fennel seeds, aniseed and liquorice, berry fruits, camomile, lemon and ginger)	3



PASTICCERIA

Mignon (Small peach pastry, small maritozzo, and mini croissant)	1.2
Pastries **	1.5
Vegan pastries	1.5
Sicilian canolo	3
Iris with ricotta cream	2
Small pizza	2
Fresh cakes	3.5
Gluten-free cakes *	3.5



*Our products do not contain gluten among the ingredients, but may be subject to contamination due to limited space.

** In the absence of fresh product, a frozen product may be served.