

# it's MENU

CAFFETERIA • BREAKFAST ALL DAY  
LUNCH • BRUNCH • APPETIZERS • WINES

*Espressioni di caffè*



**FREE WI-FI**

Rete: **The Spark1**

Pw: **Napoli2023@**

# CAFFETTERIA

*it's roasted by us*



## ESPRESSO AREA

### CHOOSE YOUR BLEND

Our coffees are  
handpicked and  
carefully selected  
from socially responsible  
supply chains.

#### Espresso Harmony

Premium blend 60% Arabica, 40% Robusta, medium/dark roast.  
Single. €2.5 • Double. €4.5

#### Espresso Nap-Less

House blend 30% Arabica, 70% Robusta, medium/dark roast.  
Single. €2.2 • Double. €3.8



## MILK AREA

#### Cappuccino Nobile

Our house cappuccino with Nap-Less blend and Noble Campanian Milk. Authentic Neapolitan experience. €2.8  
• Add your favorite flavor: *caramel, pistachio, chocolate.* + €0.5

#### Cappuccino Harmony

An elite cappuccino with 100% Arabica Single-Origin Coffee and Noble Campanian Milk, for a superior taste. €3.3

#### It's Cappuccino

With the Nap-Less blend and a hint of Cinnamon and Vanilla. €3.2

#### Cappuccino-MOO

Our plant-based version of the Cappuccino, perfect for those who prefer milk alternatives. Choose from Oat, Almond, Soy, or Coconut. €2.9

#### Matcha Latte

Foamed milk with added Matcha powder. €4

#### Latte Macchiato

Foamed milk with a shot of Espresso Napless. €2.8

#### Espresso Decaffeinated

65% Arabica, 35% Robusta, water decaffeinated, medium/dark roast. €2.3

### it's SPECIAL

#### It's Harmony in a Cup

Espresso Harmony with Hazelnut Cream, Frangelico liqueur, topped with Whipped Cream, Hazelnut Crumbles and a Biscuit. €3.5

#### Flat White

Double Espresso NapLess with semi-frothed Noble Milk. €3.8

### CHOOSE YOUR MILK

Noble Campanian Milk Lactose-Free, Oat, Soy, Almond, Coconut.

#### Super Macchiato

Foamed milk with two shots of Espresso and Caramel. €3.8

#### Chai Latte

Foamed milk with Black Tea, Cinnamon, Ginger, Star Anise, with added Campanian Honey. €4

#### Beetroot Cacao Latte

Foamed milk with an original mix of Beetroot and Cacao. €4.5

#### Butterfly Pea Latte

Foamed milk with Butterfly Pea, a flower with a natural blue color. €4.5

### it's SPECIAL

#### Pumpkin Spice Latte

Frothed Milk with spiced Pumpkin puree, a shot of Nap-Less Espresso, Topped with whipped cream, Caramel and Cinnamon. €4.5



## FILTRO

Suitable for those seeking a more subtle and delicate tasting experience, with distinctive aromatic notes. Enjoy the specialty coffee in its purest form and discover the fruity, floral, or spicy notes that each bean has to offer.

### Chemex Specialty

100% Single-Origin Arabica. €5

### French Press

100% Single-Origin Arabica. €5



## ICED COFFEE

### Cold Brew

Single-origin 100% Arabica coffee extracted cold. €4

### Iced Matcha Latte

Matcha Tea with cold foamed milk. €4  
• *One shot of Espresso Nap-Less. + €1*

### Iced Latte

One shot of Espresso Nap-Less with cold foamed milk. €3.5  
*Also available in vegan version.*

### Iced Beetroot Cacao Latte

An original mix of Beetroot and cocoa, ice, and cold foamed milk. €4.5

### Iced Butterfly Pea Latte

Butterfly Pea, a flower with a natural blue color, ice and cold foamed milk. €4.5

### Iced Americano

Cold water, Ice and one shot of Espresso Nap-Less. €3

### it's SPECIAL

#### Iced Latte Reverse

Underneath foamed milk, on top of our Nonno Coffee Mousse. €4.5

### It's Nonno Mousse

Looking for a coffee with a touch of indulgence and freshness? try our homemade Nonno Coffee.  
Classic €2.5 • Grande €4  
• *Pistachio, Chocolate, or Caramel + €0.5*



Iced Beetroot Cacao Latte

# it's *Winter time*

## IT'S CHOCOLATE

Our hot chocolate served with a marshmallow skewer.

Classic: € 4

Caramel: € 4.5

Pistachio: € 4.5

Whipped Cream: + € 0.5



## GINGERBREAD LATTE

Steamed milk and an espresso shot wrapped in ginger and cinnamon notes, topped with a soft dollop of whipped cream. € 4.5

• Add a Gingerbread Cookie. + € 2



## PUMPKIN SPICE LATTE

Steamed milk blended with spiced pumpkin purée, a shot of Nap-Less Espresso, topped with whipped cream, caramel and cinnamon. € 4.5

• Add a Gingerbread Cookie. + € 2





## COFFEE DRINK

### Irish Coffee

Long Espresso House Blend, Jameson Whiskey, Whipped Cream and Brown Sugar. €7

### Espresso Tonic

Our House Blend Espresso with your favorite Tonic, a slice of lime and ice. €4.5

### Orange Express

Our Cold Brew coffee with added Orange Juice and Ice. €5.5

### Bitter Coffee

Cold Brew Coffee, Red Bitter and Passion Fruit Syrup. €5.5



Espresso Tonic



## TEA AND INFUSION

Passion de Fleurs Black Tea. € 3.5

English Breakfast Tea. € 3.5

Mandarin Jasmine Green Tea. € 3.5

Provence Carcadet. € 3.5

Caramel Rooibos. € 3.5

Chamomile Infusion. € 3.5



## BEVERAGES

Fresh Orange Juice. € 3.8

Homemade Lemonade. € 3.8

Ginger Beer. € 3

Coca-Cola. € 3

Fanta. € 3

Tonic Water. € 3

Chinotto. € 3

Cedrata. € 3

Fruit Juice. € 3

Crodino. € 3

Bitter. € 3

Red Bull. € 3

# FOOD



## BREAKFAST SWEET

ALL DAY

Our breakfast pastries are available in the display case or you can ask our staff about the available options.

### it's SPECIAL

#### The Perfect Breakfast Bowl

Plain Greek yogurt with organic whole-grain oat flakes, a mix of fresh fruit, almonds, and walnuts. Enriched with 100% pure peanut butter, poppy seeds, and organic honey from Campania. €6.5

• Add powdered Acai + €1

Available in a vegan version with maple syrup 



The Perfect Breakfast Bowl

#### It's Pancake

Three pancakes served with cranberry sauce and maple syrup. € 7.5

#### Muffin

• Vanilla • Chocolate. € 2.5

#### Sfogliatella Napoletana

• Curly • Shortcrust. € 2.5

#### Cornetto

Fresh mother yeast, Non-GMO, No Preservatives, No Colorants. €2

Choose from: • Classic • Wholemeal • Vegan

• Gluten-free + €0.5

#### New York Roll

The famous round croissant, crispy and colorful, topped with either chocolate or pistachio. € 3.5



Curly Sfogliatella



New York Roll



## VIENNOISERIE

**Brioche and Pastries**  
Handcrafted with French butter  
and carefully selected ingredients.  
A journey to France in every bite.

### Croissant

Soft and golden, our butter croissant is an authentic French delight, perfectly layered for the ideal balance of crispness and softness. € 3

### Cinnamon Roll

A soft brioche dough swirled with fragrant cinnamon, finished with sugar and cinnamon. € 3.5

### Pain au chocolat

A French delicacy with double-layered, crispy, buttery pastry wrapped around a generous core of dark chocolate. Perfect for those craving an intense and indulgent treat in every bite. € 3.5

### Croissant CUBO

An original reinterpretation of the classic croissant: a cube-shaped buttery pastry, crispy on the outside and incredibly soft on the inside. € 3.5

## ADD CREAM

### Custard Cream

Made with fresh free-range eggs, premium Madagascar vanilla, and high-quality Italian milk. + € 0.5

### Chocolate Cream

A delicious vanilla-infused chocolate cream, prepared with fresh free-range eggs and milk. + € 0.5



Cinnamon Roll



Pain au chocolat



Croissant CUBO





## SAVORY

### It's Salad

Mixed herbs, sliced Avocado, julienne Carrots, black Olives, crumbled Walnuts, cherry Tomatoes and rye Bread chunks. € 6

- *Prosciutto crudo* + € 2
- *Fresh buffalo Mozzarella* + € 2.5

### Hummus Toast 🌱

Dark rye bread with homemade chickpea Hummus, cherry Tomatoes, Pumpkin seeds, and EVO Oil. € 7.5

- *Fresh buffalo Mozzarella* + € 2.5

### La Caprese 🌱

Fresh Buffalo Mozzarella, Sorrento Tomatoes seasoned with EVO oil and oregano, served with rye bread. € 9

- *Prosciutto crudo* + € 2

### Avocado Toast Napoletano 🌱

Dark rye bread with homemade Avocado cream, fresh buffalo Mozzarella, Tomatoes, Poppy seeds, and EVO oil. € 9.5

- *Prosciutto crudo* + € 2



Avocado Toast Napoletano



## FORNELLA

It's our incredibly light, crispy, and rustic bread made with fine flours and sourdough.

### Caprizzante 🌱

Fresh buffalo Mozzarella, Sorrento Tomatoes and EVO Oil. € 8.5

### Ischiamor

Prosciutto crudo, Fresh buffalo Mozzarella, Lettuce, Mayonnaise and Sorrento Tomatoes. € 9



Ischiamor



# COCKTAIL



## COFFEE COCKTAIL

### it's SPECIAL

#### Coffee Sprit's

Cold Brew, Aperol and Soda. € 7.5

#### Americano Napoletano

Vermouth, Bitter, Caffè borghetti, Frangelico and Soda. € 9

#### Espresso Martini

Vodka, Sugar Syrup, Espresso Coffee, and Kahlua. €8 *Also available decaffeinated.*

#### Espresso Negroni

Gin, Vermouth, Campari Bitter, Espresso Coffee. € 8



## APERITIF COCKTAIL

#### Limoncello Sprit's

Campanian Limoncello, Prosecco, and Soda. € 7.5

#### Aperol Sprit's

Prosecco, Aperol and Soda. € 6.5

#### Campari Sprit's

Prosecco, Campari and Soda. € 7

### it's SPECIAL

#### Falanghina Sprit's

La Masseria di Maria, Aperol and Soda. € 7

#### Sprit's Italicus

Prosecco, Bergamot Liqueur and Soda. € 6.5

#### Hugo Sprit's

Prosecco, Elderflower Liqueur, Soda, Lime, and Mint. € 6.5

#### Negroni

Gin, Vermouth and Bitter campari. € 7.5

#### Negroni Sbagliato

Prosecco, Vermouth and Bitter campari. € 7.5

#### Gin Tonic

Beefeater and Tonica. € 7

#### Malfy Tonic

Gin Malfy classico, Orange, Rosa o Lemon. € 8

#### Americano

Bitter campari, Vermouth Rosso and Soda. € 7

#### Glass of Wine

Ask our staff for the wines of the day, starting from € 6

### Aperit's Hour

from 5:00 PM to 6:00 PM  
ALL APERITIF DRINKS AT

€ 5



## NON-ALCOHOLIC DRINKS

#### Strawberry Mocktail

Lemon Syrup, Coconut Water, Soda, Butterfly Pea Tea. € 7

#### Gin tonic free

Gin alcohol free and Tonica. € 7

#### Rose lemon Spritz

Pink Grapefruit Juice, Honey Mix and Mint. € 7



## BIRRE ARTIGIANALI

### FORST 1857

Lager • 4,8%. € 4.5

### FORST 00

Lager Analcolica • 0%. € 4.5

### ASTEROID

Birrificio Italiano • West Coast IPA • 6,6%. € 5.5

### TIPO PILS

Birrificio Italiano • 5,2%. € 5.5

### TRIPLE

Chimay • 8%. € 5.5

### AMBER SHOCK

Deep Malt • 5,4%. € 5



## VINI

### BIANCHI

La Masseria di Maria

#### **Beneventano Greco**

- Giallo paglierino vivace.
- 13.0%

€22 bottiglia • €6 calice

La Masseria di Maria

#### **Beneventano Falanghina**

- Giallo paglierino dai riflessi verdolini.
- 12.5%

€22 bottiglia • €5.5 calice

Agnanum

#### **Sabbia bianca**

#### **Falanghina dei Campi Flegrei**

- Giallo paglierino vivace.
- 12.5%

€ 28 bottiglia • €6 calice

Agriverde

#### **Riseis Passerina BIO**

- Giallo paglierino con riflessi dorati
- 13.0%

€24 bottiglia • €6 calice

### ROSSI

La Masseria di Maria

#### **Aglianico beneventano**

- Rosso rubino intenso e vivace
- 13%

€ 22 bottiglia • €5.5 calice

San Simone

#### **Cabernet Sauvignon**

- Rosso rubino con riflessi granati
- 12,5%

€ 2 bottiglia • €6 calice

# SPECIAL FORMULA

## it's LUNCH

From 01:00 PM to 02:00 PM

ADD A SLICE  
OF CAKE + € 2.5

### Avocado Toast Menu

Freshly made avocado spread on toast, Mixed fruit,  
Water and our Espresso NapLess. € 9.9

### Hummus Toast Menu

It's Hummus Toast, Fruits & Nuts Mix, Water  
and our Espresso NapLess. €7.9

### Fornella® Menu

Fornella®, Fruits & Nuts Mix, Water  
and our Espresso NapLess. €9.9

### Salad Menu

It's Salad, Fruits & Nuts Mix, Water  
and our Espresso NapLess. €8.9

ONLY FOR THOSE WHO OWN THE FIDELITY CARD.

Don't have one? **Request it from our staff.**



# PRODUCER

La Compagnia dell Qualita  
**Noble Campano Milk**

•

Apicoltura Biologica Rippa  
**Organic Honey**

•

Azienda Agricola San Salvatore, La Dispensa  
**Yogurt**

•

Foorn di Carlo di Cristo  
**Bread and Roman-style Pizza**

•

Caseificio Pupatella  
**Buffalo Mozzarella**

•

Azienda Agricola Iannucci  
**Free-range Eggs**

•

Azienda Muccio Castelpoto  
**Free-range Raised Cured Meats**

•

Spicchi Flegrei  
**Artisanal Jams**

it's