



SPESSO

Pizzeria & Kitchen Bar

SPESSO

From morning to night

MORNING

À LA CARTE BREAKFAST

8:30 AM – 12:00 PM MONDAY – FRIDAY

BREAKFAST BUFFET 18.90€

8:30 AM – 1:00 PM SATURDAY

8:30 AM – 1:00 PM SUNDAYS AND HOLIDAYS

- Free for children under 5
- Half price for children under 10

NOON

LUNCH PLAN 12.90€

12:00 PM – 2:00 PM MONDAY – FRIDAY

Changing lunch menu

SPRITZ O'CLOCK..... 15.00€

5:00 PM – 7:00 PM DAILY

Two Aperol Spritzes and nachos

EVENING

HAPPY HOUR Mocktails 6.95€ Cocktails 7.95€

Starting at 7:00 PM DAILY

 Vegetarian  Vegan  Spicy  Extra spicy

CIABATTA ROLL

TWO HALF-FILLED CIABATTA ROLLS WITH YOUR CHOICE OF TOPPINGS5.95€

- With Prosciutto di Parma, semi-dried tomatoes, and arugula
- With Milanese salami and Taggiasca olives
- With Prosciutto Cotto and bell peppers
- With spicy salami, tomatoes, and Grana Padano
- With mortadella, pistachio pesto, and mozzarella
- With Gorgonzola, pear chutney, and caramelized walnuts
- ☑ • With Provolone cheese, tomatoes, and cucumbers
- ☑ • With tomatoes and mozzarella, basil pesto, and arugula
- With smoked salmon and guacamole
- ☑ • With homemade strawberry-mango jam
- ☑ • With homemade apricot-almond jam

2.00€ per person

**SPESSO GRANDE, INCLUDING A
GLASS OF SOLARE SECCO (0.1 L)**

BREAKFAST

PICCOLA14.95€

Prosciutto di Parma, Prosciutto Cotto, Milan salami, Provolone cheese, herder's cheese with pear chutney, caramelized walnuts, grapes, homemade fruit spread, Taggiasca olives, tomatoes, butter, served with a ciabatta roll, and a multigrain roll

SPESSO GRANDE for 2 people 25.95€

Prosciutto di Parma, Prosciutto Cotto, Milan salami, Provolone cheese, herder's cheese with pear chutney, caramelized walnuts, grapes, mortadella, pistachio pesto, tomato and mozzarella with basil pesto, homemade fruit spread, butter, Taggiasca olives, two boiled eggs, served with two ciabatta rolls, and two multigrain rolls

FOCACCIA

FRESHLY BAKED FOCACCIA DAILY

- ☑ • With grilled vegetables and basil pesto6.45€
- With Serrano ham and arugula6.45€
- ☑ • Grilled with tomatoes, melted mozzarella, and basil6.90€
- Grilled with Serrano ham, tomatoes, melted mozzarella, and fresh basil6.90€
- Grilled with Milanese salami, arugula, and melted Provolone cheese6.90€
- ☑ • Grilled with spinach and melted goat cheese6.90€

EGG DISH Two fried eggs, a portion of scrambled eggs, or two boiled eggs

All egg dishes are served with either a ciabatta roll or a multigrain roll and butter.

- ☑ **PLAIN.....7.95€**
- WITH BACON8.95€**
- ☑ **WITH SHEEP'S CHEESE8.95€**
- WITH SMOKED SALMON.....9.95€**
- MEDITERRANEAN SCRAMBLED EGGS10.95€**

With Prosciutto Cotto, antipasti peppers, zucchini, tomatoes, semi-dry tomatoes, hot peppers, and Taggiasca olives

PANCAKES

- ☑ **FRUTTA AMORE.....7.95€**
With fresh fruit and maple syrup
- ☑ **BANANA AMORE7.95€**
With banana, caramel crunch and caramel sauce
- ☑ **BERRY AMORE7.95€**
With berries and a raspberry-vanilla topping

ANTIPASTI VERDE

✔ PIZZA PANE 8.90€

A whole loaf of homemade stone-oven bread with coarse sea salt and thyme, served with two dips and Taggiasca olives

✔ CHEESE PLATTER 18.50€

Sheep's cheese with chili peppers, goat cheese with grilled bell peppers, tomato and mozzarella with basil pesto, Gorgonzola with pear chutney and caramelized walnuts, Provolone cheese with grapes, Taggiasca olives, and aioli, served with stone-baked bread

BRUSCHETTA

✔ BRUSCHETTA DI POMODORO 8.50€

4 slices of ciabatta bread topped with bruschetta tomatoes, garlic, basil, and extra virgin olive oil

BRUSCHETTA PROSCIUTTO 9.95€

4 slices of ciabatta bread topped with bruschetta-style tomatoes, onions, extra virgin olive oil, herbs, and Prosciutto di Parma, finished with Grana Padano

✔ BRUSCHETTA FORMAGGINO 9.95€

4 slices of ciabatta bread with baked goat cheese, pear chutney, caramelized walnuts, arugula, and pomegranate seeds

ANTIPASTI SPECIALITÀ

feel free to share

🔴 BEEF CARPACCIO 16.50€

Beef with arugula, Grana Padano, and extra virgin olive oil, served with stone-baked bread

VITELLO TONNATO..... 17.50€

Beef with arugula, Grana Padano, and extra virgin olive oil, served with stone-baked bread

ANTIPASTI CALDI

BAKED FETA CHEESE..... 12.90€

Sheep's cheese with cherry tomatoes, antipasti peppers, chili, garlic, extra virgin olive oil, and thyme, fresh from the oven, served with stone-baked bread

AVOCADO & MOZZARELLA..... 15.50€

Caramelized avocado, mozzarella, cherry tomatoes, rocket, and basil

BAKED GAMBERETTI..... 15.50€

Gambas aglio e olio with garlic, chili, cherry tomatoes, extra virgin olive oil, and lemon, served with stone-baked bread



ZUPPA

✔ CREMA DI POMODORO..... 7.90€

Italian tomato soup with cream and basil, served with stone-baked bread

✔ ZUPPA DI CAROTE 7.90€

Homemade coconut, carrot, and ginger soup with a hint of curry and thyme, served with stone-baked bread

INSALATONE

served with stone-baked bread

🍷 INSALATA PICCOLO 8.95€

Mixed leaf salad with cherry tomatoes, cucumbers, bell peppers, and green onions

🍷 INSALATA DI VERDURA 14.95€

Mixed leaf salad with cherry tomatoes, cucumber, bell peppers, chili peppers, scallions, garlic, and grilled vegetables

INSALATA DELLA MAMMA 15.95€

Mixed leaf salad with cherry tomatoes, cucumber, bell peppers, Taggiasca olives, tuna, Provolone cheese, Prosciutto Cotto, and green onions

INSALATA DI SPESSO 15.95€

Mixed leaf salad with cherry tomatoes, cucumber, bell peppers, extra virgin olive oil, thyme, and grilled chicken breast

🍷 INSALATA NONNA 16.95€

Mixed green salad with cherry tomatoes, cucumber, bell peppers, and goat cheese au gratin, topped with pear chutney, pomegranate seeds, and caramelized walnuts

INSALATA GAMBERETTI 18.95€

Mixed leaf salad with cherry tomatoes, cucumber, bell peppers, extra virgin olive oil, chili, scallions, and grilled shrimp

INSALATA DELLA CASA 20.95€

Mixed greens with cherry tomatoes, cucumber, bell peppers, avocado, guacamole, pomegranate seeds, extra virgin olive oil, lemon, and grilled salmon steak

super bowl!

BOWLS

ALOHA BOWL 18.90€

Mixed greens with cherry tomatoes, cucumber, bell peppers, edamame, feta cheese, and bulgur, topped with grilled salmon fillet, avocado, teriyaki-sesame sauce, and wasabi-sesame

🍷 FALAFEL BOWL 17.50€

Mixed leaf salad with cherry tomatoes, cucumber, bell peppers, edamame, feta cheese, and bulgur, topped with four falafel patties, avocado, hummus, pomegranate seeds, and yogurt

🍷 GREEN BOWL 17.50€

Mixed leaf salad with cherry tomatoes, cucumber, bell peppers, edamame, feta cheese, and bulgur, topped with crispy spinach rolls, sour cream, sesame dressing, and wasabi-sesame

POLLO BOWL 17.90€

Mixed greens with cherry tomatoes, cucumber, bell peppers, edamame, feta cheese, and bulgur, topped with grilled chicken breast, avocado, teriyaki-sesame sauce, and pomegranate seeds

EXTRA TOPPINGS

🍷 MOZZARELLA	4.50€
GRILLED CHICKEN BREAST	4.90€
GRILLED SALMON FILLET	5.90€
4 GRILLED GAMBERETTI	5.90€



YOUR CHOICE OF
yogurt, white balsamic,
or honey mustard dressing



PIZZA CARNE

32 CM
LA
GRANDE

PIZZA MILANO..... 14.50€

Tomato sauce with fior di latte, Milanese salami, and basil

PIZZA 4 FORMAGGI 14.90€

Grana Padano with fior di latte, Gorgonzola, and mozzarella

PROSCIUTTO E FUNGHI 14.90€

Tomato sauce with fior di latte, Prosciutto di Parma, and mushrooms

🔥 SALAMI PICCANTE 15.50€

Tomato sauce with fior di latte, spicy salami, and Taggiasca olives

GRANDE CALZONE..... 15.50€

Tomato sauce with fior di latte, Prosciutto di Parma, and mushrooms

SPESSO..... 16.50€

Tomato sauce with fior di latte, spinach, garlic, halved cherry tomatoes, grilled chicken breast, and extra virgin olive oil

🔥 SANTORIN..... 16.50€

Tomato sauce with fior di latte, sheep's milk cheese, antipasti peppers, mushrooms, Taggiasca olives, spicy salami, and red onions *our tip*

Fior di latte translates to „flower of milk“ and is considered the little sister of buffalo mozzarella. Made from cow's milk, it has a more delicate flavor.

PIZZA MARE

TONNO 15.50€

Tomato sauce with fior di latte, tuna fillet in oil, red onions, and extra virgin olive oil

PIZZA MARE 17.90€

Shrimp with fior di latte, salmon, red onions, garlic, and extra virgin olive oil

VERONA KISS 16.50€

Fior di latte with crispy bacon, cranberries, Gorgonzola, and caramelized pears *our tip*

PARMA E ARUGULA..... 16.90€

Tomato sauce with fior di latte, Parma ham, arugula, shaved Grana Padano, and extra virgin olive oil

MORTADELLA E PISTACCHIO..... 16.90€

Mortadella with fior di latte, pistachio pesto, and extra virgin olive oil

! OUR TIP 1.50€
VEGAN CHEESE



PIZZA VERDE

🌿 MARGHERITA..... 12.90€

Tomato sauce with fior di latte and basil

🌿 SPINACI 13.90€

Tomato sauce with fior di latte, spinach, and garlic

🌿 FUNGHI 13.90€

Tomato sauce, fior di latte, and mushrooms
+ available with truffle oil upon request, at no extra charge

🌿 VERDURE GRIGLIATA..... 14.90€

Tomato sauce with fior di latte, grilled vegetables, garlic, and extra virgin olive oil

🌿 ROSE MARY..... 14.90€

Tomato sauce with fior di latte, cherry tomatoes, fresh basil, and extra virgin olive oil *our tip*

PASTA VERDE

🔥 🍃 RIGATONI ARRABBIATA 13.50€

With spicy tomato sauce, chili, and Taggiasca olives

🍃 RIGATONI POMODORO 13.50€

With tomato sauce, garlic, basil, and cherry tomatoes

🔥 🍃 LINGUINE AGLIO E OLIO 13.50€

Linguine with garlic, chili peppers, spring onions, cherry tomatoes, basil, and extra virgin olive oil

PASTA PESTO GENOVESE 14.50€

Linguine with homemade Pesto alla Genovese, basil, Grana Padano, and extra virgin olive oil *our tip*

🍃 MOZZARELLA 16.50€

Linguine with mozzarella, cherry tomatoes, and basil

RAVIOLI CON RICOTTA E SPINACI 16.50€

Ravioli stuffed with ricotta and spinach, served with cream, basil oil, semi-dried tomatoes, and Grana Padano

PASTA CARNE

LINGUINE ALLA BOLOGNESE 14.90€

Homemade Bolognese made with ground beef, vegetables, onions, garlic, tomato sauce, and fresh herbs, served with Grana Padano

LINGUINE ALLA CARBONARA 15.50€

With bacon, egg yolk, cream, and coarse-ground pepper, served with Grana Padano

LASAGNA DELLA NONNA 15.50€

Homemade Bolognese made with ground beef, vegetables, onions, garlic, and tomato sauce cooked with fresh herbs, layered pasta, and béchamel sauce, gratinated with fior di latte, served hot from the oven, with Grana Padano *our tip*

TORTELLINI PROSCIUTTO E PANNA 15.90€

With Prosciutto Cotto, cream, and coarse black pepper, served with Grana Padano

🔥 LINGUINE CON POLLO 17.90€

With grilled chicken breast, onions, bell pepper strips, cream, and chili-orange sauce, served with Grana Padano

RAVIOLI SALVIA 16.50€

Ravioli stuffed with ricotta and spinach, served with sage butter and cherry tomatoes

🍃 LASAGNA ALLE VERDURE 13.45€

Layers of pasta with authentic Italian vegetable ragout and tomato sauce, topped with fior di latte cheese and garnished with arugula and Grana Padano

PASTA MARE

🔥 LINGUINE GAMBERETTI 19.90€

With shrimp, garlic, scallions, cherry tomatoes, chili, lemon, and extra virgin olive oil

LINGUINE CON SALMONE 19.90€

With salmon, cherry tomatoes, garlic, and a cream sauce

! OUR TIP 3.90€
SMALL SIDE SALAD

EXTRA TOPPINGS

🍃 MOZZARELLA 4.50€

GRILLED CHICKEN BREAST 4.90€

GRILLED SALMON FILLET 5.90€

4 GRILLED GAMBERETTI 5.90€

PIZZETTE our pizza rolls

- ✔ **MARGHERITA**.....**8.95€**
Filled with tomato sauce and cheese
- SALAMI**.....**9.45€**
Filled with tomato sauce, turkey salami, and cheese
- TONNO****9.45€**
Filled with tomato sauce, tuna, and cheese

WRAPUBLIC OF SPESSO

- CLUB WRAP**.....**11.45€**
Wheat tortilla with sour cream, mixed greens, cheese strips, ham strips, diced tomatoes, egg, and crispy bacon
- ✔ **ITALIAN WRAP**.....**11.45€**
Wheat tortilla with sour cream, mixed greens, diced tomatoes, mozzarella, and basil pesto
- TONNO WRAP**.....**11.45€**
Wheat tortilla with aioli, mixed greens, tuna, diced tomatoes, egg, and onions

Each wrap is served with a dollop of sour cream.

**! OUR TIP 4.50€
EXTRA SPESSO FRIES**

POTATO

- ✔ **BAKED POTATO**.....**11.50€**
- ✔ • With grilled vegetables.....13.50€
• With grilled chicken breast.....14.50€
• With salmon15.90€
- ✔ **SPESSO FRIES****6.50€**
With two dips of your choice
- ✔ **SWEET POTATO FRIES****7.50€**
With two dips of your choice

*some
extra
fries?*

DIPS

- ✔ **KETCHUP****1.50€**
- ✔ **SALAD MAYONNAISE**.....**1.50€**
- ✔ **BBQ SAUCE**.....**1.50€**
- ✔ **SOUR CREAM**.....**1.50€**
- ✔ **AIOLI**.....**1.50€**
- ✔ **HUMMUS****1.50€**
- ✔ **CHILI CHEESE****1.50€**
- ✔ **GUACAMOLE**.....**1.50€**

BURGER

🌱 VEGAN LUCIA..... 13.95€

Vegetable patty with gherkins, beef tomato, and caramelized onions in a handmade burger bun, topped with greens, jalapeños, and hummus

CHICKEN CHEESE BACON BURGER 12.95€

Fried chicken breast with homemade burger sauce, tomato, Chester cheese, pickles, red onions, roasted onions, crispy bacon, a fried egg, and cocktail sauce in a handmade burger bun, topped with greens

🍖 BURGERMASTER CLASSIC 12.95€

100% beef with gherkins, beef tomato, and red onions in a handmade burger bun, topped with greens, served with homemade burger sauce

! OUR TIP 4.50€
FRENCH FRIES OR SALAD
SWEET POTATO FRIES 5.50€

DIPS & EXTRA TOPPINGS

🍷 KETCHUP	1.50€
🍷 SALAD MAYONNAISE.....	1.50€
🍷 BBQ SAUCE.....	1.50€
🍷 SOUR CREAM.....	1.50€
🍷 AIOLI	1.50€
🍷 CARAMELIZED ONIONS	1.50€
🍷 JALAPEÑOS	1.50€
🍷 EXTRA CHEDDAR.....	2.30€
🍷 CHILI CHEESE	1.50€
🍷 HALF AN AVOCADO	2.00€
PESTO.....	2.00€
TUNA SPREAD	2.00€
CRISPY BACON.....	2.00€

SPESSO CHILI CHEESE BURGER..... 14.45€

100% beef with gherkins, beef tomato, red onions, and Cheddar in a handmade burger bun, topped with greens, served with chili cheese sauce

BROOKLYN BURGER 13.95€

100% beef with gherkins, Cheddar, bacon, and caramelized onions in a handmade burger bun, topped with greens, served with BBQ sauce

ZICKEN BURGER 13.95€

100% beef with goat's cheese, beef tomato, cranberries, and red onions in a handmade burger bun, topped with greens

our Tip

CLASSICS

🍖 GIANT CURRY SAUSAGE..... 12.50€

With homemade curry sauce and crispy Spesso fries

VIENNESE-STYLE SCHNITZEL 16.90€

Crispy chicken or pork cutlet, served with a small mixed salad with yogurt dressing, Spesso Fries, ketchup, mayonnaise, and lemon

MUSHROOM CREAM SCHNITZEL..... 18.90€

Crispy chicken or pork cutlet with a mushroom cream sauce, served with a small mixed salad with yogurt dressing, Spesso fries, ketchup, and salad mayonnaise

BROCCOLI HOLLANDAISE SCHNITZEL..... 18.90€

Crispy chicken or pork cutlet, broccoli, hollandaise sauce, served with a small mixed salad with yogurt dressing, Spesso fries, ketchup, and salad mayonnaise



DOLCI

Whole cakes for any occasion —
available by special order!

- ✔ **AFFOGATO AL CAFFÈ** **5.90€**
Vanilla ice cream and a shot of espresso
- CAKE OF THE DAY** **6.00€**
Take a look at our cake display case!
- ✔ **TORTA DI MELE (APPLE TARTE)** **6.00€**
Delicate shortcrust pastry crust with a juicy apple filling and whipped cream
- ✔ **TORTA DI CROSTATA DELLA NONNA** **6.00€**
Delicate shortcrust pastry filled with vanilla-lemon cream
- ✔ **TORTA DI FRUTTI DI BOSCO** **6.50€**
Typical Italian cheesecake on a delicious shortcrust pastry base

- ✔ **TORTA DI MOUSSE AU CHOCOLAT** **6.95€**
Mousse au chocolat torte
- ✔ **TORTA DI PISTACCHIO** **6.95€**
Cheesecake on a delicate shortcrust pastry crust with real pistachio cream
- ✔ **TIRAMISU CLASSICO** **6.90€**
Authentic Italian
- ✔ **TIRAMISU DI PISTACCHIO** **7.40€**
Authentic Italian, with pistachios
- ✔ **WARM CHOCOLATE SOUFFLÉ** **7.90€**
With vanilla ice cream

GELATO

- ✔ **SCOOP OF ICE CREAM** Each **2.00€**
Vanilla, chocolate, salted caramel, or strawberry ice cream
- ✔ **MILKSHAKE** **6.95€**
2 large scoops of ice cream blended with milk, topped with whipped cream
+ available in vanilla, chocolate, strawberry, or salted caramel flavors upon request
- ✔ **SMOOTHIE** **7.45€**
Chilled fruit blended with milk to make blueberry, strawberry, or raspberry smoothies
- ✔ **ICED COFFEE** **7.95€**
Vanilla ice cream with iced coffee, caramel sauce, whipped cream, hazelnut brittle, and an ice cream cone
- ✔ **CHOCOLATE ICE CREAM** **7.95€**
Chocolate ice cream with cold cocoa, chocolate sauce, whipped cream, chocolate chips, and a waffle cone
- ✔ **TARTUFO CLASSICO** **7.90€**
Zabaione with Chocolate and Hazelnuts
- ✔ **TARTUFO AL LIMONCELLO** **7.90€**
Lemon with lime liqueur and meringue

- ✔ **NUTELLA CUP** **7.50€**
2 scoops of vanilla ice cream with 1 scoop of chocolate ice cream, Nutella, nougat bits, chopped hazelnuts, whipped cream, chocolate sauce, and a chocolate cookie stick
- ✔ **CHOCO HEAVEN** **9.95€**
Vanilla, salted caramel, and chocolate ice cream with whipped cream, brownie pieces, chocolate and caramel sauce, chocolate chips, hazelnut brittle, and an ice cream cone
- ✔ **CHOCO BOMB** **9.95€**
Vanilla and chocolate ice cream with a crunchy chocolate shell, whipped cream, chocolate sauce, chocolate chips, and an ice cream cone
- ✔ **CRACKER CUP** **9.45€**
Salted caramel ice cream with a crunchy chocolate coating, whipped cream, caramel sauce, Toffifee, hazelnut brittle, salted pretzels, and an ice cream cone
- ✔ **YOGURETTE CUP** **9.95€**
Strawberry and vanilla ice cream with whipped cream, chocolate sauce, homemade strawberry sauce, Yogurette, pink and white chocolate sprinkles, and an ice cream cone
- ✔ **LIMONCELLO CUP** **9.95€**
2 scoops of lemon ice cream and 1 scoop of strawberry ice cream with limoncello, strawberry sauce, whipped cream, and a raspberry



COFFEE

ESPRESSO Small **3.15€**

ESPRESSO MACCHIATO Small **3.55€**

DOUBLE ESPRESSO Small **4.25€**

CAFÉ CREMA Small **3.95€** Large **5.75€**

- Caffeinated
- Decaffeinated

CAPPUCCINO Small **4.45€**

CAFÉ LATTE Small **5.95€**

LATTE MACCHIATO Small **4.95€**

CAFÉ AU LAIT Large **5.75€**

MOCACCINO Large **5.95€**

With chocolate, espresso, and milk

HOT CHOCOLATE Small **4.75€** Large **6.75€**

With whipped cream

CHAI LATTE Small **5.15€**

Indian chai with hot milk

MATCHA LATTE Small **5.95€**

Ground green tea with foamed milk

PREMIUM TEAS

BLACK TEA **3.90€**

- Assam
- Earl Grey

GREEN TEA **3.90€**

Japanese Sencha

CHAMOMILE **3.90€**

Whole flowers

ROOIBOS VANILLA **3.90€**

FRUIT TEA **3.90€**

FRESH TEAS

FRESH MINT 0.4 l **5.60€**

FRESH GINGER WITH ORANGE 0.4 l **6.00€**

FRESH GINGER WITH MINT 0.4 l **6.00€**

EXTRAS & FLAVOURS

EXTRA MILK **0.30€**

EXTRA ESPRESSO SHOT **1.00€**

EXTRA OAT DRINK, LACTOSE-FREE **1.00€**

VANILLA SYRUP **1.00€**

CARAMEL SYRUP **1.00€**

HAZELNUT SYRUP **1.00€**

COCONUT SYRUP **1.00€**

*some extra
flavours?*



SOFT DRINKS

APOLLINARIS..... 0.25 l **3.90€** 0.75 l **7.90€**

VIO 0.25 l **3.90€** 0.75 l **7.90€**

COCA-COLA Btl. 0.2 l **3.90€** 0.5 l **6.00€**

- Original
- Zero

FANTA..... Btl. 0.2 l **3.90€** 0.5 l **6.00€**

SPRITE Btl. 0.2 l **3.90€** 0.5 l **6.00€**

SPEZI..... Btl. 0.2 l **3.90€** 0.5 l **6.00€**

Coca-Cola and Fanta mixed together

PFANNER ICETEA..... 0.2 l **3.70€** 0.5 l **5.80€**

- Peach
- Lemon

GINGER ALE..... 0.2 l **3.90€**

BITTER LEMON 0.2 l **3.90€**

TONIC WATER 0.2 l **3.90€**

INFUSED MENTA LIMON..... 0.5 l **4.90€** 1.0 l **7.90€**

Sparkling water with cucumber, fresh mint, and lime slices

INFUSED FRUIT..... 0.5 l **4.90€** 1.0 l **7.90€**

Sparkling water with seasonal fruit, fresh mint, and orange slices

INFUSED GINGER-CUCUMBER..... 0.5 l **4.90€** 1.0 l **7.90€**

Sparkling water with fresh ginger and cucumber slices

JUICES

APPLE JUICE 0.2 l **4.10€**

FRESHLY SQUEEZED ORANGE JUICE... 0.2 l **4.90€**

BANANA JUICE 0.2 l **4.10€**

CHERRY JUICE..... 0.2 l **4.10€**

PASSION FRUIT JUICE 0.2 l **4.10€**

RHUBARB JUICE..... 0.2 l **4.10€**

PINEAPPLE JUICE..... 0.2 l **4.10€**

KIBA 0.2 l **4.10€**

LEMONADES

PINK-GRAPEFRUIT LEMONADE..... 0.4 l **6.90€**

STRAWBERRY LEMONADE 0.4 l **6.90€**

FRESH-GARDEN LEMONADE 0.4 l **6.90€**

KIWI-MANGO LEMONADE..... 0.4 l **6.90€**

ICED TEA

RASPBERRY-PEACH ICED TEA **6.90€**

Peach iced tea with lemon squash, mixed berries, and mint

POMEGRANATE-ROSEMARY ICED TEA **6.90€**

Iced tea with lemon squash, grenadine syrup, rosemary, and lime slices

ELDERFLOWER-MINT ICED TEA **6.90€**

Iced tea with lemon squash, elderflower syrup, and mint

MANGO-MANDARIN ICED TEA **6.90€**

Iced tea with lemonade, mandarin syrup, and orange zest

JUICES ALSO AVAILABLE AS SPRITZERS
0.2 l **3.90€** 0.5 l **6.10€**



BEER

BECK'S 0.3 l **4.10€** 0.5 l **6.10€**

On Tap

SPATEN 0.3 l **4.10€** 0.5 l **6.10€**

On Tap

ANHEUSER-BUSCH

BUD 0.3 l **4.10€** 0.5 l **6.10€**

On Tap

FRANZISKANER

HEFEWEIZEN 0.5 l **6.10€**

Naturally cloudy, on tap

FRANZISKANER 0.5 l **6.10€**

• Dark

• Non-alcoholic

MORETTI 0.33 l **4.70€**

CORONA 0.355 l **4.70€**

BECK'S 0.33 l **4.10€**

Non-alcoholic

FRANZISKANER 0.3 l **4.10€**

Lemon and non-alcoholic

SPARKLING & APERITIFS

APEROL SPRITZ 0.2 l **8.95€**

Solare Secco with soda, Aperol, and a slice of orange

HUGO 0.2 l **8.95€**

Solare Secco with soda, mint, lime, and elderflower syrup

LILLET WILD BERRY 0.2 l **8.95€**

Lillet with Schweppes Original Wild Berry and wild berries

LIMONCELLO SPRITZ 0.2 l **8.95€**

Lemon liqueur with Solare Secco, soda water, and lemon

SARTI SPRITZ 0.2 l **8.95€**

Sarti Rosa with Solare Secco, soda, and lime

CAMPARI SPRITZ 0.2 l **8.95€**

Campari with Solare Secco, soda, and orange

SENZA ALCOL

NON-ALCOHOLIC

CRODINO ON ICE 0.2 l **4.30€**

With orange and soda

PINK LADY 0.2 l **5.90€**

Schweppes Original Wild Berry with wild berries and mint

15.00€

SPRITZ O'CLOCK

2 Aperol Spritz & nachos

Daily from 5:00 PM to 7:00 PM

alla salute!

Please ask a staff member for the allergen and ingredient list.

VINI BIANCHI APERTI

BIANCO DELLA CASA 0.2 l **6.50€**

Trebbiano, slightly fruity, low acidity

CHARDONNAY 0.2 l **7.40€**

A hint of nutmeg

PINOT GRIGIO DOC 0.2 l **7.40€**

A fruity citrus note

LUGANA D.O.C. 0.2 l **8.90€**

Aromas of fruit, mint, and lemon

WHITE WINE SPRITZER 0.2 l **5.90€**

VINI ROSSI APERTI

ROSSO DELLA CASA 0.2 l **6.50€**

Montepulciano, dry, intense

PRIMITIVO IGP I MURI 0.2 l **8.40€**

Dark forest fruits, cocoa, and vanilla,
fruity, low in acidity

MERLOT 0.2 l **7.40€**

Aromas of cherries and quinces

CHIANTI 0.2 l **7.90€**

Sangiovese, fresh and juicy, dry

VINI ROSÉ APERTI

FIER COMTE 0.2 l **6.90€**

Cuvée, fine fruit aromas, dry

PORTICO 0.2 l **6.90€**

Rosé must, full-bodied, berry-forward

SAIGNER 0.2 l **8.40€**

Schneider, cuvée, fruity, ripe wild berries

VINI BIANCHI IN BOTTIGLIA

LUGANA D.O.C. Btl. 0.75 l **28.90€**

Aromas of fruit, mint, and lemon

CHARDONNAY Btl. 0.75 l **23.90€**

A hint of nutmeg

PINOT GRIGIO DOC Btl. 0.75 l **23.90€**

A fruity citrus note

VINI ROSSI IN BOTTIGLIA

PRIMITIVO IGP I MURI Btl. 0.75 l **26.90€**

Dark forest fruits, cocoa, and vanilla,
fruity, low in acidity

MERLOT Btl. 0.75 l **22.90€**

Aromas of cherries and quinces

CHIANTI Btl. 0.75 l **23.90€**

Sangiovese, fresh and juicy, dry

VINI ROSÉ IN BOTTIGLIA

FIER COMTE Btl. 0.75 l **22.90€**

Cuvée, fine fruit aromas, dry

PORTICO Btl. 0.75 l **22.90€**

Rosé must, full-bodied, berry-forward

SAIGNER Btl. 0.75 l **26.90€**

Schneider, cuvée, fruity, ripe wild berries

COCKTAILS

SEX ON THE BEACH.....9.90€

Vodka with peach liqueur, cranberry juice, and orange juice

PINA COLADA9.90€

Rum with coconut syrup, pineapple juice, and cream

TEQUILA SUNRISE9.90€

Tequila with grenadine, lemon, and orange juice

LADY KILLER9.90€

Gin and Triple Sec, apricot brandy, lemon, pineapple, and passion fruit

CAIPIRINHA9.50€

Cachaça with lime juice, limes, and cane sugar

MOJITO.....9.90€

Rum with limes, mint, and cane sugar

MOSCOW MULE.....10.50€

Vodka with ginger beer, limes, and cucumber

RASPBERRY MOJITO.....10.50€

Rum with limes, mint, raspberries, and cane sugar

STRAWBERRY MOJITO.....10.50€

Rum with limes, mint, strawberries, and cane sugar

WHISKEY SOUR.....9.90€

Canadian Club with lime juice, egg white, and sugar

COSMOPOLITAN9.90€

Vodka with Cointreau, lime juice, and cranberry juice

ESPRESSO MARTINI.....12.50€

Vodka with coffee liqueur, espresso, and sugar

NEGRONI.....10.50€

Campari with Martini Rosso and Hendrick's Gin

PORNSTAR MARTINI12.50€

Vodka with Solare Secco, vanilla syrup, lime juice, passion fruit, and orange zest

LONG ISLAND ICE TEA JUMBO12.50€

Gin with vodka, white rum, Triple Sec, tequila, lime juice, lemon, and cola



MOCKTAILS

NON-ALCOHOLIC

IPANEMA8.90€

Limes with cane sugar, lime juice, and ginger ale

CARIBBEAN8.90€

Passion fruit juice with pineapple juice, mango syrup, lime, and mint

VIRGIN PINA COLADA.....8.90€

Coconut syrup with cream, grenadine, and pineapple juice

VIRGIN MOJITO9.90€

Lime juice with limes, mint, and ginger ale

DAILY STARTING AT 7:00 PM



HAPPY HOUR

Mocktails 6.95€ Cocktails 7.95€

SPUMANTI

SOLARE SECCO.....0.1 l **3.90€**

SOLARE SECCO ON ICE0.2 l **7.90€**

SOLARE SECCO.....Btl. 0.75 l **24.90€**

CREMANT D'ALSACE BRUT
BLANC DE BLANCS.....0.75 l **29.90€**

Emile Boeckel, France, lightweight starter: Classic

ANDRE CLOUET0.75 l **69.90€**

Brut Champagne, Grand Cru Rosé, bottle-fermented

COGNAC & BRANDIES

HENNESSY V.S.O.P.....2cl **6.20€**

40%

REMY MARTIN.....2cl **5.70€**

40%

LONGDRINKS

JOHNNIE WALKER – COLA4cl **9.90€**

JACK DANIEL'S – COLA.....4cl **9.90€**

CUBA LIBRE.....4cl **9.50€**

Havana Club with lime and cola

BACARDI – COLA.....4cl **9.50€**

VODKA – COLA4cl **9.50€**

GIN TONIC

GORDON'S PREMIUM PINK.....**9.90€**

47% with raspberries

HENDRICK'S **12.90€**

44% with cucumber zest

TANQUERAY LONDON DRY..... **10.90€**

47,3% with a lime wedge

GIN MARE..... **14.50€**

42,7% with orange and rosemary

GIN MONKEY..... **14.50€**

47% with orange zest

GIN SUL **12.90€**

43% with orange zest and rosemary

GIN BOMBAY SAPPHIRE **10.90€**

40% served with lemon

! WE SERVE ALL GIN AND
TONICS WITH 4 CL OF GIN
AND THOMAS HENRY TONIC

DON'T MISS A THING FOLLOW US ON:



SPESSO.HANNOVER



CAFEBARSPRESSO



DIGESTIFS & LIQUEURS

JÄGERMEISTER2cl **3.20€**
35%

AVERNA.....2cl **3.20€**
32%

LIMONCELLO2cl **3.20€**
28%

RAMAZZOTTI2cl **3.20€**
30%

SAMBUCA.....2cl **3.20€**
40%

TEQUILA SILVER.....2cl **3.50€**
38%

OUZO 122cl **3.10€**
40%

BAILEYS4cl **4.00€**
17%

MARTINI BIANCO5cl **5.50€**
14%

cin cin!

RUM & VODKA

HAVANA CLUB2cl **5.50€**
7 years, 40%

BACARDI2cl **5.50€**
8 years, 40%

PYRAT RUM XO RESERVA.....2cl **5.90€**
15 years, 40%

ABSOLUT VODKA2cl **3.50€**
40%

WHISKIES

GLENMORANGIE SCOTCH
WHISKY 12 YEAR2cl **6.50€**
43%

JOHNNIE WALKER BLACK LABEL.....2cl **5.90€**
40%

JACK DANIEL'S2cl **4.80€**
40%

GRAPPA

GRAPPA ANDREA DA PONTE UVE.....2cl **4.90€**
38%





Online reservations are available for groups of up to 10 people. For larger groups, please send us a reservation request via email.

www.spesso.de