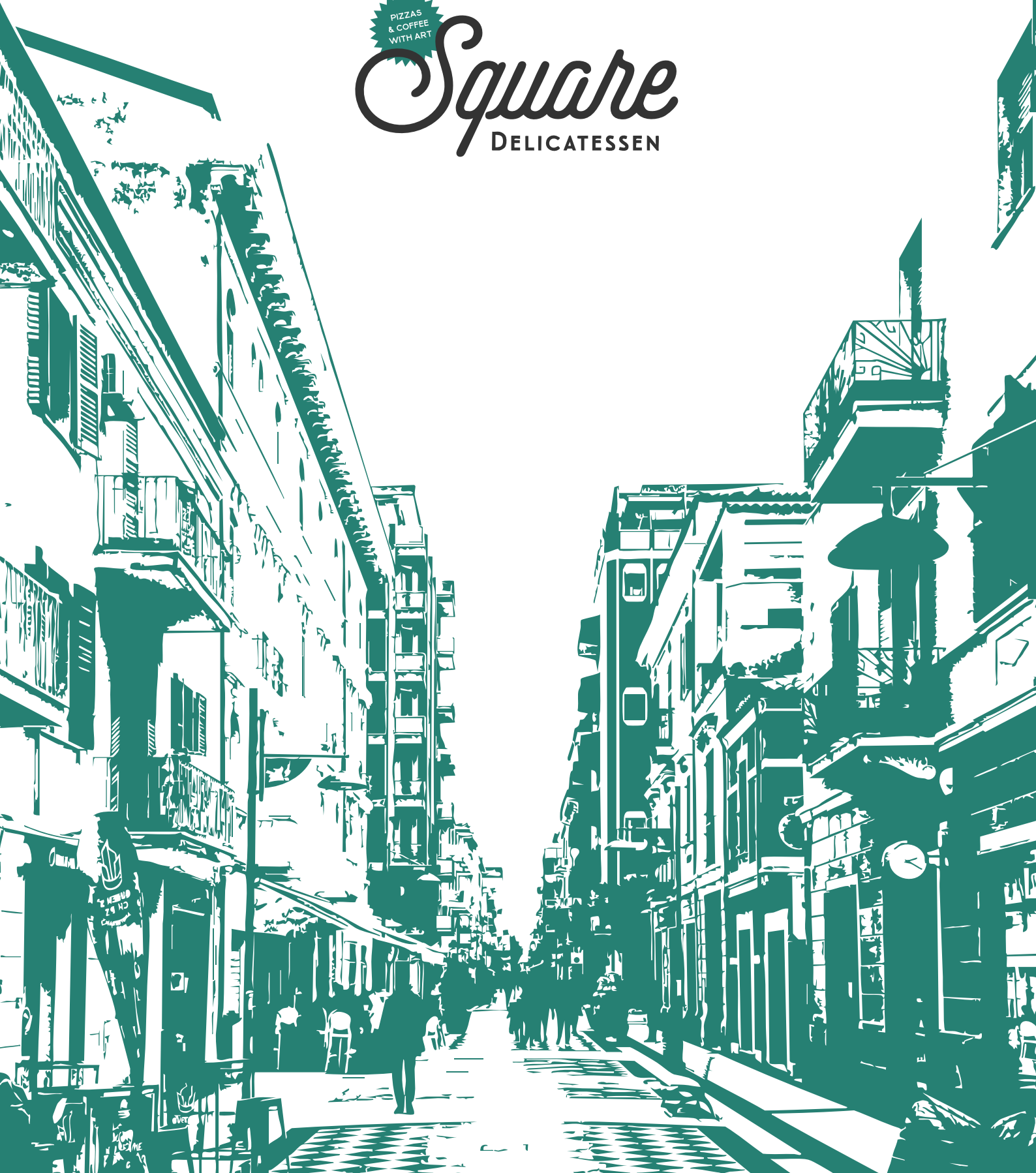


PIZZAS
& COFFEE
WITH ART

Square

DELICATESSEN



Opening Hours

Sunday to Thursday from 11:00 a.m. to 10:00 p.m.

Friday, Saturday from 11:00 a.m. to 11:00 p.m.

Hot kitchen (excluding pizza) :
Every day from 11 a.m. to 9:45 p.m.

Happy Hours

05:30 pm to 8 pm

OUR SPRITZ for 6€! (Crodino 4.50€)
Krombacher beer (40cl) 4.50€
Pepsi/Max, Schweppes, Lemonade 3€

Spritz menu

CLASSICS

(25cl)

Aperol Spritz Veneziano 8,50€
Aperol, Prosecco, sparkling water, orange slice

Mona Lisa 8,50€
Vodka, violet syrup, lemon juice, prosecco, sparkling water, mint, raspberry

Lady in Red 8,50€
Limoncello, raspberry coulis, Prosecco, sparkling water, raspberries

Lillet ® rosso Spritz 9,50€
Red Lillet, strawberry purée, vanilla syrup, Prosecco, sparkling water, strawberries

Lillet ® rosé Spritz 9,50€
Rosé Lillet, grapefruit syrup, Prosecco, sparkling water

Hugo 9,50€
Elderflower liqueur, Prosecco, sparkling water, mint, lime

Crodino Spritz 0% alc 6,90€
Italian citrus extract, 100% natural, served with ice & fresh orange slices

SIGNATURES

(25cl)

Spritz of the moment 9,00€
Ask our team

Movie Star 9,00€
Vodka, jus de pomme, sirop de pop corn, prosecco, eau gazeuse, pop corn

Coco Cabana Spritz 8,50€
Rum, coconut syrup, Prosecco, sparkling water, red fruit coulis

The Cure Spritz 9,00€
Rum, lemon juice, ginger syrup, Prosecco, Schweppes tonic, fresh ginger

Pinky Spritz 9,00€
Vodka, banana juice, watermelon syrup, Prosecco, sparkling water, dried banana

Monica Bellucini 9,00€
Gin, lemon juice, hibiscus syrup, lavender syrup, Prosecco, sparkling water, orange slice

Pornstar Spritz 9,00€
Vodka, passion fruit purée, vanilla syrup, Prosecco, sparkling water, pineapple wedge

Sex on the Beach Spritz 9,50€
Vodka, orange juice, peach syrup, Prosecco, sparkling water, grenadine, orange slice

APERITIFS

Ricard (4cl)

3,70€

Kir Royal with prosecco (12,5cl)

Peach or blackcurrant

5,40€

Martini (5cl)

bianco, rosso

5,95€





Cocktails

ALCOHOL FREE

Virgin Mojito 6,95€
Rum flavor, cane sugar syrup, lime, fresh mint, sparkling water

Virgin Pina colada 6,95€
Rum flavor, coconut purée, pineapple juice, pineapple wedge

Apple Ginger 6,95€
Apple juice, lime, ginger syrup, sparkling water

Virgin on the beach 6,95€
Pineapple juice, cranberry juice, peach syrup

WITH ALCOHOL

Mojito 8,95€
Rum, cane sugar syrup, lime, mint, sparkling water

Pina Colada 8,95€
Rum, coconut purée, pineapple juice, pineapple wedge

Moscow Mule 8,95€
Vodka, lime, ginger syrup, sparkling water

Sex on the beach 8,95€
Vodka, peach liqueur, pineapple juice, cranberry juice

Gin Tonic 7,95€
Gin, Schweppes tonic, lemon slice

HOMEMADE

Original Limonata(40cl) 4,20€
Homemade lemonade, lemon wedges, sugar (still or sparkling water)

Detox Limonata (40cl) 4,90€
Homemade lime lemonade with fresh cucumber & cucumber syrup (still or sparkling)

Te freda original (40cl) 4,50€
Homemade iced tea, lemon-mint

Abba (40cl) 5,50€
Lemon juice, passion fruit purée, mandarin syrup, sparkling water, pineapple

Sinatra (40cl) 5,50€
Lychee & elderflower syrup, lime, sparkling water, lychee



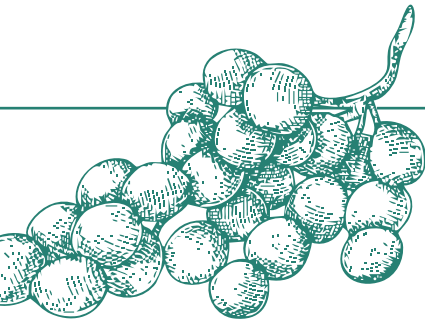
Beers

	25cl	40cl
Moretti Italy - Blond - 4,6°	4,20€	5,90€
Picon Beer	4,50€	6,40€
Seasonal Beer Ask our team	4,50€	6,90€
Lagunitas IPA USA - IPA blond - 6,2°	4,90€	6,40€



Alcohol free beers (33cl) 5,50€
Heineken or Desperados bottles, 0.0%

Extra syrup 0,30€



Wines

12cl

50cl

75cl

12cl

50cl

75cl

SPARKLING

Prosecco

Selection varies by availability

4,90€ 14,90€ 24€

Lambrusco rosso

DOC – Di Moderna

4,10€ 10,90€ 15,90€

WHITE

Pinot Grigio

IGT–Veneto Saponi

4,10€ 12,00€ 17,90€

Soave

Villa Mura

4,10€ 12,00€ 17,90€

ROSÉ

Bardolino

DOC – Villa Mura

4,10€ 12,00€ 19,50€

Pinot Grigio

IGT Veneto Sartori

4,10€ 12,00€ 19,50€

RED

Sangiovese

IGT – Emilia Romagna – Cevico

4,10€ 13,00€ 19,50€

Chianti

DOCG – Toscana – Giulio De Medici

4,70€ 17,00€ 22,50€

Montepulciano

DOCG – Abruzzo – Cantina Dei Feudi

4,10€ 14,40€ 19,50€

Softs



Granini fruit juice (33cl)

Orange, grapefruit, cranberry, apple, tomato, pineapple

3,40€

Pepsi/Pepsi max (30cl)

3,40€

Schweppes Tonic (30cl)

3,40€

Lemonade (30cl)

3,10€

Syrup (40cl)

With still or sparkling water :

Grenadine, lemon, mint, strawberry, pear, blackcurrant, peach, almond, caramel, vanilla, watermelon, cherry, violet

3,00€

Diabolo (syrup + limonade) (30cl)

3,40€

Still or sparkling water (75cl)

Filtered Water

3,50€

Still or sparkling water (50cl)

Carola ® bottle, green or blue

2,70€

DIGESTIFS

Limoncello

Lemon liqueur – 32°

6,00€

Grappa

Grape marc spirit– 40°

6,00€

Amaretto

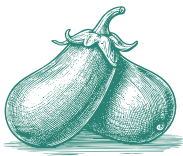
Almond & peach pit liqueur – 28°

6,00€

Antipasti

Single

Hummus alle cicerchie	5,90€
<i>Chickpeas, lemon, olive oil, sundried tomatoes, herbs, garlic, served with focaccia</i>	
Tomato caviar	4,90€
<i>With rosemary crackers</i>	
Quinoa croquettes x 3	5,90€
<i>Bell pepper, fennel, parmesan</i>	
Melty Arancini x 2	7,50€
<i>Mortadella & scamorza cheese</i>	
Mozzarella Sticks x6/x12	6,95€ / 11,90€
<i>With basil tomato coulis</i>	
Eggplant Caviar	5,90€
<i>Grilled eggplant with garlic, olive oil, lemon juice, thyme, served with focaccia</i>	
Ricotta Basil Pesto Cream	5,90€
<i>Ricotta, pesto, cream</i>	
Extra focaccia	2,20€



Cheese or Charcuterie Plate

1 people	7,50€
2 people	14,00€
4 people	25,00€

Tradi Square plate

Arancini, charcuterie, olive tapenade, ricotta pesto cream, tomato caviar & focaccia

SMALL

13,50€

LARGE

19,90€

Veggie Square plate

Quinoa croquettes, hummus, tapenade, gorgonzola, marinated veggies, tomato caviar & focaccia

SMALL

13,50€

LARGE

19,90€

Grande Tavola to share

Italian charcuterie, hummus, tapenade, ricotta pesto cream, tomato caviar, cherry tomatoes & premium olive oil, cheeses, olive mix, marinated grilled vegetables

4/5 PEOPLE


30,00€

PIZZAS

Every day, we prepare our dough in the traditional Italian pizzaiolo way. A light, crispy base generously topped with carefully selected ingredients. Check out our pizza specials on the blackboards or at the counter.

 Bufala basilic	5,40€	Regina	5,40€
<i>Tomato sauce, cherry tomatoes, buffalo mozzarella, fresh basil</i>		<i>Tomato sauce, buffalo mozzarella, cooked ham, mushrooms, olives</i>	
 Capra e miele	5,40€	Basca	5,40€
<i>Tomato sauce, fresh tomatoes, fresh goat cheese, honey, roasted almonds, rosemary</i>		<i>Tomato sauce, scamorza, grilled marinated peppers, green olives, red onion, grilled chicken, parsley, Samourai sauce</i>	
Prosciutto	5,40€	Little salad	4,50€
<i>Tomato sauce, Parma ham, buffalo mozzarella, parmesan, balsamic cream</i>		BUFALINI PARMIGIANO PEPERONI	
		<i>Mozzarella</i>	<i>Parmesan</i> <i>Roasted peppers</i>

OUR SALADS

- | | |
|--|--|
| <p> Insalata pomodori e bufala 13,90€
 Salad, buffalo mozzarella, cherry tomatoes, sun-dried tomatoes, basil, parmesan, olives, pesto, focaccia</p> | <p>Insalata italiana 16,90€
 Salad, marinated vegetables, sun-dried tomatoes, Parma ham, bresaola, fried capers, stracciatella di bufala, focaccia</p> |
| <p>Insalata caesar 14,50€
 Salad, breaded chicken strips with seeds, hard-boiled egg, cherry tomatoes, sun-dried tomatoes, croutons, black olives, Caesar dressing, arugula</p> | <p>Seasonal insalata 15,90€
 Based on market produce</p> |

Pasta



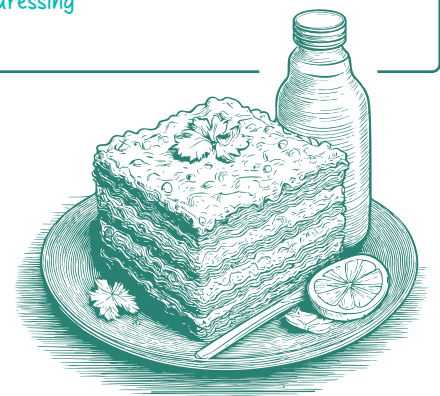
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| <p> Penne rigate alla napoletana 11,90€
 Tomato sauce, basil, stracciatella di bufala</p> | <p> Linguini crema di pesto 14,90€
 Basil pesto, buffalo mozzarella, sautéed zucchini with thyme, toasted pine nuts, fresh basil</p> |
| <p>Penne rigate alla bolognese 13,90€
 Tomato sauce, French minced beef, carrot, onion, basil, parmesan shavings</p> | <p> Linguini crema di tartufo aux pleurotes 14,90€
 Truffle cream, sautéed oyster mushrooms, shallots, fresh herbs, sun-dried tomatoes, toasted pine nuts, parmesan</p> |
| <p>Penne rigate alla carbonara 13,90€
 Pancetta, fresh cream, parmesan shavings, egg yolk, arugula</p> | <p>Penne rigate al salmone 15,90€
 Horseradish cream sauce, baby spinach, smoked salmon, lemon, dill</p> |
| <p>Seasonal Linguine 14,90€
 Based on market produce</p> | |

BRUSCHETTAS

- | | |
|--|---|
| <p>Bruschetta al pomodoro 10,90€
  Grilled country bread, tomato, fresh basil, garlic, olive oil, toasted pine nuts, oregano</p> | <p>Bruschetta di zio ettore 15,90€
 Grilled bread with pesto, buffalo mozzarella, sun-dried tomato, Parma ham, balsamic cream</p> |
| <p>Bruschetta al salmone zucchini 16,90€
 Grilled bread, smoked salmon, ricotta, lemon zest, fresh herbs, avocado, cherry tomatoes, grilled zucchini, toasted pine nuts, fresh dill</p> | <p>Seasonal bruschetta 16,90€
 Based on market produce</p> |

SUGGESTIONS

- | | |
|---|---|
| <p> Gaspacho /  Soupe 6,95€
 Depending on the market</p> | <p>Lasagne alla bolognese 14,90€
 Served with green salad</p> |
| <p>Focaccia chicken burger 14,90€
 Crispy chicken filet, pickles, stracciatella, fresh tomato, black olive tapenade, served with green salad and Caesar dressing</p> | |





HOT DRINKS

Espresso (4cl)	2,00€	Hot Chocolate with Milk	3,80€
Americano (8cl)	2,20€	Viennese Hot Chocolate	4,60€
Double espresso (8cl)	3,80€	<i>Hot chocolate, whipped cream, chocolate powder</i>	
Cappuccino (10cl)	4,20€	Fabulous chocolate	6,90€
Latte Macchiato (15cl)	4,90€	<i>Brownie drowned in hot chocolate, whipped cream, chocolate & caramel sauce</i>	
Avido Coffee	7,95€	Extra syrup	0,30€
<i>Espresso served with brioche-style French toast, caramel drizzle, TWWIX, brownie, scoop of vanilla ice cream, whipped cream, raspberry coulis</i>		<i>Hazelnut, caramel, vanilla</i>	
Café Affogato	4,50€	Extra Whipped cream	0,80€
<i>Scoop of vanilla ice cream drowned in a hot espresso</i>			
Iced coffee (40cl)	4,30€	Irish coffee	8,00€
Iced latte coffee (40cl)	5,20€	<i>With whisky</i>	
Tea/Herbal Tea	2,90€	Sicilian Coffee	8,00€
<i>Selection by Dammann Frères</i>		<i>With amaretto</i>	
		Genoa Coffee	8,00€
		<i>With grappa</i>	

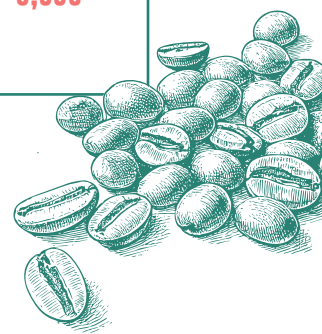
SWEET TIME

From monday to friday

From **03 pm** to **05 pm**

With any dessert ordered :

Short or long coffee: **1€**, Other non-alcoholic hot drinks: **2€**
Pepsi/Max, fruit juices, lemonade, Schweppes, syrup drinks: **2€**



Desserts

Fromage blanc with sugar	2,90€	Vanilla Speculoos Cheesecake	6,90€
<i>Sprinkled with cereals</i>		<i>Philadelphia cream cheese, vanilla, speculoos crumble</i>	
Organic fruit compote	3,50€	Pie of the Moment	5,50€
<i>Apple-raspberry or apple-apricot</i>		<i>Ask our team</i>	
Tiramisù al caffè	6,50€	French Toast-style Brioche	6,95€
<i>Mascarpone cream, eggs, sugar, ladyfingers, coffee</i>		<i>With whipped cream & scoop of vanilla ice cream</i>	
Mousse au nutella®	5,50€	<i>Choice of Nutella® or caramel topping</i>	
<i>With praline crumble and Nutella® biscuit</i>		Seasonal Fruit French Toast-style Brioche	8,95€
Chocolat brownie	6,90€	<i>Same as above, topped with fresh fruit</i>	
<i>Served with whipped cream and a scoop of vanilla ice cream</i>		Sundae Classic	5,95€
Twwix	4,90€	<i>With your choice of topping: Nutella, chocolate, salted butter caramel, strawberry, raspberry</i>	
<i>Crunchy biscuit with salted butter caramel & dark chocolate</i>		Sundae Deluxe	7,95€
		<i>With whipped cream and praline crunch</i>	
		<i>-> Nutella® & kinder bueno®</i>	
		<i>-> Chocolate & Brownie</i>	

Lunch menu

Monday to Friday (excluding public holidays) – 11:30 am to 2:30 pm

UNO

Choose 2 items + 1 drink

13,90€

DUO

Choose 3 items + 1 drink

15,90€

Pick freely from the following :

Drinks

Granini fruitjuice

See soft drinks list

Pepsi/ Pepsi max

Schweppes Tonic

Lemonade

Diabolo (lemonade + syrup)

Syrup

See soft drinks list

Still or sparkling water (50 or 75cl)

Moretti beer (25cl)

Italy – Blond – 4,6°

Glass of wine (12cl)

soave
bardolino
sangiovese
lambrusco rosso

Pizzas/salads

🍷 Bufala basilic Regina

🍷 Capra e miele Basca

Prosciutto Seasonal pizza

Little salad

BUFALINI

mozzarella

PARMIGIANO

parmesan

PEPERONI

roasted peppers

☀️ Gazpacho/ ❄️ Soup

Desserts

Tiramisù al cafe

Nutella® mousse

Vanilla Speculoos Cheesecake

Twwwix

Fromage blanc

Compote

TAVOLA BRUNCH

Sundays and Public Holidays

1 glass of juice of your choice

orange, pamplemousse, cranberry, pomme, tomate, ananas

1 hot drink of your choice

Hot chocolate, coffe or tea

50/50 fromage blanc & fruit compote, topped with cereals

Baguette

Butter, jam or Nutella

+ One main plate :

COLD CUTS

Cured meats, cheese,
1 focaccia

SALMON

2 slices of smoked salmon,
1 focaccia

MIXED PLATE

+ 5€ supplement

19,90€