

ca' puccino

le insalate

Good to know! Balanced recipes and selected ingredients, as our classic chicken salad with Piedmontese free-range chicken.

Insalata di tonno mixed leaves, tuna fillet in olive oil, dried tomatoes, Taggiasca olives, gherkins, capers, toasted seeds, fresh mint and white vinegar 12,90

Tonno scottato in insalata con Cetara anchovies, dried tomatoes, Taggiasca olives, capers, gherkins, toasted seeds, mint and lemon 15,90

Verdure alla griglia grilled aubergine, courgette, pepper, Belgian endive and baked potatoes 7,90

Insalata di pollo mixed leaves, free-range chicken from Piedmont, avocado, Parmigiano DOP, Taggiasca olives, with yoghurt, honey and mustard seed dressing 11,90

Caprese 2.0 Buffalo mozzarella, Sardinian tomato, fresh and dried tomato, Genoese pesto, Taggiasca olives, mint, basil, extra virgin olive oil and basil oil 10,90



Caprese 2.0

i panificati

Good to know! Our bread: 100% Italian wheat flour and sourdough, without alcohol or preservatives.

Buongustone di Fassona Piedmontese Fassona beef burger from consorzio Coalvi*, Fontina DOP, balsamic mayonnaise, fresh tomato and lettuce 12,90

Club sandwich al salmone with smoked salmon, avocado, fresh tomato and lettuce 14,90

Club sandwich al pollo free-range chicken from Piedmont, bacon, Fontina DOP, mustard mayonnaise, fresh lettuce and tomato 13,90

All our sandwiches are accompanied by oven baked potatoes.



Salmon Club sandwich

le pizze

Good to know! Our contemporary pizza with slowly risen dough: soft and light, made with 'lievito madre' sourdough. With 100% Italian wheat flour and EVO oil.

Ciliegina organic Sicilian tomato sauce, mozzarella fior di latte and basil EVO oil 9,90

Bufalina organic Sicilian tomato sauce, buffalo mozzarella and basil EVO oil 12,90

Vegetariana grilled vegetables, cherry tomatoes and an aubergine cream 8,90

Crudo e burrata creamy burrata cheese, 18-month-aged Parma DOP ham and EVO oil 13,90

Mortadella Bologna IGP with mozzarella fior di latte and EVO oil 9,90

Cetara Sicilian organic tomato sauce, Cetara anchovies, capers, oregano 12,90



Parma DOP and burrata

i panini

Good to know! Ingredient after ingredient, discover our panini range

Milano salami and smoked provola on white bread 5,50

Positano mozzarella, tomato and basil on white bread 6,20

Alessandria baked ham and mozzarella on white bread 6,50

Valtellina al farro bresaola, fresh tomato, rocket and shaved Parmigiano DOP on spelt bread 7,90

Bologna mortadella Bologna IGP on white bread 5,50

Parma mozzarella, fresh tomato, basil and Parma DOP ham on white bread 7,20

Vegetariano al farro grilled vegetables, fresh tomato and aubergine cream on spelt bread 6,20

Modena round focaccia with mortadella Bologna IGP, fresh baby spinach, balsamic mayonnaise and shaved Parmigiano DOP 6,50

Genova round focaccia with baked ham, Crescenza soft cheese, lettuce and grilled aubergine 6,50

Toast classico baked ham and Fontina DOP cheese 6,50



Parma DOP

NEW

Chef's specials

Small bites or main dishes. Fresh, seasonal and passionately made daily in our kitchen.



Crudo e Burrata creamy burrata cheese, 18-month-aged Parma DOP ham and EVO oil
small 5,90 large 11,90



Roastbeef Piemontese Piedmont fassona roast meat with flakes of Parmesan DOP, balsamic vinegar, walnuts and misticanza
small 4,90 large 13,90



Tonno scottato with tomato cream, grilled zucchini, avocado and rocket
small 4,90 large 11,90

sides

Grilled vegetables 2,90
Mixed salad 2,90
Baked potatoes 2,90

ca' puccino

desserts

Tasty sweets or delicious slices of cake with our softly whipped cream and fresh fruit

Cre moso al cioccolato e Rhum
chocolate cream and rum based on soft sponge cake with Bourbon vanilla and chopped hazelnuts 5,90

Cre moso al Pistacchio
pistachio and chocolate Bavarian cream with 70% dark chocolate on soft sponge cake 5,90

Tiramisù
soft coffee sponge cake and mascarpone and cocoa cream 5,90

Crème caramel
classic crème caramel by the glass, with Bourbon vanilla, caramel and mini-a biscuit 5,90



crostatina di mele

Torta Foresta Nera
cocoa sponge cake, soaked in liqueur and stuffed with dark chocolate mousse, cherries and whipped cream 5,90

Torta al pistacchio di Bronte
short pastry with butter and pistachios filled with green Bronte pistachio PDO and ricotta cream 5,90

Torta Pralinata
milk chocolate mousse with Bavarian filling and crunchy with praline hazelnuts 5,90

Babà al Rhum
classic Neapolitan dessert, prepared with Bourbon vanilla and aged with rum 5,90



crostatina di pere e cioccolato

CheeseCake alla fragola
background of crumbly buttered biscuit, cream cheese and diced semi-candied strawberries 5,90

Cheesecake al cioccolato
base of crumbly buttered biscuit, cream cheese and dark chocolate cream 5,90

Crostatina di mele
Shortcrust apple tart with baked cream and vanilla 4,90

Crostatina pere e cioccolato
crumbly vanilla paste and soft almond and pear scented cream 5,90



Capresina al Cioccolato
classic Caprese cake only with toasted almond flour, butter and dark chocolate 5,90

Tortino di ricotta e gocce di cioccolato
soft pie stuffed with ricotta soufflé cream and chocolate chips 5,90



foresta nera

ice cream

Affogato al caffè
with a shot of our espresso, biscotti crumble, meringue and softly whipped cream 5,90

Affogato al cioccolato
with dark hot chocolate, crumble, chocolate flakes and softly whipped cream 5,90

Affogato ai frutti di bosco
with mixed berries, meringue, fruit sauce and softly whipped cream 5,90



milkshake

Milkshake Ca' puccino 4,90
fiordilatte ice cream, coffee, cocoa, whipped cream

Strawberry milkshake 4,90
fiordilatte ice cream, strawberries, milk, mint

Chocolate milkshake 4,90
fiordilatte ice cream, chocolate, whipped cream, chocolate flakes



Ca' puccino

Strawberry

Chocolate

small treats

Good to know! our custard is made with milk, eggs and sugar, enriched with Bourbon vanilla from Madagascar

Frolline alla vaniglia e crema pasticcera
vanilla short pastry tart filled with our custard and seasonal fruit 2,00

Frolline alla vaniglia e gianduia
vanilla short pastry tart filled with our own gianduia 2,00

Frolline al cacao e pistacchio
Cocoa short pastry tart filled with our custard and pistachio paste 2,00



Frollina al cacao e crema pasticcera
Cocoa short pastry tart filled with our custard and seasonal fruit 2,00

Cannolo gianduia
fragrant butter-filled pastry filled with our gianduia 2,90

Cannolo pistacchio
fragrant butter pastry filled with our custard and pistachio paste 2,90



Cannolo crema pasticcera
fragrant butter pastry filled with our custard 2,90

Mini cheesecake fragola
Strawberry cheese cake on a biscuit base with semi-candied strawberries 2,00



Mini cheesecake cioccolato
dark chocolate cream cheesecake on a biscuit base 2,00

Cookies 2,90
with chocolate chips



fruit bar

Good to know! Our bowls and fruit platters are made in front of you by our Fruit Baristas, with fresh fruit and vegetables - never frozen!

Smoothie bowl

Smoothie choco bowl chocolate | banana | almond milk | shaved chocolate 4,00

Smoothie ginger bowl kiwi | banana | ginger | lime | granola 5,00

Smoothie tropical bowl mango | papaya | granola 6,00



Smoothie tropical bowl

Yogurt e frutta

Bowl of Greek yogurt and four toppings to mix to taste

Fuel bowl Greek yoghurt | pomegranate | pineapple | chia seeds 4,50

Omega 3 bowl Greek yoghurt | apple | banana | chia seeds 4,50

Antioxidant bowl Greek yoghurt | blueberries | blueberry purée | banana | biscotti crumble 6,00

Yogurt e ananas Greek yogurt, pineapple, pineapple puree 4,90

Yogurt e frutti bosco fruit salad, greek yogurt and wild berry sauce 4,90



Yogurt e frutti bosco

Piatto di frutta

selection of fresh fruit, lovingly arranged by our fruit baristas, ready to enjoy. Finished with a squeeze of lime 8,90
add your toppings: melted chocolate | vanilla ice cream | honey | greek yogurt | whipped cream | granola 1,00/each

Fresh seasonal fruit salad 4,90



Piatto di frutta

