

ITALIAN BROTHERS

GOOD TO DRINK
/BEVE
//AL BAR

CAFFÈ PROPRIO *served in a heated cup, and with mineral water.*

CAFFÈ AL BAR	2.5
an espresso, served standing at the bar as homage to the italian bar.	
CAFFÈ RISTRETTO	4
15ml of espresso.	
CAFFÈ ESPRESSO	4
30ml of espresso.	
CAFFÈ LUNGO	4
60ml of espresso.	
CAFFÈ DOPPIO	4
two shots of 30ml espresso.	
CAFFÈ ESPRESSO DOLCE	4.5
30ml of espresso poured over an artisan chocolate.	
CAFFÈ SWISS ESPRESSO	4.5
30ml of espresso, topped with cold whipped cream.	
CAFFÈ MALATO	4.5
30ml of espresso poured over cbr honey.	
CAFFÈ MACCHIATO	4
30ml of espresso, dash of milk foam.	
CAFFÈ ESPRESSOCINO <i>(invented by fratelli italiani)</i>	4
espresso, poured into pure milk foam.	
CAFFÈ CORRETTO	10
espresso, served with either grappa, sambuca, frangelico, or brandy, in the coffee or on the side.	
CAFFÈ RAXENTIN	10
espresso, served with either grappa, sambuca, frangelico, or brandy, in the finished espresso cup.	

MOLTO CAFFÈ *served piccolo, small, or large (+1.1)*

CAFFÈ AMERICANO	4
espresso, hot water.	
CAFETERIA	4
homestyle moka coffee, served in doppio size, best served with sugar.	
CAFFÈ FLAT WHITE	4
espresso, hot milk, served in a cup.	
CAFFÈ LATTE	4
espresso, hot milk with foam, served in a glass .	

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SENZA ALCOHOL + MORE COFFEE

CAFFÈ CAPPUCINO 4

espresso, hot milk with foam, dusted with coca, served in a cup.

CAFFÈ MISCELATO *(invented by fratelli italiani)* 4

espresso, hot milk, foamed in the jug, either with coca or without.

CAFFÈ MOCHA 4

espresso, hot chocolate, belgian milk callets.

TEA 6.5

premium french and singaporean teas; french earl grey, english breakfast, moroccan mint, chamomile, vanilla bourbon.

HOT CHOCOLATE 4.5

coca, st dreaux chocolate, belgian milk callets.

PREMIUM HOT CHOCOLATE 5.5

organic coca, italian nutella, st dreaux chocolate, and belgian milk callets, served with a chocolate cigar.



CIOCCOLATO CALDO 6.5

thick italian hot chocolate.

COFFEE EXTRAS

babycino 1.5

double shot, vanilla syrup, caramel syrup, honey +.85

hot milk, cold milk, hot water, ice +.25

DOLCE E GABBANA JUICE 8.5



freshly squeezed dolce and gabbana, grade a, orange juice, add lemon or lime +.50.

BEROCCA 5.5

MILKSHAKES 10.5

milk, ice cream, flavouring – shaken by hand. chocolate, vanilla or caramel.

GRANITA 4.5 / 5.5

flavour of the week.

DIGESTIVO EFFERVESCENTE 3.5

what nonna gives you when you've eaten too much.

CREMA AL CAFFÈ 5.5 / 6.5

a cold coffee granita.

ICE COFFEE/CHOCOLATE 6.5 / 7.5

ice, coffee or chocolate, milk, ice cream, whipped cream, chocolate powder.

mocha +2, belgian chocolate +1.5, no ice +.50

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//AL FRIGO

BEVILO TUTTO

see drinks fridge, all drinks are the same price eat-in or takeaway unless specified.

non-alcoholic

coca-cola, coca-cola no sugar	4.5
lemonade	4
ginger beer	6
red bull	5
italian soft drinks	5.5
coconut water	6
san bitters	4
succa	4
cherry coke	5.5
simple cold pressed juices or smoothies	6
st.dreux cold press coffee	5.5
still or sparkling italian mineral water	250ml/4.5
	500ml/6.5
	750ml/8.5
	11/10.5

alcoholic

birra peroni (<i>lazio</i>)	10
peroni nastro azzuro (<i>lazio</i>)	10
birra moretti, on tap, (<i>venezia-giulia</i>)	10 / 6
birra moretti, bottled, (<i>venezia-giulia</i>)	10
menabrea (<i>lazio</i>)	10
quincy vodka seltzer	10.5
tanqueray gin and tonic	10.5

takeaway

bottled beers/premix drinks, cold	7.5
bottled beers/premix drinks, warm	5.5
takeaway still or sparkling italian mineral water, cold or warm	250ml/3.5
	500ml/4.5
	750ml/6.5
	11/8.5
san bitters 10 pack, warm	27.5
san pellegrino cans 4 pack, warm	12.5



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//ENOTECA

COCKTAILS + LIQUEUR *(40ml shots)*



MARTINI *shaken or stirred* 18.5
gin, vermouth, fresh green olives. add olive water to make it dirty..?

NEGRONI 20.5
vermouth, campari, gin, fresh orange, lemon peel. add coffee +2.5

BELLINI *apricot or peach* 18.5
fruit nectar, prosecco.

AMERICANO 18.5
vermouth, campari, soda, fresh orange.



SPRITZ *aperol or limoncello or select or campari* 18.5
ap eritif, prosecco, fresh fruit.



PADRE PIO 15.5
frangellico, lime juice.

CARDINALE 18.5
gin, white vermouth, campari, orange peel.

PADRINO 18.5
amaretto, whiskey.

GARIBALDI 18.5
campari, orange juice, fresh orange, shaken.

ESPRESSO MARTINI 20.5
kahlua, italian vodka, espresso coffee, whipped cream, coca powder, gold flakes.
add amaretto +6.

SECOND-SHELF SPIRITS 12.5

TOP-SHELF SPIRITS 15.5

WHISKEY *(ask for more information, top shelf only, starting at \$20/nip.)*

BASICS 10.5

FROZEN COCKTAIL 19.5

SENZA CAF E // WITHOUT COFFEE 14.5
frangellico, sambuca, amaro, amaretto, limoncello, meloncello, grappa.

AL CAF E // WITH COFFEE 10.5
frangellico, sambuca, amaro, amaretto, limoncello, grappa.



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VINO DI CASA

Please note we only keep a few by the glass wines open at a time to maintain freshness, ask staff for more information, after pouring all wines are hermatically sealed.

<i>ROSSO // RED</i>	150ML	BTL	T/A
SANGIOVESE IGP ABRUZZO, ITALIA 2019	14.5	75	65
MONTEPULCIANO DOC ABRUZZO, ITALIA 2017	15.5	75	65
SHIRAZ SEE STAFF	15	85	75
CABERNET SAUVIGNON SEE STAFF	15	75	65
MERLOT SEE STAFF	15	85	65
 <i>BIANCO // WHITE</i>			
PINO GRIGIO DOC TRENTO, ITALIA 2018	14.5	75	65
SAUVIGNON BLANC NZ 2017	15	75	65
 <i>SPUMATE // SPARKLING</i>			
PROSECCO DOC TREVISO, ITALIA	14.5	75	65
MOSCATO DOC ASTI, ITALIA 2018	15	75	65
CHAMPAGNE, FRANCE, BY THE BOTTLE ONLY - SEE STAFF			
 WINE SPECIAL SEE STAFF	15.5	75	65
VINO GHIACCIATO (FROZEN WINE)			16.5

