

All our bread is homemade



Breakfast

- Yogurt Bowl 7
(Low-fat yogurt, granola, honey, fresh fruit)
- Sweet French Toast 9
(Brioche bread, cinnamon, nutmeg, fresh fruit, maple syrup)



Pancakes

- Scioppo di Acero 8
- Cinnamon Pancakes 8.5
- Nutella & Hazelnut Crumble 9
- Frutti di Bosco 9
(Served with maple syrup)
- Pistacchio 10

- Salmon&Avocado 12
(Pancakes with herb cream cheese, smoked salmon, avocado)

** Gluten Free/Vegan +1€
** Extra Whipped Cream / Maple Syrup / Topping +0.5€

Street Food

- Chicken Burrito 8
(Chicken wrap, beans, pico de gallo, grilled pepper sauce, sour cream)
- Beef Burrito 8
(Beef wrap, beans, pico de gallo, grilled pepper sauce, sour cream)
- Vietnamese Sandwich 11
(Marinated pork coppa, homemade mayo, cucumber, carrot)
- Hamburger 13
(100% Chianina beef burger, baby spinach, tomato, caramelized onion)
- ** Cheddar +1€ / Bacon +1€ / Egg +1€
- Pulled Pork 13
(Slow-cooked shredded pork shoulder, BBQ sauce, red cabbage)
- Veggie Burger 13
(Homemade vegan burger, baby spinach, tomato, caramelized onion)
- Home Fries 5
(Griddled potatoes with chives & paprika)

All sandwiches are served with Home Fries

BEST SELLER

- Middle East *(Homemade bread, labneh, eggs, black olives, thyme, Parmesan, cucumber)* 10
- Avocado Toast *(Homemade bread, baby spinach, avocado, lime, honey, zucchini flowers)* 10
- ** Salmon +3€ / Eggs +2€
- Colazione Contadina *(Pancakes, maple syrup, eggs, bacon, home fries)* 12

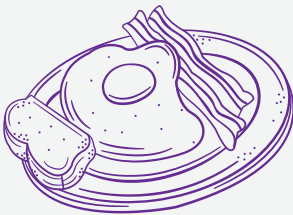
Dishes & Toast

- Shakshuka *(Tomatoes, peppers, spices, eggs, chives)* 7.5
- Benedict Bun 13
(Homemade bun, lettuce, bacon, poached eggs, hollandaise sauce, chives)
- Omelette Bun 10
(Homemade bun, spinach, omelette, Gouda cheese, mustard, caramelized onion)
- French Toast Grilled Cheese 8.5
(Battered toast bread, Cheddar, served with homemade tomato sauce on the side)
- French Toast Ham&Cheese 9
(Battered toast bread filled with cooked ham and Cheddar)



BAGELS

- Creamcheese **Egg +2€ 6
- BLT *(Bacon, baby spinach, tomato, mayo)* 7.5
- BCE *(Bacon, eggs, melted Cheddar)* 7.5
- Mediterraneo *(Baby spinach, burrata, grilled zucchini & eggplant)* 8.5
- Chicken Salad *(Chicken breast, baby spinach, spices, onion, mayonnaise, mustard)* 8.5
- Salsiccia, Uova e Formaggio 8.5
- Salmon&Avocado *(Smoked salmon, herb cream cheese, avocado)* 9



BAKERY

PINTURICCHIO
CAFE + KITCHEN



Bakery



Cookie 2.5

(Walnut & Chocolate)

Brownie 2.5

Brownie Sundae 5

(Brownie, vanilla ice cream, chocolate, whipped cream, maraschino cherry)

Cheesecake 4.5

New York Cheesecake 5

+ Chocolate, Pistachio, Caramel, Wild Berries +0.3€

Muffin 2.8

(Vegan Carrot, Chocolate, Special)

Cinnamon Roll 3.5

Banana Bread 3

Cupcake 3

Speciale del Giorno 4

(Ask the Staff)



Coffee Selection

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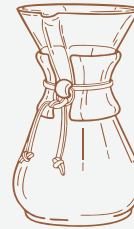
Coffee...

- Espresso 1.3
(Origin: Brazil, 100% Arabica, Natural)
- Double Espresso 2.3
- Specialty Espresso (double only) 2.5
(Origin: Costa Rica, 100% Arabica, Fermented)
- Cappuccino 1.7
- Double Cappuccino 3.0
- Iced Cappuccino 2.5
- Americano, *batch brew* 2.5
- Cortado 2.5
- Flat White 3.1
- latte macchiato 2.3
- Iced Latte 3
- Bumble Coffee 4
(Apple / Orange / Cherry)
(100% natural fruit juice, vanilla, espresso)
- Pinturicchio special 3.8
(Espresso, chocolate, amaretto, whipped cream)
- Shakerato 2.5
- Marocchino 1.5

- * Syrups +0.5€
Caramel / Chocolate / Mint / Raspberry / Ginger
- ** Special Milk +0.5€
Soy / Oat / Hazelnut / Lactose-Free



FILTER COFFEE *no sugar no milk*

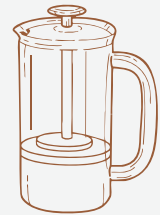


chemex 4.5

french press 4

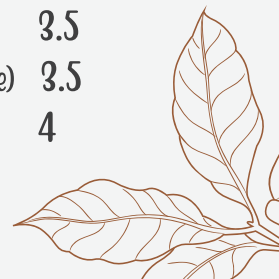


cold brew 4



...No Coffee

- Matcha Latte 3
- Iced matcha 3.5
- Matcha Tonic 4/4.5
(Classic / Strawberry / Peach)
- Chai latte 3€
- Iced chai 3.5
- Hojicha latte (low caffeine) 3.5
- Iced hojicha 4



Tea & Infusions

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Tea & Infusions

4

Zest Ginger / Lemon / Orange +0.2€

Black Teas

- Darjeeling
- Basilico/Agrumi
- Bosco Autunnale
(Bergamot, Wild Berries)
- Fiaba Persiana
(Ginger, Cardamom, Hibiscus, Jasmine, Mallow)
- Crema di Fragola
(Strawberry, Mango, Apricot)



Green Teas

- Sencha
- Mistero del Piccolo Buddha
(Jasmine, White Hibiscus)
- Tiglio Giapponese
(Orange, Linden Blossom)

Oolong Teas

- Caramello Salato
- Mango



Specials

- Felix
(Rooibos, Mango, Apple, Blueberries, Passion Fruit)
- Buckwheat & Raspberry Tea
- Primavera
(Apple, Strawberry, Kiwi, Hibiscus Flowers, Rose)
- Tisana Sera
(Mint, Chamomile, Blackberry Leaves, Lavender, Calendula, Rose)

Chocolate

4

Whipped Cream / Ice Cream +0.5€

- Dark Chocolate
- Milk Chocolate
- White Chocolate
- Pistachio
- Coconut
- Orange & Cinnamon



Special of the Day

4.5

Drinks

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- Iced Lemonade 3.8
(Classic, Mixed Berries, Strawberry, Peach)
- spremuta di arancia 4
- Kombucha "ladybug" 4.5
(Pinturicchio, Ruby, Tropical, Pink Lemonade)
- Fruit Juices 3
(Ace, Pineapple, Pear, Peach, Blueberry, Orange)
- Soft Drinks 3
(Ginger Beer, Tonic Water, Chinotto, Cedrata, Lemon Soda, Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Estathé Lemon/Peach)
- Red bull 3.5



Beers



- small 3.5
- medium 5.5
- 4a3 - *Fabbrica della birra Perugia (Pils)*
- calibro 7 - *fabbrica della birra Perugia (American Pale Ale)*
- bock rossa - *engel (dunkel)*
- jever *(Pils)* 3.5
- brewdog *(Ipa)* 5

Minimalists 7

- Daiquiri (*Rum, Lime, Sugar*)
- Dry Martini (*Gin, Dry Vermouth*)
- Margarita (*Tequila, Triple Sec, Lime*)

Quelli che piacciono 6.5

- Moskow Mule (*Vodka, Lime, Ginger Beer*)
- Cosmopolitan (*Vodka, Cointreau, Lime, Cranberry Juice*)
- Tequila Sunrise (*Tequila, Orange Juice, Grenadine Syrup*)
- Pina Colada (*Rum, Coconut Cream, Pineapple Juice*)
- Mojito (*Rum, Lime, Mint, Sugar, Soda*)

Whiskey Lovers 7.5

- Manhattan (*Whiskey, Red Vermouth, Angostura*)
- Whiskey Sour (*Whiskey, Lemon, Sugar Syrup*)
- New York Sour (*Whiskey, Lemon, Sugar Syrup, Red Wine*)



Coffee, because why not? 6

- Espresso Martini (*Vodka, Espresso, Kahlua, Sugar Syrup*)
- Black Russian (*Vodka, Kahlua*)
- White Russian (*Vodka, Kahlua, Cream*)
- Irish Coffee (*Irish Whiskey, Espresso, Sugar, Cream*)

Le Superchicce 7

- Americano (*Red Vermouth, Campari Bitter, Soda*)
- Negroni (*Red Vermouth, Campari Bitter, Gin*)
- Negroni Sbagliato (*Red Vermouth, Campari Bitter, Prosecco*)
- Boulevardier (*Whiskey, Red Vermouth, Campari Bitter*)

Wines

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White Wines

Collio 203 5 / 18

(Pinot Bianco 100%) Friuli Venezia Giulia

Verdicchio di Matelica 2023 5.5 / 26

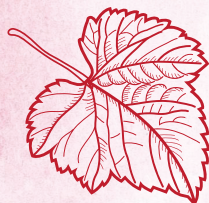
(Verdicchio 100%) - Marche

La Vigna di Gioacchino 2024 5.5 / 26

(Carricante 95%, Cataratto 5%, Inzolia)

Domaine Agapé 5.5 / 25

(Riesling 100%) - Alsazia(Francia)



Red Wines

Rosso di Montefalco 2022 5 / 21

(Sagrantino, Sangiovese) - Umbria

Syrah 2021 5 / 20

(Syrah 100%) - Umbria

Jnoir 5.5 / 21

(Pinot Nero 100%) - Marche

Piana 2022 5.5 / 25

(Barbera d'Alba 100%) - Piemonte



Sparkling Wines

Prosecco 4.5 / 15

(Glera 100%) - Veneto

Impero 5 / 20

(Pinot Nero 100%) - Marche

Franciacorta 7 / 30

(Chardonnay 100%)

Champagne Brut Regence 10 / 45

(Chardonnay 100%) - Champagne(Francia)



PINTURICCHIO

CAFE + KITCHEN

Cover Charge & Service €

Our products may contain the following allergens:

Gluten-containing cereals, crustaceans and derivatives, eggs, fish and derivatives, peanuts and derivatives, soy, milk and derivatives, tree nuts, mustard, sesame seeds and derivatives, sulfur dioxide and sulfites, lupin and derivatives, molluscs and derivatives.



LAPTOP POLICY

We are not a co-working space; we are a social place.

Weekends: Nope! No laptops, sorry!

Weekdays: Laptops are fine, but if the café gets busy, we kindly ask you to make space for others.

Thank you for your understanding :)

