



SUMMER SPECIALS 2026



- Caffè Greco 4
(Instant Coffee, Sugar, Milk, Ice)
- Centrifugati 6
(Fresh Seasonal Fruit - ask the staff)
- Frappè 6.5
(Vanilla, Chocolate, Coffee, Strawberry, Peach, Popcorn)
- Smoothies 7
(Milk + Fresh Fruit...ask the staff and create YOUR OWN)



- * Panna +0.5
- ** Alcol +1
(Baileys, Kahlua, Rum, Vodka, Midori)



PINTURICCHIO

CAFE + KITCHEN

Weekly Lunch Combo

Monday to Friday
12:30 – 14:30

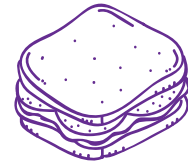
Combo #1 “Gustosa” 12.5€

Choice of 1 dish:

Avocado Toast / Middle East / French Toast Ham & Cheese

Still or sparkling water (0.5L)

1 espresso



Combo #2 “Veloce” 11.5€

Choice of 1 bagel (cream cheese excluded)

Still or sparkling water (0.5L)

1 espresso



Cover charge included

Reservations: +39 3317488794 (also on WhatsApp)

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 8.5
- Cinnamon Pancakes 9
- Nutella & Hazelnut Crumble 9.5
- Frutti di Bosco 10
(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€
- ** Fresh Seasonal Fruit +€2.50

Street Food

- Chicken Burrito 8.5
(Chicken wrap, beans, pico de gallo, grilled pepper sauce, sour cream)
- Beef Burrito 8.5
(Beef wrap, beans, pico de gallo, grilled pepper sauce, sour cream)
- 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
(Crisped 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, Pumpkin seeds)* 10
- ** Salmon +3€ / Eggs +2€
- Colazione Contadina *(Pancakes, maple syrup, eggs, bacon, home fries)* 12.5

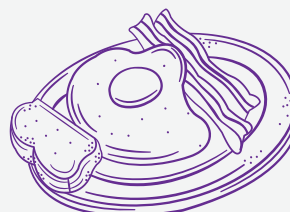
Dishes & Toast

- Shakshuka *(Tomatoes, peppers, spices, eggs, chives)* 8
- Sausage Gravy 11
(A traditional American dish made with pork sausage and a creamy milk-based gravy, served with Cheddar biscuits)
- Benedict Bun 13.5
(Homemade bun, lettuce, bacon, poached eggs, asparagus dressing, hollandaise sauce, chives)
- Omelette Bun 10
(Homemade bun, spinach, omelette, Gouda cheese, mustard, caramelized onion)
- French Toast Ham&Cheese 10
(Battered toast bread filled with cooked ham and Cheddar)
- Croque Monsieur **Egg +2€ 11
(Golden bread, cooked ham, and melted French cheese)



BAGELS

- Creamcheese **Egg +2€ 6.5
- BST *(Bacon, baby spinach, sun-dried tomatoes, mayo)* 9
- BEC *(Bacon, eggs, melted Cheddar)* 8.5
- Mediterraneo (Seasonal) *(Asparagus pesto, spinach, sun-dried tomatoes, burrata)* 9
- Chicken Salad *(Chicken breast, baby spinach, spices, onion, mayonnaise, mustard)* 8.5
- Salmon&Avocado *(Smoked salmon, herb cream cheese, avocado)* 9



BAKERY

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Homemade desserts
Available daily in our display case

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)

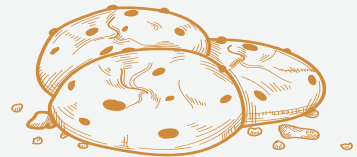
Cinnamon Roll 4

Banana Bread 3

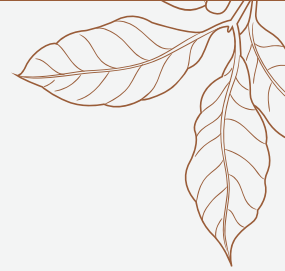
Cupcake 3

Speciale del Giorno 4

(Ask the Staff)



Coffee Selection



* Syrups <i>(Caramel, Chocolate, Mint, Raspberry, Ginger)</i>	+0.5€
** Alcohol <i>(Baileys, Kahlua, Rum, Vodka, Midori)</i>	+1€
*** Special Milk <i>(Soy, Oat, Coconut, Lactose-Free)</i>	+0.5€

Coffee...

- Espresso	1.3
<i>(Origin: Brazil, 100% Arabica, Natural)</i>	
- Double Espresso	2.3
- Specialty Espresso (double only)	2.5
<i>(Origin: Costa Rica, 100% Arabica, Fermented)</i>	
- Cappuccino	1.7
- Double Cappuccino	3.0
- Iced Cappuccino	2.5
- Americano, <i>batch brew</i>	2.5
- Cortado	2.5
- Flat White	3.1
- latte macchiato	2.3
- Iced Latte	3
- Pinturicchio special	3.8
<i>(Espresso, chocolate, amaretto, whipped cream)</i>	
- Shakerato	2.5
- Marocchino	1.5

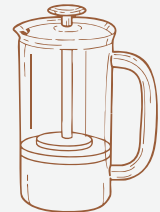


FILTER COFFEE *no sugar no milk*



chemex 4.5

french press 4



cold brew 4

...No Coffee

- Matcha Latte	3.5
- Iced matcha	4
- Chai latte	3.5
- Iced chai	4
- Hojicha latte (low caffeine)	4
- Iced hojicha	4.5



Tea & Infusions

TRY THEM IN THE ICED VERSION

Black Teas

4

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

+ Ginger / Lemon / Orange Zest +0.2€



Green Teas

4

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

+ Ginger / Lemon / Orange Zest +0.2€

Oolong Teas

4

- Caramello Salato
- Mango



Specials

4

- 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)

+ Ginger / Lemon / Orange Zest +0.2€

Chocolate

4

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



Whipped Cream / Ice Cream +0.5€

Special of the Day

4.5

Drinks

- 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

Long drink & aperitivo 6

- Gin Tonic / Lemon
- Vodka Tonic / Lemon
- Cuba Libre
(Rum, Cola, Succo di lime)
- Spritz
(Aperol, Campari, Martini)
- Hugo Spritz
- Moskow Mule
(Vodka, Lime, Ginger Beer)
- Screwdriver
(Vodka, Succo d'arancia)
- Americano
(Vermouth Rosso, Campari Bitter, Soda)



Cocktail & co. 7

- Cosmopolitan
(Vodka, Cointreau, Lime, Cranberry Juice)
- Tequila Sunrise
(Tequila, Orange Juice, Grenadine Syrup)
- Pina Colada
(Rum, Coconut Cream, Pineapple Juice)
- Manhattan
(Whiskey, Vermouth Rosso, Angostura)
- Whiskey Sour
(Whiskey, Lemon, Sugar Syrup)
- New York Sour
(Whiskey, Lemon, Sugar Syrup, Red Wine)
- Espresso Martini
(Vodka, Espresso, Kahlua, Sugar Syrup)
- Black Russian
(Vodka, Kahlua)
- White Russian
(Vodka, Kahlua, Cream)
- Irish Coffee
(Irish Whiskey, Espresso, Sugar, Cream)
- Negroni
(Vermouth Rosso, Campari Bitter, Gin)
- Negroni Sbagliato
(Vermouth Rosso, Campari Bitter, Prosecco)
- Boulevardier
(Whiskey, Vermouth Rosso, Campari Bitter)
- Margarita
(Tequila, Triple Sec, Lime)
- Daiquiri
(Rum, Lime, Sugar)
- Vodka Redbull

Wines

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White Wines

Collio 203 5 / 18

(Pinot Bianco 100%) Friuli Venezia Giulia

Maso Cantanghel 2024 5.5/25

(Pinot Grigio 100%) - Trentino Alto-Adige

Peppucci Montorsolo 5/18

(Grehetto 100%) - Umbria

Case Alte 4 Filari 5.5/26

(Grillo 100%) - Sicilia

La Vigna di Gioacchino 2024 5.5 / 26

(Carricante 95%,Cataratto 5%,Inzolia)



Red Wines

Malvasia Nera 2022 5/21

(Malvasia Nera 100%) - Umbria

Ciliegiolo 2021 5/21

(Ciliegiolo 100%) - Umbria

Taja Preda 2023 6/27

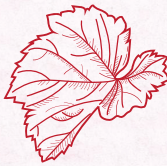
(Pinot Nero, Teroldego) - Trentino Alto-Adige

Syrah 2021 5 / 20

(Syrah 100%) - Umbria

Jnoir 5.5 / 21

(Pinot Nero 100%) - Marche



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 :)

