Autumn Specials 2026

- Pumpkin Spice Latte 5.5
(Coffee, milk, spices, pumpkin purée, whipped cream)
- Hazelnut Raf 5
(Coffee, milk, cream, hazelnut)
- Tea "Don't Get Sick" 4
(Black tea, ginger, cranberry, anise, cardamom, cloves, black pepper, blueberry)
- Tea "Almond Sponge Cake" 4
(Black tea, cocoa nibs, orange peel, grated coconut, caramelized roasted almonds, rose petals)



POWER SHAKE

Matcha-Cocco 5€

Ingredients: Coconut milk, matcha, water, protein, ice, coconut flakes

Caffè-Vaniglia 5€

Ingredients: Milk, protein, ice, coffee, vanilla

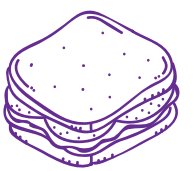
Chai-Banana 5€

Ingredients: Milk, protein, ice, banana, chai, cinnamon

PINTURICCHIO
CAFE + KITCHEN

Weekly Lunch Combo

Monday to Friday
12:30 – 14:30



Combo #1 "Gustosa" 12.5€

Choice of 1 dish:
Avocado Toast / 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)

KITCHEN (from 9:30 am to 3:00 pm)

PINTURICCHIO
CAFE+KITCHEN

All our bread is homemade



Breakfast

- Yogurt Bowl 7
(Low-fat yogurt, granola, honey, fresh fruit)
- Sweet French Toast 10.5
(Brioche bread, cinnamon, nutmeg, caramelized apples, homemade cream ice cream)



Pancakes

- Sciroppo di Acero 9.5
- Cinnamon Pancakes 9.5
- Nutella & Hazelnut Crumble 10
- Frutti di Bosco 10.5
- Pistacchio 11
(Homemade Pistachio Ice Cream)

- Salmon&Avocado 12.5
(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, Rice, grilled pepper sauce, sour cream)
- Beef Burrito 9.5
(Beef wrap, beans, pico de gallo, Rice, grilled pepper sauce, sour cream)
- Veg Burrito 8.5
(chickpea wrap, beans, pico de galo, salsa, grilled peppers, avocado salsa verde, rice)
- Hamburger 14
(100% Chianina beef burger, Mixed Seasonal Salad, tomato, caramelized onion)

** Cheddar +1€ / Bacon +1€ / Egg +1€

- Veggie Burger 13
(Homemade vegan burger, Mixed Seasonal Salad, tomato, caramelized onion)
- Home Fries 5
(Griddled potatoes with chives & paprika)

All sandwiches are served with Home Fries

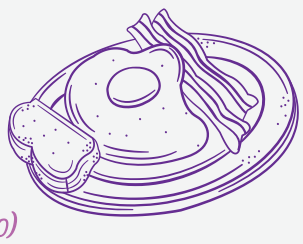
BEST SELLER

- Avocado Toast 10.5
(Homemade bread, Mixed Seasonal Salad, avocado, lime, honey, Pumpkin seeds, Radishes)
** Salmon +3€ / Eggs +2€
- Colazione Contadina *(Pancakes, maple syrup, eggs, bacon, home fries)* 13
- Sandwich BBP *(Brie, Bacon, Pears)* 11
- Pumpkin Toast 12
(House-made toasted bread, pumpkin hummus, crispy bacon, burrata, toasted pumpkin seeds)



Dishes & Toast

- Shakshuka *(Tomatoes, peppers, spices, eggs, chives)* 8
- Benedict Bun 13.5
(Homemade bun, Mixed Seasonal Salad, bacon, poached eggs, asparagus dressing, hollandaise sauce, chives)
- Omelette Bun 11
(Homemade bun, Mixed Seasonal Salad, 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

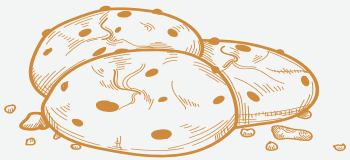
- Creamcheese ** Egg +2€ 6.5
- BST *(Bacon, Mixed Seasonal Salad, sun-dried tomatoes, mayo)* 9
- BEC *(Bacon, eggs, melted Cheddar)* 8.5
- Mediterraneo (Seasonal) 9
(Homemade Tahini, seasonal salad, grilled eggplant, burrata)
- Chicken Salad 8.5
(Chicken breast, Mixed Seasonal Salad, spices, onion, mayonnaise, mustard)
- Salmon&Avocado *(Smoked salmon, herb cream cheese, avocado)* 9

BAKERY

PINTURICCHIO
CAFE + KITCHEN



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 3
(Vegan Carrot, Chocolate, Special)
Cinnamon Roll 4
Banana Bread 3
Cupcake 3
Speciale del Giorno 4
(Ask the Staff)





Coffee Selection

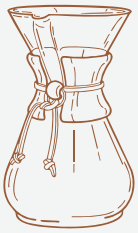
PINTURICCHIO
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* Syrups *(Caramel, Chocolate, Mint, Raspberry, Ginger)*	+0.5€
** Alcohol *(Baileys, Kahlua, Rum, Vodka, Midori)*	+1€
*** Special Milk *(Soy, Oat, Coconut, Lactose-Free)*	+0.5€

Coffee...

- Espresso *(Origin: Brazil, 100% Arabica, Natural)*	1.3
- Double Espresso	2.3
- Specialty Espresso (double only) *(Origin: Costa Rica, 100% Arabica, Fermented)*	2.5
- 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
- Pinturicchio special *(Espresso, chocolate, amaretto, whipped cream)*	3.8
- 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

PINTURICCHIO
CAFE + KITCHEN

TRY THEM IN THE ICED VERSION

Black Teas 4

- Assam *(Indian black tea)*
- 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

- Green tea
- 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

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- Iced Lemonade 3.8
(Classic, Mixed Berries, Strawberry, Peach)
- Fresh Orange Juice 4
- Fresh Pomegranate Juice 4
- Kombucha "Ladybug" 4.5
(Pinturicchio, Ruby, Tropical, Pink Lemonade)
- Fruit Juices 3
(Ace, Pineapple, Pear, Peach, Blueberry, Orange)
*** Pineapple +0.5€*
*** Blueberry +0.5€*
- 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

Cocktails

PINTURICCHIO
CAFE + KITCHEN

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

PINTURICCHIO
CAFE + KITCHEN

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
(Greghetto 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 1€

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 :)

