

PASTRY

- Plain Croissant 12 •D
- Jam / Nutella Croissant 15 •D
- Homemade Muffins 15 •D •N
- Homemade Cookies 10 •D
- Vanilla Waffles, Nutella 35 •D •N
- Granola Yogurt, Berries 28 •D •N

BREAKFAST

— TILL 12PM —

- Truffle Eggs Croissant 40 •D •V
- Poached Eggs, Asparagus 40 •V
- Vegetable Omelette 32 •D •V •GF
- Italian Shakshouka 35 •D •N •V •GF
- Eggs Benedict 42 •D •V
- Avocado on Toast 32 •V

Add on Chicken 15 / Veal Bacon 15 / Beef Bresaola 20

AL VOLO

— TILL 12PM —

CROISSANT + FRESH ORANGE JUICE + SELECTED HOT DRINK
35

HOT DRINKS COLD DRINKS

- | | |
|----------------------------|--|
| Illy Espresso 12/15 | Illy Shakerato 20 |
| Illy Macchiato 15 | Illy Cappuccino Greco / Tiramisù 22 |
| Illy Americano 15 | Illy Crema 22 |
| Illy Cappuccino 18 | Homemade Iced Tea 22 |
| Illy Decaf 15 | Acqua Panna Still 12/25 |
| Illy Latte 18 | San Pellegrino Sparkling 12/25 |
| Illy Viennese 22 | Coca Cola / Sprite / Fanta 10 |
| Avantcha Tea selection 18 | San Pellegrino Aranciata / Limonata 12 |
| Avantcha Loose Leaf Tea 22 | |

MOCKTAILS

- | | |
|-------------------------------|---|
| Virgin Your Way 22 | Sicilian Sunrise 22 |
| Ask About Our Flavours | Kiwi, Passionfruit, Sweet and Sour, Sparkling Water |
| Amalfi Cooler 22 | Fragolino 22 |
| Cucumber, Pineapple, Cardamom | Spicy Strawberry Lemonade, Sparkling Water |

FRESH JUICES & SMOOTHIES

- Fresh Pressed Orange / Juice Of The Day 22
- Cinnamon, Banana, Soy Milk, Peanut Butter, Honey 35
- Green Apple, Spinach, Yogurt, Ginger, Blueberry 35
- Dates, Mango, Vanilla Yogurt, Milk, Chia Seeds 35

SMALL BITES & STARTERS

- Marinated Anchovies 20
- Datterino & Burrata Bruschetta 25 •D •V
- Eggplant Parmigiana 48 •D •N •V
- Saffron Arancini 20 •D •V
- Truffle Arancini 25 •D •V
- Burrata Pugliese 65 •D •V
- Ascolana Olives 25 •D •V
- Calamari Fritti 42 •S

PIZZA

- Marinara 45
- Margherita 45 •D •V
- Funghi 50 •D •V
- Capricciosa 52 •D
- Quattro Formaggi 55 •D •V
- Daily Special MP

PRANZO

— WEEKDAYS 12PM-4PM —

CLASSIC PASTA + WATER / SOFT DRINK + ESPRESSO
60

PASTE & RISOTTI

- Pasta of The Day 55
- Lasagna 75/140 •D
- Ziti Ragù 60 •D
- (Classic) Spaghetti Aglio e Olio 42 •V
- Rigatoni Norma & Burrata 65 •D •V
- (Classic) Al Pomodoro 45 •V
- (Classic) All' Arrabbiata 45 •V
- (Classic) Orecchiette Pesto 50 •D •N •V
- Clams Spaghetti 75 •S
- Genovese Tortellini 75 •D
- Roasted Pumpkin Risotto 55 •D •V •GF
- Truffle & Wild Mushroom Risotto 70 •D •V •GF

KIDS

- Chicken Nuggets 30
- Breaded Squids, Tomato Sauce 30
- Pasta (Pink / White / Tomato Sauce) 30
- Pasta Ragù 40
- Beef Burger 40
- Italian Fries 20

PANINI

— TILL 7PM —

- Burrata, Tomatoes, Grilled Zucchini, Basil Pesto 38 •D •N •V
- Kale, Tomatoes, Zucchini, Carrots, Lemon Dressing 35 •V
- Beef Bresaola, Kale, Smoked Mozzarella 42 •D

X-PRESSO LUNCH

— WEEKDAYS 12PM-4PM —

PANINI + WATER / SOFT DRINK + ESPRESSO
45

SOUP

- Minestrone 25 •V •GF
- Tomato Zuppa 30 •V •GF

SALADS

- Roasted Cauliflower, Pomegranate 38 •V •GF
- Chicken Cesare 45 •D
- Super Food 50 •N •V
- Seared Tuna Fregola 55 •N
- Truffle Lentil 35 •D •N •V •GF
- Zucchini & Mint 28 •N •V •GF

MAINS

- Red Mullet Sanremo 78 •GF
- Half Grilled Chicken 78 •GF
- Half Chicken Cacciatora 72
- Striploin Beef Tagliata 110 •D •GF

SIDES

- Baby Potatoes 25 •GF •V
- Italian Fries 20 •D •GF •V
- Mix Salad 20 •GF •V
- Grilled Asparagus 30 •GF •V

SWEETS

- LARTE Bueno 32 •D •N
- Tiramisù 35 •D
- Vanilla Waffles, Nutella 35 •D •N
- Panna Cotta 28 •D •N •GF
- Sicilian Cannoli 32 •D •N
- Almond Chocolate Cake 28 •D •N •GF
- Torta della Nonna 28 •D •N

D — Dairy | N — Nuts | S — Shellfish | V — Vegetarian | GF — Gluten Free
Our prices are inclusive of 10% Municipality Fee and 5% VAT

LARTE

SPARKLING

Atto Primo Brut, Veneto 60/275
Cantine Ferrari Brut, Trentino Alto Adige 500
Cantine Ferrari Brut Rosé, Trentino Alto Adige 550
Bella Vista Franciacorta Brut, Lombardia 800

WHITE

Emotivo Italian White, Trebbiano 45/190
Zonin Ventiterra, Chardonnay, Veneto 50/215
Tenuta Ca' Bolani, Sauvignon Blanc, Friuli 55/235
Allegri Corti Giarra DOC, Soave, Veneto 60/260
La Scolca DOCG, Gavi, Piemonte 320
Feudi di San Gregorio DOC, Falanghina del Sannio, Campania 380
Feudi di San Gregorio, Fiano di Avellino, Campania 380
Alois Lageder DOC, Gewurztraminer, Sudtirolo Alto Adige 450
Conte della Vipera IGT, Sauvignon - Semillon, Umbria 500
Livio Felluga DOC, Pinot Grigio, Friuli 550

ROSE

Emotivo Blush Rose IGT, Pinot Grigio, Lombardia 45/190
Bardolino, Chiaretto Rosé, Veneto 235

RED

Emotivo Italian Red Shiraz - Syrah 45/190
Moncaro Terra Cortesi IGT, Sangiovese, Marche 50/215
Corte Giarra DOC, Valpolicella, Veneto 60/260
Barone Ricasoli DOCG, Chianti - Sangiovese, Toscana 335
Feudo Principi di Butera IGT, Merlot, Sicilia 335
Sella & Mosca DOC, Cannonau, Sardegna 350
Zenato DOC, Bardolino - Corvina - Rondinella - Molinara, Veneto 360
Le Volte dell'Ornellaia DOC, Cabernet Sauvignon - Sangiovese, Toscana 550
Dezzani DOCG, Barolo - Nebbiolo, Piemonte 670
Luce della Vite IGT, Merlot - Sangiovese, Toscana 690
Ca'del Bosco DOC, Cabernet Sauvignon - Merlot, Lombardia 850

SWEET

Il Cascinone Palazzina DOC, Moscato Passito, Piemonte 260
Castello di Ama, Vinsanto, Toscana 280

AH.PE.RÒ

— WEEKDAYS 4PM TO 9PM —

SELECTED WINES & COCKTAILS + COMPLIMENTARY BITES PLATTER
35 / EACH

CLASSICS

American 55
Aperol Spritz 60
Ballini / Rossini 60
Bloody Mary 55
Caipirinha 55
Cosmopolitan 55
Daiquiri 55
Hugo Spritz 60
Il Padrino 60
Illy Martini 60
Manhattan 60
Margarita 55
Vodka Martini 55
Mojito 60
LARTE Negroni 65
Negroni 60
Negroni Sbagliato 60
Old Fashioned 65

VODKA

Russian Standard 35/60
Zubrowka 40/70
Ketel One 45/80
Grey Goose 60/105
Belvedere 60/105
Absolut Citron / Vanilla 40/70

GIN

Bombay Sapphire 35/60
Hendricks Gin 40/70
Plymouth Gin 45/80
Martin Millers 50/85

RUM

Cachaca 35/60
Bacardi Superior 40/70
Bacardi Black 40/70
Brugal Anejo Blanco 35/60
Captain Morgans Black 35/60
Havana Club 3yrs 40/70
Havana Club 7yrs 50/85

TEQUILA

Olmeque Tequila Blanco 35/60
Patron XO Café 45/80
Patron Silver Tequila 50/85

COGNAC

Torres 20 Brandy 40/70
Hennessy VS 60/105
Remy Martin VSOP 65/115

COCKTAILS

Lartini 55
Vodka, Basil, Tomato, Balsamic, Salt & Pepper
Italian Mule 55
Vodka, Limoncello, Ginger Beer, Lime
Passion de Cocco 60
Tequila, Coconut Cream, Malibu
Dolce Vita 65
Vodka, Passion Fruit, Vanilla, Prosecco
Mare Verde 60
Gin, Green Tea, Basil, Lemon Juice

BEERS

Birra Moretti 40
Peroni 40
Bulmers Cider 45
Labi la Ambrata 750ml 150

WHISKEY

Canadian Club 35/60
Makers Mark 40/70
Jack Daniels No.7 50/85
Jamesons Irish Whiskey 45/80
Famous Grouse 35/60
Ballantine's 12yrs 40/70
Chivas 12yrs 60/105
J. Walker Black Label 60/105
Laphroaig 10yrs 55/95
Highland Park 12yrs 60/105
The Macallan Fine Oak 12yrs 75/130
Glenfiddich 18yrs 90/160

DIGESTIVE

Aperol 40/70
Pimms No.1 40/70
Campari 40/70
Fernet Branca 40/70
Benedictine 40/70
Martini Rosso / Bianco / Dry 40/70
Isabella Sambuca 40/70
Southern Comfort 40/70
Limoncello del Sole 40/70
Kahlua 40/70
Grappa Nonino 40/70
Amaretto Di Saronno 50/85
Grappa Nonino "Barricata" 50/85
Frangelico 60/105
Jagermeister 60/105
Chambord 65/115

CAFFÈ & RISTORANTE



LARTE.D3

“

Living by the philosophy of the 'bello, buono e ben fatto', meaning 'the beautiful, the good and the well-made'. Following the model example of simple and honest food culture.

”

LARTE D3

Member of Altagamma Group
Sunday - Thursday 8am-10pm
Friday - Saturday 12pm-10pm

