



**cugino**





# cugino

## CAFFETTERIA

Espresso	1,30 €	2,00 €
Espresso Origin The Hoxton Blend	2,00 €	3,00 €
Americano	2,50 €	3,00 €
Double espresso	2,50 €	3,00 €
Caffèlatte	2,50 €	3,00 €
Ginseng	1,60 €	2,50 €
Orzo	1,60 €	2,50 €
Marocchino	2,00 €	3,00 €
Cortado	1,60 €	2,50 €
Hot Chocolate	3,50 €	5,00 €

Matcha Latte	5,00 €
Golden Latte	5,00 €
Betroot Latte	5,00 €

## TEAS AND INFUSIONS € 3.5\*/ € 5

### BLACK TEAS

Rare Tea Co. Speedy Breakfast

Rare Tea Co. Earl Grey

### GREEN TEAS

Jasmine

Matcha

### HERBAL INFUSION

Lemon & Ginger

Verbena & Mint

Coffees & teas are sustainably sourced. Ask your server for more!



# BREAKFAST BAKERY



## SWEET € 1.5/ € 3 [GL, TN, E]

Plain Croissant  
Chocolate croissant  
Marmelade croissant  
Danish pastry  
Pain au chocolat  
Krapfen alla crema

## SAVOURY CROISSANT € 6

Ham & cheese [D, GL, SP, E]  
Salmon, avocado & poached egg [FH, GL, SP, E]  
Bacon, avocado & poached egg [GL, SP, E]  
Roasted courgette, cream cheese [D, GL, E]

# LUNCH (available from 12:00)

## SANDWICHES

Ciabatta con zucchine marinate, rucola e limone candito [SP, GL] VG €7,00  
*Ciabatta with marinated zucchini, rocket and candied lemon* [SP, GL] VG

Treccia all'olio, salumi locali e formaggio fresco [E, D, GL] €7,50  
*Olive oil braided bread, local cured meats and cream cheese* [E, D, GL]

Focaccia bianca farcita mortadella e rucola [D, GL] €7,00  
*Stuffed white focaccia with mortadella and rocket* [D, GL]

## PIZZA

Pizzette rosse €3,50 con mozzarella €4,50 [D, GL]  
*Mini tomato pizzette €3,50 topped with mozzarella cheese €4,50* [D, GL]

## SALAD

Chicken caesar Salad €9 [D, GL, E, SP, FH, MS, CS]  
*Chicken caesar Salad* [D, GL, E, SP, FH, MS, CS]



Tutti i prezzi sono in euro – €

Legenda allergeni (Reg. UE 1169/2011):  
Cereali contenenti glutine [GL], Crostacei [CS], Uova [E], Pesce [FH], Arachidi [PN], Soia [SY], Latte e derivati [D], Frutta a guscio [TN], Sedano [CY], Senape [MD], Semi di sesamo [SE], Anidride solforosa e solfiti [SP], Lupini [L], Molluschi [MS]

VG = Vegano  
GF = Senza glutine

We do our best to serve up dishes using seasonal and locally sourced produce where possible. For any additional info on allergens please ask one of our friendly team.

— Caffè, Cocktail e tutto il resto —

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## CUGINO SPRITZES

€13



**MEDITERRANEAN SPRITZ** Limoncello Nazionale, Lemon, Basil, Falanghina brut Feudi di San gregorio

**MANDARIN SPRITZ** Mandarino Varnelli, Punt & Mes, Falanghina brut Feudi di San gregorio

**ALMOND SPRITZ** Amaretto Adriatico Roasted, Grapefruit, Falanghina brut Feudi di San gregorio

**AMARO SPRITZ** choice of Amaro, Falanghina brut Feudi di San gregorio  
*(Price subject to your choice of amaro)*

**VERMOUTH SPRITZ** choice of Vermouth, Falanghina brut Feudi di San gregorio  
*(Price subject to your choice of Vermouth)*

## CU-GIN-O & TONIC

€13



### HOXTON-IC

Bombay Sapphire, Aperol, passion fruit, Fever tree tonic

### PALOMA TONIC

Altos Tequila Blanco, Grapefruit, Peach, Lemon juice, Fever tree tonic

### FLOREAL TONIC

Amaro Locale, Martini floreale, Fever tree ginger beer

### NEGRONI & TONIC

Bombay Sapphire gin, Martini Rubino, Martini bitter, Fever tree tonic

## WINE PUNCHES

€13

### AMARCORD

Martini Rubino, Apricot, Lemon juice, Chinotto

### CHIARDILUNA

Lillet Rosè, Martini Fiero, Cointreau, Lemon juice, Fever tree Grapefruit soda

### LITORALE

Noilly Prat Dry vermouth, Italicus, Lime juice, Gazzosa

## GARIBALDINI

€13



### THE ORIGINAL 'GARIBALDI'

Campari, fluffy orange juice

### GRAPEFRUIT GARIBALDI

Martini Bitter, fluffy grapefruit juice

### GARIBALDI-NO

Martini Vibrante, Orange & carrot juice

## SPARKLING

	Gl	Btl
PROSECCO BRUT, Il Fresco, Valdobbiadene, Veneto	8 €	42 €
FRANCIACORTA BRUT, Ronco Calino, Lombardia	16 €	82 €
FRANCIACORTA ROSÈ Mosnel, Lombardia	18 €	90 €
CHAMPAGNE, Pommery Brut NV, France	24 €	120 €
CHAMPAGNE, Pommery Rose Brut, France	26 €	160 €
CHAMPAGNE, Blanc de blancs, France		170 €

## WHITE WINES

	Gl	25cl	50cl	Btl
CHARDONNAY, Torresella, Veneto IG	7 €	14 €	28 €	35 €
PINOT GRIGIO, Torresella, Venezia DOC	8 €	16 €	32 €	38 €
VERMENTINO, Mesa, Primo Bianco, Sardegna	9 €	18 €	36 €	48 €
SAUVIGNON BLANC, Villa Drago, Rovero, Piemonte	9 €	18 €	36 €	48 €
RIBOLLA GIALLA, Borgo Conventi, Friuli	8 €	16 €	32 €	42 €
SAUVIGNON BLANC, Roseblood D'estoublon blanc	7 €	14 €	28 €	42 €
RIESLING Langhe DOC, Re di Fiori, Braida				54 €
GEWURZTRAMINER, Joseph, Hofstater, Piemonte				48 €
PINOT BIANCO, Kettemeir, Alto Adige DOC, Alto Adige				45 €
PINOT GRIGIO, Schiopetto, Linea del Pompiere, Collio DOC, Friuli				46 €
INZOLIA, Salier de la tour, Sicilia				32 €
PECORINO, Offida, Lanciani, Marche				40 €
VERDICCHIO, DOC Podium, Garofoli, Marche				50 €
ARNEIS BLANGÈ, Langhe DOC, Ceretto, Piemonte				48 €
FIANO D'AVELLINO, DOCG Radici, Mastroberardino, Campania				46 €
GRECO DI TUFO, DOCG Novaserra, Mastroberardino, Campania				46 €
TREBBIANO, Genius Loci, 2022, Ofena, Abruzzo				35 €

## ROSÉ

	Gl	25cl	50cl	Bt
CHIARETTO, Roseri, Ca Maiol, Lombardia	8 €	16 €	32€	48 €
GRENACHE/SYRAH, Etoile, Maison Mirabeau	12 €			72€
GRENACHE/SYRAH, Roseblood D'estoublon rosé	7 €	14 €	28 €	42 €

## RED

	Gl	25cl	50cl	Bt
MONTEPULCIANO, Elio, Ofena, Abruzzo	7 €	14 €	28 €	35 €
CHIANTI, Frescobaldi Castiglioni, Toscana	9 €	18 €	36 €	40 €
CESANESE, Corte alla luna, Cesanese DOC, Lazio	7 €	14 €	28 €	38 €
FRAPPATO, Tenuta Regaleali, Tasca D'almerita, Sicilia				43 €
PINOT NERO, Lajetto, Rovero, Piemonte				50 €
GUARNACCIO, Perricone, Tasca D'almerita, Sicilia				42 €
NERO D'AVOLA, Salier de la tour, Tasca D'Almerita, Sicilia				40 €
LAGREIN, Alto Adige DOC, Kettemeir, Alto Adige				45 €
BARBERA D'ASTI, Montebruna, Braida, Piemonte				49 €
GRIGNOLINO D'ASTI, Limonte, Braida, Piemonte				40 €
PRIMITIVO, Illivia, Salento IGT, Puglia				36 €
CANNONAU, Moro, Mesa, Sardegna				48 €
DOLCETTO D'ALBA, Massolino, Piemonte				35 €
BARBERA D'ALBA DOC, Piana, Ceretto, Piemonte				50 €
SCHIAVA, Kolbenhofer, Hofstatter, Alto Adige				42 €

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## BIRRE

Hoxton Lager	€9
Coalition Mexican Lager	€9
Hoxton Pale Ale	€9
Baladin 4.8%	€8
Baladin L'IPPA	€8,5
Brooklyn IPA	€8
Blushing Bride Session APA	€8

## AMARI & APERITIVI

Amaro del Capo	€6
Pernod	€6
Ricard	€6
Italicus	€8
Aperitivo Select	€6
Amaro Locale	€7
Brancamenta	€6
Campari	€6
Cynar	€6
Fernet Branca	€6
Suze	€6
Jägermeister	€6
Amaro Nazionale	€7
Jefferson	€6
Martini Bitter	€6
Martini Fiero	€6

## VERMOUTH

Lillet Blanc	€6
Lillet Rosé	€6
Lillet Rouge	€6
Martini Bianco, Rosso	€6
Martini Riserva Ambrato	€6
Martini Riserva Rubino	€6
Martini Fiero	€6

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## SPIRITS

### GIN

Bombay Sapphire	€8
Ford's Gin	€9
Mirabeau Rosè Gin	€14
Monkey 47	€14
Hendrick's	€10
Gin Mare	€12
Plymouth	€15
The Botanist	€12

### VODKA

Reyka	€8
Grey Goose	€12
Belvedere	€12
Absolut Elyx	€12
Tito's	€9

### RHUM

Santa Teresa	€10
Bacardi Carta Blanca	€8
Havana Club 7	€8
Bacardi Ocho	€9

### TEQUILA

Cazadores Blanco	€8
Altos Reposado	€9
Altos Anejo	€18
Patron Silver	€15
Patron Reposado	€17
Patron Anejo	€19

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## SPIRITS

### WHISKEY

Chivas 12	€12
Chivas 18	€23
Jack Daniel's	€8
Laphroaig 10	€12
The Glenlivet 12	€12
Jameson	€8
Jameson Black Barrel	€10
Woodford Reserve	€9
Dewars 12	€10
Aberfeldy 12	€12

### BRANDY

Remy Martin VSOP	€14
Hennessy XO	€34
Martell VSOP	€15
Vecchia Romagna	€6

### GRAPPA

Libarna Bianca	€8
Libarna Moscato	€9
Capovilla Amarone Barrique	€20
Capovilla Barolo	€18

### LIMONCELLO & AMARETTO

Limoncello Nazionale	€6
Amaretto Adriatico	€8

## SOFT DRINKS

Red Bull / Red Bull Sugar free / Red Bull Red Edition	€5
Coca Cola / Coca Cola Zero	€5
Lurisia Limonata / Aranciata / Chinotto / Gazzosa	€5
Fever tree soft drinks	€5