

• ENGLISH MENU •



PREMIATO CAFFÈ VENEZIA

MONOPOLI

PREMIATOCAFFÈVENEZIA.IT



PREMIATO CAFFÈ VENEZIA,
A HISTORIC VENUE IN MONOPOLI
LOCATED IN THE HEART OF
THE HISTORIC CENTER.



Welcoming and refined, it offers the opportunity to enjoy the entire day, from breakfast to lunch, aperitif, and dinner. On weekends, numerous events feature live music and DJ sets. We have always been committed to quality for our customers, relying on suppliers who carefully oversee the production and selection of their products.

Dear customers, please be advised that the food and beverages prepared and served in this establishment may contain ingredients classified as allergens. The substances or products that may cause allergies or intolerances, as listed in Annex II of Regulation No. 1169/2011, include: cereals and derivatives, crustaceans and derivatives, eggs and egg-based products, fish and fish-based products, peanuts and peanut-based products, soy and derivatives, milk and dairy products, nuts, celery and celery-based products, mustard and mustardbased products, sesame and sesame-based products, sulfur dioxide and sulfites, lupins and lupinbased products, mollusks and mollusk-based products. For further information, please consult our staff.

*In the absence of fresh raw materials, the product will be processed fresh and frozen using a rapid temperature reduction process.



PREMIATO CAFFÈ VENEZIA



MONOPOLI, PUGLIA

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BREAKFAST

CLUB SANDWICH	18
Chicken, mayo, salad, tomatoes, bacon, coffee and fresh orange juice	
SMOKY	18
Smoked salmon, guacamole sauce, salad, tomatoes, toasted bread, coffee and fresh orange juice	
FRUITLY*	18
Pancakes*, maple syrup, fresh fruit, coffee and fresh orange juice	
MEGGHY	16
Bacon, scrambled eggs, salad, tomatoes, toasted bread, coffee and fresh orange juice	
SWEETLY*	16
Pancakes*, chocolate, coffee and fresh orange juice	
HAMMY	16
Toasted bread stuffed with cooked ham and cheese, coffee and fresh orange juice	



Allergens that may cause intolerances in at-risk individuals are highlighted in bold. (Reg. 1169/2011 EU). According to European regulations, these include: cereals and derivatives, crustaceans and derivatives, eggs and egg-based products, fish and fish-based products, peanuts and peanut-based products, soy and derivatives, milk and dairy products, tree nuts, celery and celery-based products, mustard and mustard-based products, sesame and sesame-based products, sulfur dioxide and sulfites, lupins and lupin-based products, mollusks and mollusk-based products.

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COFFEE MENU



ESPRESSO	2	LACTOSE-FREE CAPPUCCINO	2.7
AMERICANO	2.5	DECAF CAPPUCCINO	2.7
SPIKED COFFEE	2.5	GINSENG CAPPUCCINO	2.7
DECAF ESPRESSO	2.3	BARLEY CAPPUCCINO	2.7
GINSENG ESPRESSO	2	MILK	2
BARLEY ESPRESSO	2	MILK WITH COFFEE	2.7
LARGE GINSENG ESPRESSO	2.5	CAMOMILE TEA / TEA / INFUSION	5
LARGE BARLEY ESPRESSO	2.5	HOT CHOCOLATE	5
SPECIAL ESPRESSO	4	CROISSANTS*	2
ICED ESPRESSO	2	TRADITIONAL BISCUITS* / BUTTER BISCUITS	1
LECCESE ESPRESSO	2.5	MUFFINS*	4
SHAKEN ICED COFFEE	2.5	PASTICCIOTTO*	4
SHAKEN ICED COFFEE WITH BAYLES	3.5	DONUT	4
ESPRESSINO (SHORT CAPPUCCINO)	2.3	FRESH ORANGE JUICE	5
SOY ESPRESSINO	2.5	FRESH LEMON JUICE	5
LACTOSE-FREE ESPRESSINO	2.5		
NUTELLA ESPRESSINO	2.5		
CAPPUCCINO	2.5		
SOY CAPPUCCINO	2.7		

CREAM ADDITION / 0.5

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RESTAURANT

STARTERS

COLD CUTS AND CHEESE BOARD	20
Raw ham, capocollo ham from Martina Franca, sweet soppressata ham, buffalo mozzarella, Apulian pecorino and caciocavallo	
VITELLO TONNATO	17
With Cantabrian anchovies and cherry tomatoes	
SEAFOOD SALAD*	16
BUFFALO CAPRESE	16
Buffalo mozzarella, oven-roasted yellow datterino tomatoes, zucchini cream, basil and oregano	
PANZEROTTI SELECTION*	16
Burrata, sun-dried tomato and basil (2 pcs), tomato and mozzarella (2 pcs), mortadella and pistachio (2 pcs), zucchini flowers and anchovies (2 pcs)	
GRATIN MUSSELS	16
VEGETARIAN FRISELLA	14
Arugula, buffalo mozzarella, cherry tomatoes and Taggiasca olives	
MEATBALLS	14
With pecorino cream and chives	

FIRST COURSES

SEAFOOD RISOTTO*	20
With zucchini cream	
TROCCOLI ALLA MARINARA	18
With butter, Cantabrian anchovies, sun-dried tomato and crispy bread crumbs	
ORECCHIETTE WITH THREE TOMATOES	18
With smoked buffalo mozzarella cream and basil pesto	
CAVATELLI WITH MUSSELS	18
With chickpea cream, cherry tomatoes and chives	

MAIN COURSES (SEAFOOD)

SEA BASS FILLET WITH CITRUS CRUST*	22
MIXED FRIED SEAFOOD*	18
Calamari rings and tufts, baby octopus, prawns and anchovies	
SALMON FILLET*	18
With yogurt sauce, cucumbers, cherry tomatoes and sesame seeds	

MAIN COURSES (MEAT)

BEEF TAGLIATA	20
With arugula and Grana cheese	
CHICKEN TAGLIATA	16
With arugula, feta and cherry tomatoes	
APULIAN BOMBETTE*	18
With cacio e pepe cream and mixed salad	

SANDWICHES

OCTOPUS SANDWICH*	13
With basil pesto, tomato and buffalo mozzarella	
CLASSIC HAMBURGER (100% BEEF)	12
With tomato, lettuce, cheddar, mayonnaise, ketchup, bacon and French fries	
CAPOCOLLO HAMBURGER (100% BEEF)	12
With tomato, arugula, scamorza cheese, mayonnaise, crispy capocollo and French fries	

SALADS

CHICKEN SALAD	12
Mixed greens, tomato, arugula, chicken strip and yogurt sauce	
GREEK SALAD	12
Mixed greens, tomato, arugula, feta, Taggiasca olives and cucumbers	
ITALIANA SALAD	12
Mixed greens, tomato, arugula, Parma ham, buffalo mozzarella and Taggiasca olives	

DESSERTS

TIRAMISÙ*	8
WILD BERRY CHEESECAKE*	8
LEMON CREAM WITH WHITE CHOCOLATE*	8
CHOCOLATE SALAMI*	8
SPUMONE*	8

RESTAURANT

NIBBLES

CHIPS/TARALLI (your choice)	1
FRIED FAVA BEANS/SALTED ALMONDS/ FRIED CHICKPEAS/OLIVES (your choice)	2.5

SOFT DRINKS

NATIA STILL WATER 75 cl.	2.5
S.PELLEGRINO SPARKLING WATER 75 cl.	3
STILL / SPARKLING WATER 50 cl.	1
PERRIER WATER 33 cl.	3.5
COCA COLA / ZERO	4
FANTA / SPRITE	4
ICED TEA	4
COCKTAIL S.PELLEGRINO	5
CAMPARI SODA	5
CRODINO	5
FRUIT JUICE	4
RED BULL	4.5
GALVANINA BIO 355 ml. Citron Drink / Chinotto / Lemonade / Pink Grapefruit Tonic	4.5
THOMAS HENRY GINGER BEER	5

BOTTLED BEERS

ANGELO PORETTI BREWERY

5 HOPS 33 cl.	6
6 HOPS 33 cl.	6

OUR SELECTION

TUBORG - 5%	4
CARLSBERG - 5%	5
CARLSBERG SPECIAL BREW - 9%	6
CORONA EXTRA - 4,5%	5
HOPF HELLE WEISSE - 5,3%	6
BUDWEISER - 5%	5
NOAM - 5,2%	6
CORONA EXTRA 00 - 0%	5

DRAFT BEERS

ANGELO PORETTI BREWERY

4 HOPS - 5%	
20 cl.	3.5
40 cl.	6
4 HOPS - NOT FILTERED 30 cl. - 4,9%	5.5

MICROBREW

BIRRANOVA BREWERY

6

MARGOSE - 4,6%
Ancient brewery style. Unfiltered, but brewed with saline water rich in minerals, with generous use of wheat and spiced with coriander

LINFA - 5%
An explosion of freshness where a well-balanced bitterness haromatized with fruity sensations

GIARA - 5%
Fresh and easy to drink, delicately acidic and citrusy, with captivating spicy notes

CHECK POINT - 6,5%
Immediate honeyed scent quickly overtaken by a bold hops with enveloping herbal notes and tropical citrus sensations

ARSA - 5,5%
Smoked wheat, dark caramel malt. Light body, hints of liquorice and chocolate

BALADIN BREWERY

6

NAZIONALE GLUTEN FREE - 6,5%
First 100% Italian beer. Water from the Maritime Alps, barley from Melfi, hops from Cussano and Piozzo, coriander, orange peel

POP - 6%
First Italian craft beer in can. "Pop" like 50s/60s graphics with 12 colour variations and like pop music

L'IPPA - 5,5%
Citrus IPA produced from selected yeasts, with hints of fruit

WINE LIST

CHAMPAGNE

LOUIS ROEDERER - BRUT PREMIERE.....	90
LOUIS ROEDERER - ROSÉ.....	120
LOUIS ROEDERER - CRISTAL.....	300
LAURENT PERRIER - BRUT	90
LAURENT PERRIER - CUVÉE ROSÉ	120
JOSEPH PERRIER - CUVÉE ROYALE BRUT	60
LALLIER - BRUT	90
LALLIER - ROSÉ.....	120

FRANCIACORTA

BELLAVISTA TEATRO ALLA SCALA.....	60
Pinot nero 22%, Chardonnay 77%, Pinot bianco 1% - alc 12,5%	
BELLAVISTA GRAN - CUVÉE ALMA ROSÉ	80
Pinot nero 22%, Chardonnay 77%, Pinot bianco 1% - alc 12.5%	
MAJOLINI VINTAGE.....	40
Chardonnay 70%, Pinot Nero 30% - alc 12,5%	
MAJOLINI - ROSÉ	50
Pinot Nero 100% - alc 12,5%	
CA’ DEL BOSCO - CUVÉE PRESTIGE	60
Chardonnay 75%, Pinot Nero 15%, Pinot Bianco 10% - alc 12,5%	
CA’ DEL BOSCO - ROSÉ	80
Pinot nero 78%, Chardonnay 22% - alc 12,5%	

SPARKLING WINES

PISAN BATTÉL PAS DOSÉ.....	35
Bombino bianco 70% moscato 30% - alc 12%	
PISAN BATTEL - BRUT ROSE	40
Nero di troia - alc 12%	
PROSECCO SUPERIORE DOCG	30
F333M brut millesimato, Glera 100% - alc 11%	
MONTELVINI ASOLO - ROSE	35
Prosecco DOC Rosè treviso brut, Glera 100% - alc 11%	
ALTA LANGA CUVÉE AURORA	
BLANC DE NOIRS - BANFI.....	45
100% Pinot nero - 12,5%	

ROSÈ WINES

FROM PUGLIA

PUNGIROSA DOCG - RIVERA	25
Bombino nero - alc 12%	
SUSUMANIELLO ROSÉ - ALTURE PAOLOLEO	25
Susumaniello - alc 12,5	
ANTIERI ROSÉ - SCHOLA SARMENTI	30
Susumaniello - alc 13,5%	
PROSIT IGP FRIZZANTE - CARDONE.....	28
Pinot nero - alc 11%	
MACCONE ROSATO - ANGIULI.....	25
Primitivo - alc 14,5%	
CALAFURIA - TORMARESCA	28
Negramaro - alc 12,5%	
TRAMARI ROSÈ - SAN MARZANO	28
Primitivo - alc 12,5%	

WHITE WINES

FROM PUGLIA

PIETRA BIANCA - TORMARESCA	32
Chardonnay 90%, Fiano 10% - alc 13,5%	
MARFI - VARVAGLIONE	25
Chardonnay Sauvignon IGP alc 12%	
CINQUE FIGLI - PLACIDO VOLPONE	22
Falanghina IGP - alc 13%	
MACCONE - ANGIULI.....	25
Negroamaro bianco IGP - alc 13,5%	
PRELUDIO N°1 - RIVERA.....	22
Chardonnay barrique - alc 13%	
MINUTOLO - ALTURE PAOLOLEO.....	25
Minutolo - alc 13%	
VERDECA - ALTURE PAOLOLEO	25
Verdeca - alc 13%	
BIANCO D’ALESSANO VALLE D’ITRIA IGP	25
Bianco d’Alessano 100% - alc 12,5%	

WINE LIST

RED WINES

FROM PUGLIA

FALCONE - RIVERA	24
Nero di troia 70% altri vitigni autoctoni 30% docg - alc 13%	
PUER APULIA - RIVERA.....	35
Nero di Troia - alc 14%	
SUSUMANIELLO - ALTURE PAOLOLEO	24
Susumaniello - alc 13%	
GIUNONICO - PAOLOLEO	35
Primitivo - alc 14,5%	
TACCOROSSO - PAOLOLEO	35
Negroamaro - alc 14,5%	
SASSIROSSI DOP - FEUDI SALENTINI	28
Primitivo di Manduria - alc 14%	
12/5 NEGROAMARO IGP - FEUDI SALENTINI	25
Negroamaro Salento - alc 13%	
125 PRIMITIVO IGP - FEUDI SALENTINI.....	25
Primitivo Salento - alc 12,5%	
ANTIERI IGT - SCHOLA SARMENTI.....	30
Sussumaniello - alc 15%	
BOCCA DI LUPO - TORMARESCA.....	65
Aglianico, Cabernet, Sauvignon - alc. 13,5%	
MAIME - TOMARESCA.....	45
Negramaro - alc 14%	
SESSANT'ANNI - FEUDI SAN MARZANO.....	50
Primitivo - alc 14,5%	
F - FEUDI SAN MARZANO	45
Negramaro - alc 14,5%	
PAPALE ORO - VARVAGLIONE.....	45
Primitivo di Manduria DOP - alc 14,5%	

ROSÈ WINES

BY OTT SÉLECTION OTT - COTES DE PROVENCE.....	40
Cinsault, Grenache, Syrah - alc 13,5%	
MIRAVAL - COTES DE PROVENCE	55
Cinsault, Grenache, Rolle, Syrah - alc 13%	
“LA PETTEGOLA” TOSCANA ROSÉ IGT - BANFI.....	25
Sangiovese e Merlot - alc 12,5%	

WHITE WINES

GEWURZSTRAMINER - KELLEREI BOZEN.....	28
Gewurzstraminer - alc 15%	
RIESLING - KELLEREI BOZEN	28
Riesling - alc 13%	
PINOT GRIGIO - KELLEREI BOZEN	24
Pinot grigio - alc 13,5%	
SAUVIGNON - KELLEREI BOZEN	26
Pinot grigio - alc 14%	
CHABLIS SAINT PIERRE - ALBERT PIC	45
Chardonnay - alc 12,5%	
CHABLIS GRAND REGNARD - REGNARD	80
Chardonnay - alc 12,5%	
BADALEI TOSCANA IGT - BANFI.....	25
Vermentino 100% - alc 13%	
SAN ANGELO TOSCANA IGT - BANFI	25
Pinot grigio - alc 12,5%	

RED WINES

CHIANTI CLASSICO DOCG - CARPINETO.....	30
80% Sangiovese, 20% Canaiolo - alc 13%	
BRUNELLO DI MONTALCINO DOCG - CARPINETO	70
Sangiovese - alc 14,5%	
BAROLO DOCG - PODERI GIANNI GAGLIARDO.....	65
Nebbiolo - alc 14,5%	
AMARONE DOCG - MONTE DEL FRÀ VALPOLICELLA	55
Amarone - alc 15,5%	
BACHMANN - KELLEREI BOZEN	40
Pinot nero - alc 13,5%	
FONTE ALLA SELVA GRAN SELEZIONE “CHIANTI” - BANFI.....	30
Sangiovese, Chianti Classico - alc 14%	
POGGIO ALLE MURA ROSSO DI MONTALCINO DOC - BANFI	27
Sangiovese - alc 14,5%	
POGGIO ALLE MURA RISERVA BRUNELLO DI MONTALCINO RISERVA DOCG - BANFI.....	70
Sangiovese - alc 15,5%	
POGGIO ALL'ORO BRUNELLO DI MONTALCINO DOCG RISERVA - BANFI.....	200
Sangiovese - alc 15%	

THANKS TO OUR CAREFUL SELECTION, WE OFFER YOU THE BEST ITALIAN WINES

still and Sparkling Wines from all over Italy. Discover our wide selection
and choose the perfect wine to match your dishes.



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