

MORETTINO

CAFFÈ PALERMO

CAFETTERIA

ESPRESSO PALERMO	2€	CAPPUCCINO SICILIANO: almond milk	5€
ESPRESSO ROSALIA 100% Arabica	2,5€	CAFFELLATTE	4€
ESPRESSO SPECIALTY	3€	COFFE CREAM	4€
ESPRESSO DECAF	2,5€	ESPRESSO SICILIANO: almond milk and ice	4€
DOPPIO ESPRESSO PALERMO	4€	ESPRESSO MARTINI	7€
DOPPIO ESPRESSO ROSALIA 100% Arabica	5€	ESPRESSO TONIC	6€
FILTER SPECIALTY	6€	ICED SHAKEN ESPRESSO	5€
AMERICAN COFFEE	4€	ICED DOUBLE ESPRESSO	4€
MOROCCAN COFFEE	3,5€	COLD BREW	6€
FLAT WHITE	5€	IRISH COFFEE	6€
MOCHA	5€	MILK	3€
CORTADO	5€	MILK VEGAN: soy - almond - coconut - oats	4€
ESPRESSO MACCHIATO	2,3€	LATTE MACCHIATO	4€
ESPRESSO MACCHIATO VEGAN: soy - almond - coconut - oats	2,5€	ICED COFFEE	4€
CAPPUCCINO PALERMO	3€	ICED LATTE	4€
CAPPUCCINO ROSALIA 100% Arabica	3,5€	BARLEY DRINK	2,5€
CAPPUCCINO DECAF	3,5€	GINSENG DRINK	2,5€
CAPPUCCINO VEGAN: soy - almond - coconut - oats	4€	TEA OR HERBAL TEA	5€
CAPPUCCINO FREDDO	4€	CLASSIC CHOCOLATE addition of milk	5,5€ + 0,5€

SIGNATURE COFFEE

(starting at 11:30 a.m.)

PORTA FELICE Espresso Rosalia 100% Arabica, cow's milk, pistachio cream from Bronte, candied Sicilian orange garnish	6€
PORTA CARINI Espresso Rosalia 100% Arabica, cold whipped cow's milk, hot dark chocolate from Modica, cocoa powder	6€
PORTA REALE Espresso Rosalia 100% Arabica, ricotta cream cheese from Piana degli Albanesi, cannoli wafer icing sugar garnish	6€
PORTA SANT'AGATA Espresso Rosalia 100% Arabica, cold whipped almond drink, pistachio cream from Bronte, Bronte pistachio grain garnish	6€
PORTA CARBONE Espresso Rosalia 100% Arabica, coconut drink, cold spice infusion, curcuma garnish	6€

WE DEDICATED OUR
SIGNATURE COFFEE TO THE GATES
OF THE CITY OF PALERMO.

THEY ARE WHAT REMAINS
OF THE ANCIENT WALLS
THAT ENCIRCLED THE CITY.

FROM THE SEVENTH CENTURY B.C.
UNTIL 1800 THEY WERE GATEWAY
TO OUR PANORMOS.

SOME OF THEM ARE STILL
CLEARLY VISIBLE,
OTHERS LIVE ONLY IN OUR MEMORY.

BAKERY

CLASSIC CROISSANT	2,5€	CINNAMON ROLL	3€
WHOLE WHEAT CROISSANT	2,5€	WHITE MUFFIN WITH BLUEBERRIES	5€
FILLED CROISSANT creams - jams - pistachio	2,8€	COCOA MUFFIN WITH CHOCOLATE CHIPS	5€
SELECTION OF HOMEMADE COOKIES (6 pieces)	3,5€	CARROTS CAKE	5€
ALMOND PASTRIES (4 pieces)	6€	CHOCOLATE AND ALMONDS CAKE (gluten free)	6€
HOMEMADE COOKIE	4€	BAKED CHEESECAKE	6€
APPLE DANISH	3€	APPLE CAKE	5€
PAIN AU CHOCOLAT	3€	HAZELNUT CREAM TART	4,5€
CHOCOLATE CHIP BUN	2,5€	APRICOT JAM TART	4,5€
PAN BRIOCHE	2€	HAZELNUTS BROWNIE with salt caramel	5€
STUFFED PAN BRIOCHE hazelnuts cream - jam - pistachio cream - ricotta	3€	ORANGE CAKE LOAF	5€
BANANA BREAD	5,5€	BAKED SICILIAN CASSATA	6€

DESSERTS

JAR CHEESECAKE berries jam - caramel - hazelnuts cream - pistachio	6€	LEMON AND MERINGUE CREAM TART	6€
FRESHLY PREPARED CANNOLI FROM PIANA DEGLI ALBANESI	4,5€	FRESH FRUITS AND CUSTARD TART	6€
TIRAMISÙ	5€	CHOCOLATE, SALT CARAMEL AND MALDON SALT TARTLET	6,5€
TRIPLE CHOCOLATE MOUSSE	6€	SICILIAN WATERMELON JELLY TART	6€
FRESH SEASONAL FRUIT JELLY	6€	SEASONAL FRUIT SALAD	7€

SEE ALSO OUR DESSERT SHOWCASE

BEVERAGE

FRESH FRUIT JUICES ORANGE	5€
MADRE SABADÌ DRINKS ORANGE - LEMON - BERGAMOT - GINGER	4€
FRUIT JUICES ORGANIC PINEAPPLE - ORGANIC PEACH - ORGANIC PEAR - ORGANIC BLUEBERRY - TOMATO - ORGANIC APPLE & GINGER	3,5€
SOFT DRINKS SODA - CHINOTTO - ORANGE SODA - LIMONADE - TONIC - COLA	3,5€
ORGANIC ICED TEA LEMON - PEACH	4€
WATER NATURAL/SPARKLING 0,75L	2,5€

*Our water is pure and enriched with magnesium,
filled at the source and served in glass bottles in an
environmentally friendly way

MORETTINO

CAFFÈ PALERMO

“CAFÉ PALERMO IS NOT JUST A PLACE,
BUT A JOURNEY THROUGH TIME THAT
CELEBRATES PALERMO'S BELLE ÈPÒQUE,
A SYMBOL OF REBIRTH AND CULTURE.

HERE, IN THE WINGS OF THE 'THEATER OF THE SUN',
WHERE ART TELLS CENTURIES-LONG STORIES,
FOOD BECOMES A TALE OF TRADITION AND PASSION.

EACH DISH PRESERVES OUR MEMORY AND
TELLS OF THE SCENTS AND FLAVORS OF OUR LAND.”

BREAKFAST

FRESH FRUIT AND MIXED BERRIES PANCAKES

maple syrup and whipped cream

10,5€

HAZELNUT CREAM PANCAKES

hazelnut crumble and whipped cream

9,5€

PANCAKES WITH BRONTE PISTACHIO CREAM

Bronte pistachio crumble
and whipped cream

11,5€

MASCARPONE FRENCH TOAST

dried fruit crumble and hazelnut cream

12€

MIXED BERRY FRENCH TOAST

ricotta cheese and black bee honey

10€

SAVORY CROISSANT

ham and Madonie provola cheese

7€

SALMON CROISSANT

guacamole and lime

8€

BREAD, BUTTER & JAM

6€

BREAD & HAZELNUT CREAM

6€

SMASH CROISSANT

mascarpone cream, salted caramel
and coffee powder

9€

CROQUE MADAME

ham, provola cheese, Grana cheese
fondue and fried egg

12€

CROQUE MONSIEUR

ham, provola cheese and béchamel sauce

11€

YOGURT, GRANOLA & CHOCOLATE

plain yogurt, our coffee granola
and 70% dark chocolate

8€

YOGURT, GRANOLA & FRESH FRUIT MIX

plain yogurt, our coffee granola,
mixed berries, fresh fruit and black
bee honey

10€

EGGS

FRIED EGGS

crispy bacon, grilled tomatoes and
mushrooms, served with toasted bread

11€

POACHED EGGS

quinoa salad, crunchy vegetables and
herb yogurt sauce

13€

SCRAMBLED EGGS

brie cheese, mixed greens
and toasted bread

12€

OMELETTE

Madonie provola cheese, crispy bacon,
grilled tomato and toasted bread

11€

CRUNCH

FRIED GRANA BON BONS

with spicy sweet-and-sour sauce

7,5€

MINI ARANCINI

with meat ragù and butter filling

6€

POTATO CHIPS, ROSEMARY AND LIME

4,5€

CLUB SANDWICH

grilled chicken, mayonnaise, mixed
greens, grilled tomato, crispy bacon
and potato chips

14€

AVOCADO TOAST

salmon, guacamole and mixed greens
+ add 2 poached eggs

11€

+4€

HOMEMADE SANDWICH BREAD

ham and Madonie provola cheese

9€

ARTISAN BREAD

Sicilian fiordilatte mozzarella, cured ham,
sliced tomato and basil

11€

MORTADELLA I.G.P. & BRONTE PISTACHIO FOCACCIA

brie cream, pistachio crumble
and lemon zest

12€

FOCACCIA CUNZATA

grilled primosale cheese, vine tomatoes,
Aspra anchovies and oregano

10€

DISHES

(starting at 11:30 a.m.)

COLD QUINOA SALAD

olives, red onion, feta cheese and green sauce

13€

CHICKEN & BACON SALAD

mixed salad, cherry tomatoes, croutons,
crispy bacon, grilled chicken breast
and parmesan dressing

13€

CAPRESE SALAD

tomato salad, Sicilian fiordilatte mozzarella
and basil pesto sauce

12€

TUNA TARTARE

avocado cream and bread chips

16€

EGGPLANT PARMIGIANA

with Grana cheese fondue

10€

MEZZE MANICHE ALLA NORMA

12€

CHITARRA SPAGHETTI

Sicilian Trapani-style pesto

14€

LASAGNA WITH NEBRODI PORK WHITE RAGÙ

Grana Padano crisp and Mornay sauce

15€

PEACH & TOMATO GAZPACHO

savory thyme and hazelnut crumble

13€

BEEF BURGER

crispy bacon, Madonie provola cheese,
onion chutney, spicy mayonnaise
and potato chips

14€

ROASTED OCTOPUS

citrus mashed potatoes, tomato concassé
and Taggiasca olives

17€

SLICED BEEF STEAK

seasonal sautéed vegetables, raisins, pine nuts
and beef demi-glace

18€

“ONCE A
REFUGE FOR
INTELLECTUALS
AND ARTISTS
OF THE PALERMO
FELICISSIMA.”