

• 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 mustard-based products, sesame and sesame-based products, sulfur dioxide and sulfites, lupins and lupin-based 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

PREMIATOCAFFÈVENEZIA.IT

T. +39 080 2196364

BREAKFAST

CLUB SANDWICH	16
Chicken, mayo, salad, bacon and tomato, coffee and fresh orange juice	
SMOKY	16
Smoked salmon, guacamole sauce, salad, tomatoes, scrambled eggs, toasted bread, coffee and orange juice	
HAMMY	14
Toasted bread stuffed with cooked ham and cheese, coffee and fresh orange juice	
FRUITLY	15
Pancakes*, maple syrup, fresh fruit, coffee and fresh orange juice	
SWEETLY	14
Pancakes*, chocolate, coffee and fresh orange juice	
MEGGHY	16
Sausage, tomato, salad, bacon, scrambled eggs, toasted bread, coffee and fresh orange juice	



The boldness text is highlighted by the presence of allergens that can cause intolerances in those at risk. (Reg 1169/2011 UE). According to the European legislation they are: cereals and derivatives, crustaceans and derivatives, eggs and egg products, fish and fish products, peanuts and products based on peanuts, soy and derivatives, milk and derivatives, nuts, celery and products based on celery, mustard and products based on mustard, sesame and products based on sesame, sulfur dioxide and sulphites, lupins and products derived from lupins, molluscs and products based on molluscs. For more information, contact the hall staff.

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COFFEE MENU



ESPRESSO	1.5
AMERICANO	2
SPIKED COFFEE	2
DECAF ESPRESSO	1.8
GINSENG ESPRESSO	1.5
BARLEY ESPRESSO	1.5
LARGE GINSENG ESPRESSO	2
LARGE BARLEY ESPRESSO	2
SPECIAL ESPRESSO	3.5
ICED ESPRESSO	1.5
LECCESE ESPRESSO	2
SHAKEN ICED COFFEE	2
SHAKEN ICED COFFEE WITH BAYLES	3
ESPRESSINO (SHORT CAPPUCINO)	1.8
SOY ESPRESSINO	2
LACTOSE-FREE ESPRESSINO	2
NUTELLA ESPRESSINO	2
ICED ESPRESSINO	2.5
CAPPUCINO	2

SOY CAPPUCINO	2.2
LACTOSE-FREE CAPPUCINO	2.2
DECAF CAPPUCINO	2.2
GINSENG CAPPUCINO	2.2
BARLEY CAPPUCINO	2.2
MILK	1.5
MILK WITH COFFEE	2.2
CAMOMILE TEA / TEA / INFUSION	5
HOT CHOCOLATE	5
CROISSANTS*	1.5
TRADITIONAL BISCUITS* / BUTTER BISCUITS	1
MUFFINS*	3.5
PASTICCIOTTO*	3.5
DONUTS	3.5
FRESH ORANGE JUICE	4.5
FRESH LEMON JUICE	4.5

CREAM ADDITION / 0.5



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CREAM ADDITION / 0.5

COFFEE BAR SERVICE / 0.5

BREAKFAST COVER CHARGE / 2

FOLLOW US

RESTAURANT

STARTERS

VITELLO TONNATO	17
With cantabrian anchovies, cherry tomatoes, capers, and taggiasca olives	
PUGLIESE PLATTER	20
Raw ham from Parma, capocollo ham from Martina Franca, sweet soppressata ham, spicy soppressata, burrata, canestrato cheese, and caciocavallo cheese	
CAPRESE SALAD WITH BURRATA	16
Burratina, tomato, basil, oregano, and extra virgin olive oil	
PANZEROTTI SELECTION*	16
Burrata, sun-dried tomato, and basil (2 pieces), turnip greens and sausage (2 pieces), mortadella and pistachio (2 pieces)	
PEPPERED MUSSELS	16
TUNA FRISELLA	17
Tuna tartare*, rocket, stracciatella cheese, and almonds	
VEGETARIAN FRISELLA	14
Rocket, cherry tomatoes, yellow datterini tomatoes, feta cheese, taggiasca olives	

FIRST COURSES

TRIPLE TOMATO TRADITIONAL ORECCHIETTE	18
With burrata mousse and basil pesto	
SHRIMP RISOTTO*	20
With asparagus and dried tomato flakes	
TROCCOLI PASTA WITH GARLIC, OIL AND CHILLI PEPPER	18
With tuna tartare* and pistachio cream	
POTATO GNOCCHI	17
With basil pesto, cherry tomatoes, mussels, and toasted almonds	

SEAFOOD DISHES

SALMON FILLET	18
With guacamole sauce, asparagus, yellow datterini tomatoes and sesame seeds	
FISH FRY	18
Calamari rings, squid tentacles, baby octopus, shrimps, anchovies	
MEERKAT FILLET* GRATINED	20
With oven vegetables	

MEAT DISHES

CHICKEN CUT	16
With rocket, cherry tomatoes, cucumber, and feta cheese	
BEEF FILLET	20
With rocket, Grana cheese, and cherry tomatoes	
PUGLIESE BOMBETTE	16
With pistachio cream and vegetables	

SANDWICHES

PUGLIESE BURGER	12
Homemade burger*, scamorza cheese, crispy capocollo, mayo, tomato, rocket (served with fries*)	
SAPORITO BURGER	12
Homemade burger*, cheddar, bacon, peanut cream, tomato, lettuce (served with fries*)	
DAMARE	13
Octopus*, basil pesto, stracciatella, and tomato	

SALADS

LIGHT SALAD	12
Chicken strips, lettuce, tomato, rocket, and grana cheese	
GREEK SALAD	12
Lettuce, tomato, rocket, feta cheese, taggiasca olives, cucumber	
ITALIANA SALAD	12
Lettuce, rocket, tomato, stracciatella, taggiasca olives, raw ham from Parma	
DELICATA SALAD	12
Lettuce, tomato, rocket, tuna tartare, yogurt sauce, sesame seeds	

DESSERTS

TIRAMISÙ*	7
BERRY CHEESECAKE*	7
TRIPLE CHOCOLATE MOUSSE*	7
CHOCOLATE SALAMI*	7
SPUMONE*	7

DRINKS

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
COCA COLA / ZERO	3.5
FANTA / SPRITE	3.5
ICED TEA	3
COCKTAIL S.PELLEGRINO	4
CAMPARI SODA	4
CRODINO	4
FRUIT JUICE	3.5
RED BULL	4.5
GALVANINA BIO 355 ml.	4
Citron Drink / Chinotto / Lemonade / Pink Grapefruit Tonic	
THOMAS HENRY GINGER BEER	4

BOTTLED BEERS

ANGELO PORETTI BREWERY

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

OUR SELECTION

TUBORG - 5%.....	3.5
CARLSBERG - 5%.....	4
CARLSBERG SPECIAL BREW - 9%.....	5
CORONA EXTRA - 4,5%.....	4
HOPF HELLE WEISSE - 5,3%.....	5
BUDWEISER - 5%.....	4
NOAM - 5,2%.....	6
CORONA EXTRA 00 - 0%.....	4,5

DRAFT BEERS

ANGELO PORETTI BREWERY

4 HOPS - 5%	
20 cl.	3
40 cl.	5
4 HOPS - NOT FILTERED 30 cl. - 4,9%	4.5

MICROBREW

BIRRA NOVA 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 aromatized 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 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
LALLIER - BRUT.....	90
LALLIER - ROSÉ.....	120
CANARD-DUCHENE - CUVÉE LÉONIE BRUT.....	80

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%	

WHITE WINES

FROM PUGLIA

CASTILLO LOCOROTONDO - CARDONE.....	22
Verdeca, Fiano e bianco d'Alessano - alc 13%	
PIETRA BIANCA - TORMARESCA.....	32
Chardonnay 90%, Fiano 10% - alc 13,5%	
MARFI - VARVAGLIONE.....	25
Chardonnay Sauvignon IGP alc 12%	
CILLENZA - SCHOLA SARMENTI.....	32
Fiano 60%, Chardonnay 40% - alc 13,5%	
SALENDE - TENUTE RUBINO.....	25
Vermentino IGT Salento 100% - alc 13%	
GIANCÒLA - TENUTE RUBINO.....	28
Malvasia IGT Salento - alc 13,5%	
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%	

ROSÉ WINES

FROM PUGLIA

PUNGIROSA DOCG - RIVERA.....	25
Bombino nero - alc 12%	
SUSUMANIELLO ROSÉ - ALTURE PAOLOLEO.....	25
Susumaniello - alc 12,5	
ANTIERY ROSÉ - SCHOLA SARMENTI.....	30
Susumaniello - alc 13,5%	
SATURNINO DOC - TENUTE RUBINO.....	25
Negroamaro 100% - alc 12,5%	
CASTILLO PUGLIA IGP - CARDONE.....	23
Susumaniello - alc 12%	
PROSIT IGP FRIZZANTE - CARDONE.....	28
Pinot nero - alc 11%	
MACCONE ROSATO - ANGIULI.....	23
Primitivo - alc 14,5%	
CALAFURIA - TORMARESCA.....	28
Negramaro - alc 12,5%	
TRAMARI ROSÉ - SAN MARZANO.....	28
Primitivo - alc 12,5%	

WINE LIST

RED WINES

FROM PUGLIA

FALCONE - RIVERA 25 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%
OLTREMÉ DOC - TENUTE RUBINO 28 Sussumaniello 100% - alc 13,5%
PALOMBARA DOC - TENUTE RUBINO 35 Primitivo di Manduria - alc. 14,5%
SASSIROSSI DOP - FEUDI SALENTINI 28 Primitivo di Manduria - alc 14%
125 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%
BENIAMINO - PLACIDO VOLPONE 30 Aglianico IGP - alc 13%
SESSANT'ANNI - FEUDI SAN MARZANO 50 Primitivo - alc 14,5%
ANNIVERSARIO 62 - FEUDI SAN MARZANO 60 Primitivo - alc 14,5%
F - FEUDI SAN MARZANO 45 Negramaro - alc 14,5%

WHITE WINES

PECTUS DOC - FATTORIA PAGANO 30 Falanghina - alc 13%
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%

RED WINES

CHIANTI CLASSICO DOCG - CARPINETO 30 80% Sangiovese, 20% Canaiolo - alc 13%
BRUNELLO DI MONTALCINO DOCG - CARPINETO 68 Sangiovese - alc 14,5%
BAROLO DOCG - PODERI GIANNI GAGLIARDO 63 Nebbiolo - alc 14,5%
AMARONE DOCG - MONTE DEL FRÀ VALPOLICELLA 50 Amarone - alc 15,5%

ROSÉ WINES

BY OTT SÉLECTION OTT - COTES DE PROVENCE 40 Cinsault, Grenache, Syrah - alc 13,5%
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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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