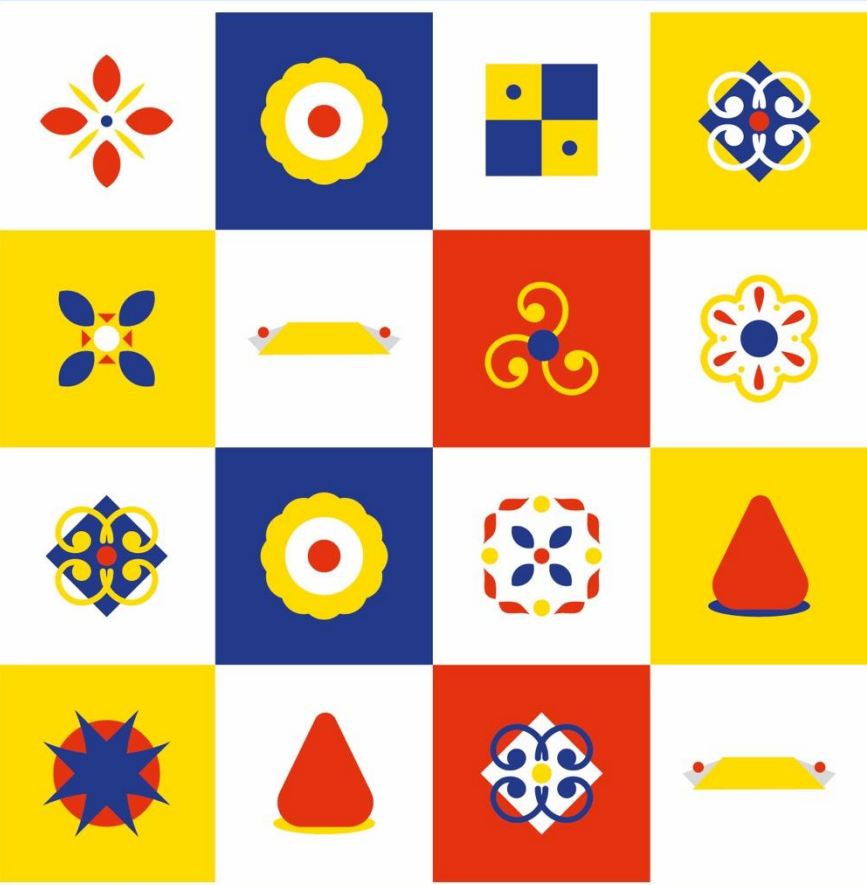


coffe bar & bites



DON'COLA

siciliano di nascita



MILANO BRERA - Via Fatebenefratelli 16

GENOVA - Via Cesarea 33r



All the best from Sicily to your town!



The ritual of the Sicilian breakfast with more than 50 combinations of artisanal viennoiserie, stuffed with your favourite filling. The **typical quick bite** with the original arancino, the **rich choice of lavish gourmand coffee** to be enjoyed all day long, the **traditional yet contemporary pastry**.

Your journey through Sicily
begins from here!



Visit our e-shop





Coffee



Treat yourself with the pleasure of an artisanal espresso.
Try our Sicilian coffee blend and explore new pathways of taste.

Espresso.....	1,60€
Espresso macchiato ⁷	1,70€
Barley coffee.....	2,00€
Ginseng.....	2,00€
Cold coffee.....	2,00€
American coffee.....	1,70€
Coffee with liqueur.....	2,10€
Shaken coffee.....	3,50€
Shaken coffee with liqueur.....	4,00€
Marocchino chocolate coffee ⁷	2,40€
Cappuccino ⁷	2,00€
Latte macchiato ⁷	2,10€
Hot milk ⁷	1,50€
Hot Tea.....	3,00€
Sicilian hot chocolate ⁷	4,00€

Whipped Cream +0,50€ - Zabaione +1,00€ - Deca +0,30€ - Soy +0,20€
Macchiato +0,10€ - Ginseng or Barley +0,30€

Gourmand Coffees


Small temptations rich of flavour, our gourmand coffees enhance
the taste of a break whenever you want.

Cannolo in a cup¹⁻⁷⁻⁸.....3,50€
Crumble of cannolo, espresso coffee, sweet ricotta cream

Sicilia-misù¹⁻⁷⁻⁸.....4,00€
*Pistachio cream, espresso coffee, cold frothy milk, cookie
crumbles*

Mandorlino³⁻⁷⁻⁸.....4,00€
*Almond cream, espresso coffee, whipped cream, meringue,
cocoa*

Mod cheri⁷⁻⁸.....4,50€
*Modica chocolate cream, black cherry syrup, espresso coffee,
whipped cream*





Viennoiserie

The authentic pleasure of the Sicilian Breakfast with our crispy croissant, ready to be stuffed with a wide selection of creams and fruit jams.

Croissants*

Classical with butter, wholegrains or vegan.

CREAMS:	pistachio ¹⁻³⁻⁷⁻⁸	3,00€
	almond ¹⁻³⁻⁷⁻⁸	2,80€
	sweet ricotta cheese ¹⁻³⁻⁷	2,80€
	gianduja (hazelnut) ¹⁻³⁻⁷⁻⁸	2,80€
	dark chocolate ¹⁻³⁻⁸	2,80€
	white chocolate ¹⁻³⁻⁷	2,80€
JAMS:	apricots ¹⁻³⁻⁷	2,80€
	Sicilian blood orange ¹⁻³⁻⁷	2,80€
	our monthly choice ¹⁻³⁻⁷	2,80€

Croissant - mignon *classic or wholegrain* ¹⁻³⁻⁷ da 1,00€

Krapfen and sfogliatelle

CREAMS:	pistachio ¹⁻³⁻⁷⁻⁸	3,00€
	almond ¹⁻³⁻⁷⁻⁸	2,80€
	sweet ricotta cheese ¹⁻³⁻⁷	2,80€
	gianduja (hazelnut) ¹⁻³⁻⁷⁻⁸	2,80€
	dark chocolate ¹⁻³⁻⁸	2,80€
	white chocolate ¹⁻³⁻⁷	2,80€
JAMS:	apricots ¹⁻³⁻⁷	2,80€
	Sicilian blood orange ¹⁻³⁻⁷	2,80€
	our monthly choice ¹⁻³⁻⁷	2,80€



Slow Food Sicily presidia

Gluten-free

Vegetarian

Vegan

Allergens: 1 - Gluten. 2 - Crustaceans. 3 - Eggs. 4 - Fish. 5 - Peanuts. 6 - Soy. 7 - Milk. 8 - Nuts. 9 - Celery. 10 - Mustard. 11 - Sesame Seeds. 12 - Sulphur dioxide and sulphites. 13 - Lupin. 14 - Molluscs.

For any further info, ask to our staff.

*in the absence of fresh product, the product used could be frozen

Table service included.




Salty bites from the Island

- Sandwich mignon with ham and cheese¹⁻⁷ 2,50€
- Salty croissant cured ham, cheese and salad* 3,00€
with Nebrodi black pig 🐷 ham
- Don'toast ham and cheese*¹⁻⁷⁻¹¹ 4,50€
mafaldina bread with sesame seeds, ham (cooked or cured), cheese
- Pani chi pannelle e cazzilli*¹⁻⁵⁻¹¹  5,00€
mafaldina bread with sesame seeds, chick peas fritters and potato croquets
- Bread, donkey mortadella and pannelle *¹⁻⁵⁻¹¹ 5,00€
mafaldina bread with sesame, Ragusano donkey 🐷 mortadella, chick peas fritters and lemon zest
- Arancino Siciliano (stuffed rice ball)*¹⁻²⁻⁵⁻⁸ da 3,50€
Choose the filling: Meat ragout; aubergine, tomato and mozzarella; pistachio; spinach; ham and butter, seasonal special filling
- (available also gluten free )

Sicilian Pastry

The best sweet treat from the Sicilian traditional pastry culture

Vegetarian recipes 

- Almond cookie¹⁻³⁻⁷⁻⁸ 1,50€
- Pistachio cookie¹⁻³⁻⁷⁻⁸ 1,80€
- Marzipan fruit³⁻⁷⁻⁸ from 2,50€
- Cassatina mignon*¹⁻³⁻⁷⁻⁸ 3,10€
- Cassatina*¹⁻³⁻⁷⁻⁸ 4,50€
- Tartellette chantilly, pistachio and raspberry*¹⁻³⁻⁷⁻⁸ 5,00€
- Tartellette with fresh fruit*¹⁻³⁻⁷⁻⁸ 4,50€
- Fedora with ricotta cheese and pistachio*¹⁻³⁻⁷⁻⁸ 4,00€
- Brontella sponge cake and pistachio cream*¹⁻³⁻⁷⁻⁸ 4,00€
- Chocolate and rum bonbon*¹⁻³⁻⁷⁻⁸ 2,30€
- Pistachio bonbon*¹⁻³⁻⁷⁻⁸ 2,30€
- Traditional cannolo*¹⁻³⁻⁷⁻⁸ (available also gluten free ) 4,00€
- Gourmet cannolo*¹⁻³⁻⁷⁻⁸ (available also gluten free ) 5,00€
- Cannolo mignon*¹⁻³⁻⁷⁻⁸ 2,30€
- Marmelade tarte of the day*¹⁻³⁻⁷⁻⁸ slice 3,50€
- Cake of the day*¹⁻³⁻⁷⁻⁸ slice 5,00€



Drinks

Water.....	1,50€
Fruit juice Bio.....	3,50€
Almond milk ⁸	3,00€
Pistachio milk ⁸	3,50€
Sicilian bottled soft drinks.....	3,50€
<i>lemonade, orange soda, chinotto, tonic water, cola</i>	
Beer Messina Cristalli di Sale in bottiglia ¹	6,00€
Sicilian Craft beer Tari ¹	7,00€
Wine of the day ¹²	from 3,50€

Ask for our wine and cocktail list.

Fresh fruit

Orange juice.....	4,00€
Grapefruit juice.....	4,00€
Fresh fruit salad.....	3,00€ / 5,00€
Fresh fruit salad and yogurt ⁷	5,00€
Fresh fruit salad, yogurt and cereals ¹⁻⁷⁻⁸	6,00€



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Your journey in Sicily

In every dish you will find just the best from our land,
selected from the top-quality artisanal producers.

Cured cuts from the Nebrodi black pig, Ragusano
donkey mortadella from
Chiamonte Gulfi, caciocavallo ragusano DOP
and more traditional cheeses to be tasted with patés,
our irresistible marmalades, sicilian black bees
honey and Giarratana onion.

Small masterpieces and Slow Food excellence in order
to offer to you every day a genuine Sicilian experience




Slow Food®



Visit our e-shop



Enjoy our collection and bring with you the best
Sicilian products. Purchase your favourite
specialties from our shelves or directly
from our website.

www.doncola.com



Ogni lassata è pessa.

