

# MORETTINO

{ lab }

{ coffee menu }

Allow yourself to be guided on the discovery of the world of Specialty Coffees, micro-lots of mountain coffees selected by small producers and roasted to enhance their sensory profile. As in wine, coffee is also the expression of its terroirs: pedo-climatic and soil conditions in which they are cultivated, provide different organoleptic characteristics to each single origin coffee.

*Our coffees are served with a glass of water as a small gesture of invitation to the tasting, in order to appreciate all the sensory nuances. Our water is pure and enriched with magnesium, filled at the source and served in glass respecting the environment.*

# { blend }

## CHOOSE YOUR COFFEE BLEND



ESPRESSO

### BLEND #100 / 100% ARABICA

ORIGINS: Ethiopia Sidamo, Brazil Alta Mogiana, Perù Cajamarca, Honduras Copàn  
BOTANICAL VARIETY: Specialty Coffee Arabica

€2,50

caramel | honey | orange | chamomile | dark chocolate

### BLEND #87

ORIGINS: Ethiopia Yirgacheffe, Brazil Wild, Nicaragua El diamante de la segovia  
BOTANICAL VARIETY: Specialty Coffee Arabica, Fine Robusta

€2,50

rose and caramelized lemon | macadamia nuts | goji berries |  
toast | cocoa bean

### BLEND #84 / ORGANIC COFFEE

ORIGINS: Brazil Matas de minas, Perù Chanchamayo, Mexico Berillo, India Kerala  
BOTANICAL VARIETY: Specialty Coffee Arabica, Fine Robusta

€2,50

white flowers | candied orange | bakery | tamarind |  
spices | dark chocolate

### BLEND #0 / DECAFFEINATO

ORIGINS: Brazil Parà, Indonesia Sumatra  
BOTANICAL VARIETY: Coffea Arabica e Coffea Canephora

€2,00

wildflowers | cocoa bean | apricot | tropical fruit

### BLEND PANORMOS

ORIGINS: Brazil Alta Mogiana, Perù Cajamarca, Honduras Copàn, Indonesia Sulawesi, India Kerala  
BOTANICAL VARIETY: Coffea Arabica e Coffea Canephora

€1,50

almonds | toast | milk chocolate | spices

## CHOOSE YOUR MOKA EXPERIENCE



MOKA

### MOKA EXPERIENCE PANORMOS

2/3 cups

€4,00

4/5 cups

€9,00

9/10 cups

€14,00

### MOKA EXPERIENCE SPECIALTY BLEND

2/3 cups

€5,00

4/5 cups

€10,00

9/10 cups

€16,00

# { single origins }

## CHOOSE YOUR CRU SINGLE ORIGIN

### CUBA GUAMA

ORGANIC SPECIALTY COFFEE 100% ARABICA | Sca Score 85

REGION: Sierra Maestra Mountain (Province of Santiago)

VARIETY: Isla, Typica, Caturra, Catimor, Bourbon

ripe red fruits | chocolate | dried fruits

### PERÙ FINCA CHACRA D'DAGO

ORGANIC SPECIALTY COFFEE 100% ARABICA | Sca Score 85.5

REGION: Villa Rica

VARIETY: Catigua, Tabi

caramel | orange | molasses

### ETHIOPIA LEKEMPTI

ORGANIC SPECIALTY COFFEE 100% ARABICA | Sca Score 84.25

REGION: Oromia

VARIETY: Heirloom

honey | bergamot | orange

### RWANDA CAFE DA MAMA

SPECIALTY COFFEE 100% ARABICA | Sca Score 88.25

REGION: Nothern Province

VARIETY: Red Bourbon

strawberry | honey | blueberries

### BRASIL CAPRICORNIO

SPECIALTY COFFEE 100% ARABICA | Sca Score 87.75

REGION: Norte Pioneiro, Jacarezinho

VARIETY: Obata

honey | maple syrup | chestnut

### NICARAGUA FINCA LOS PEDERNALES

SPECIALTY COFFEE 100% ARABICA | Sca Score 84

REGION: Jinotega

VARIETY: Red Catuai

fortified wine | berries | caramelized figs | citrus | chocolate

### COSTARICA TARRAZU' TIRRA HONEY

SPECIALTY COFFEE 100% ARABICA | Sca Score 83

REGION: Tarrazù

VARIETY: Caturra, Catuai

red berries | sweet grapes

### NICARAGUA FINCA JORGE LAGOS

FINE ROBUSTA | Cup Score 80

REGION: El Diamante de las Segovias

VARIETY: Canephora Conillon

honey | incense | tobacco | aromatic wood

## CHOOSE YOUR BREWING METHOD



ESPRESSO  
SINGLE €3,00  
DOUBLE €6,00



MOKA  
2/3 cups €6,00  
4/5 cups €12,00  
9/10 cups €18,00



V60  
€6,00



CHEMEX  
€6,00



AEROPRESS  
€6,00



FRENCH PRESS  
€6,00



COLD BREW  
€6,00

# { café }

ESPRESSO	À LA CARTE
DOUBLE ESPRESSO PANORMOS	3.00€
DOUBLE ESPRESSO SPECIALTY BLEND	5.00€
DOUBLE ESPRESSO SPECIALTY SINGLE ORIGIN	6.00€
FILTER SPECIALTY SINGLE ORIGIN	À LA CARTE
AMERICANO	4.00€
MAROCCHINO (cinnamon)	3.00€
FLAT WHITE	5.00€
MOCHA	4.00€
CORTADO	4.00€
PANORMOS MACCHIATO	2.00€
SPECIALTY MACCHIATO	3.00€
VEGAN MACCHIATO 🌱🥛 (soy, almond, coconut, oat 🌾)	3.00€
ALTERNATIVE MACCHIATO (barley, ginseng)	3.50€
PANORMOS CAPPUCCINO	3.00€
DECAFFEINATED CAPPUCCINO	3.50€
SPECIALTY CAPPUCCINO	4.00€
VEGAN CAPPUCCINO 🌱🥛 (soy, almond, coconut, oat 🌾)	5.00€
MATCHA CAPPUCCINO	5.00€
SICILIAN CAPPUCCINO (almond milk)	5.00€
ALTERNATIVE CAPPUCCINO (barley, ginseng)	4.00€
COLD CAPPUCCINO	4.00€
CORRETTO	3.00€
ESPRESSO MARTINI	6.00€
ESPRESSO TONIC	6.00€
SHERAKED ESPRESSO	5.00€
SICILIAN ESPRESSO (almond milk, ice)	4.00€
DOUBLE ESPRESSO WITH ICE	4.00€
IRISH COFFEE	6.00€
LATTE	3.00€
VEGAN LATTE 🌱🥛 (soy, almond, coconut, oat 🌾)	4.00€
LATTE MACCHIATO	4.00€
LATTE WITH ORGANIC DARK CHOCOLATE SABADI	6.00€
LATTE WITH CHOCOLATE, CHILI PEPPER AND CARDAMOM SABADI	6.00€
CLASSIC HOT CHOCOLATE	6.00€

# { infusion list }

## TEA

€6,00

PURE BLACK TEA (FOURTH LEAF) | ☉ 80° | ⌚ 4'

Ideal for breakfast or during the morning.

Energizing and stimulating

PURE GREEN TEA (SECOND LEAF) | ☉ 80° | ⌚ 4'

Physiological aid for the nervous, lymphatic and digestive systems

## INFUSION

€6,00

INFUSION OF GREEN TEA AND SPEARMINT | ☉ 70° | ⌚ 5'

Digestive

INFUSION OF GREEN TEA AND MANDARIN | ☉ 70° | ⌚ 5'

Mandarin peel, sunflower petals, late mandarin blossom, green tea from *Camellia sinensis*.

Physiological aid for the nervous, lymphatic and digestive systems

## HERBAL TEAS

€6,00

SICILIAN FLOWERS HERBAL TEA | ☉ 90° | ⌚ 5'

Calendula, prickly pear flowers, orange blossom, carob, elderflower, lemon balm, lemongrass, licorice, lippia, myrtle, cherry peduncle, rosehip, bay leaf, helichrysum, heather, chamomile, cornflower, mallow, marshmallow, juniper, orange, lemon and mandarin peel.

Draining and digestive

ETNA FLOWERS AND CINNAMON HERBAL TEA | ☉ 90° | ⌚ 5'

Myrtle, raisins, carob, borage, red mulberry flowers, cherry peduncle, rosehip, hibiscus, blackberry, elderflower, hyssop, hawthorn berries, Etna juniper, green anise, fennel seeds, cinnamon.

Balsamic, decongestant, leg draining

SICILIAN CEDAR HERBAL TEA | ☉ 90° | ⌚ 5'

Cedronella, lemon balm, blue mallow, cedar peels, lemon verbena.

Anti-inflammatory and calming

CHINOTTO FLOWER HERBAL TEA | ☉ 90° | ⌚ 5'

Chinotto peel, chinotto blossom, chinotto leaves, bidens, lemon verbena, Sicilian helichrysum, wild safflower.

Digestive and relaxing

☉ WATER TEMPERATURE

⌚ INFUSION TIME

Our selection of organic teas, herbal teas, and infusions comes from La Casa del Tè, a company that boasts its own tea plantation and even a museum. The entire process, from planting to harvesting tea leaves, herbs, and flowers, to processing, takes place in the charming rural setting of Raddusa.

# { signature coffee }

SIGNATURE COFFEE MORETTINO COFFEE LAB

€6,00

PORTA FELICE

Espresso blend #84, cow's milk with pistachio cream, Garnish  
Dark chocolate covered with candied orange

PORTA NUOVA

Specialty Espresso blend #87, cow's milk, Muscovado raw sugar, ice

PORTA CARINI

Espresso blend #100%, cold frothed cow's milk, hot dark chocolate,  
Coffee bean garnish

PORTA REALE

Espresso 100% arabica single-origin Costa Rica, Ricotta cream, Cannolo wafer,  
Powder sugar garnish

PORTA DEI GRECI

Espresso blend #84, Milk cream, Grated blood orange zest

PORTA SANTA ROSALIA

Espresso blend #100, Cinnamon powder, Almond milk,  
Cookie garnish

PORTA SANT'AGATA

Espresso blend #87, Pistachio cream, cold frothed almond milk,  
Chopped pistachio garnish

PORTA CARBONE

Espresso blend #100%, cold coconut milk infused with spices, chocolate bar  
garnish

PORTA ARAGONESE

Organic Espresso blend #84, cow's milk, Espresso coffee cream,  
milk chocolate powder

PORTA DI CASTRO \*

Espresso blend #100, Espresso coffee granita, whipped cream

*\*According to the availability of the seasonal menu*

We dedicated our Signature Coffees to the gates of the City of Palermo. The gates are the remains of the ancient city walls. From the VII century B.C. until the 1800s, they were the entrances to our Panormos. Some of them are still visible, others live on in our memories.

# { shop coffee experience }

## DID YOU ENJOY OUR COFFEE?

TAKE BACK YOUR COFFEE FROM SICILY AND  
ITS FRAGRANCES AND UNIQUE FLAVORS.

**SPECIALTY COFFEE** | €10,00  
COFFEE BEANS OR FRESHLY GROUND | 200G

**I CAFFÈ DI SICILIA** | €8,00  
FRESH GROUND COFFEE | 200G

**I PUPI SICILIANI** | €10,00  
FRESH GROUND COFFEE | 125G

**I MORI DI SICILIA** | €10,00  
FRESH GROUND COFFEE | 125G

**ROSALIA #400** | €10,00  
FRESH GROUND COFFEE | 250G

**BLEND #100** | €17,00  
100% ARABICA COFFEE BEANS | 500G

**BLEND #87** | €15,00  
SPECIALTY COFFEE BEANS BLEND | 500G

**BLEND #84** | €15,00  
ORGANIC COFFEE BEANS | 500G

**BLEND #60** | €26,00  
PANORMOS COFFEE BEANS | 1KG

**BLEND #0** | €16,00  
DECAFFENEITED COFFEE BEANS | 500G

**GRAPPA WITH 100% ARABICA MORETTINO COFFEE** | €25.00

**SABADÌ MODICA CHOCOLATE** | €6.00

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