

WELCOME TO MOMENTEERIA

HERE, TIME SLOWS DOWN
AND THE LITTLE THINGS BEGIN TO SHINE AGAIN.

HERE, EVERY GESTURE, EVERY BITE,
BUT ABOVE ALL EVERY SIP,
IS AN INVITATION TO ENJOY
SIMPLE, EVERYDAY HAPPINESS.

LET YOURSELF BE SURPRISED BY OUR RITUALS,
DESIGNED TO NURTURE THE HEART.



Some dishes and products may contain allergens. Please ask our staff to consult the allergen book. Some products may have been frozen at origin.

Table service € 1,00

GOOD MORNING

Our morning welcome, with the promise of a peaceful day.

Espresso Coffee - € 1,50

100% Arabica blend of high-quality coffees from Central America, Africa, and India

Intense Espresso - € 1,50

70% Arabica and 30% Robusta blend from Antigua and India

Filter Coffee Ethiopia Washed Gotiti - € 5,00

Grown in Yirgacheffe, Ethiopia, the cradle of coffee. Water-fermented and sun-dried. Complex and clean flavor with floral and citrus notes of jasmine, bergamot, and lime, with hints of black tea and honey

Specialty Coffee Indonesia Bajawa Forest - € 5,00

Grown in volcanic soil under ancient trees. Elegant and aromatic, with enveloping sweetness, fruity and floral notes, velvety body, and a lingering aftertaste of chocolate, plum, or caramel

Secret Cappuccino - € 3,00

Let yourself be surprised by our iconic cappuccino

Matcha latte - € 7,00

Decaffeinated Coffee - € 1,50

Barley Coffee - € 2,00

Cappuccino - € 2,00

Cappuccino with plant-based milk - € 2,50

Americano - € 2,00

ARTISANAL VIENNOISERIE MADE FOR MOMENTEERIA

Plain French croissant (1,3,7) - € 2,50

French croissant with jams or creams (1,3,7) - € 3,00

Pain au chocolat (1,3,7,8) - € 4,00

Viennoiseries of the day - € 4,50

Every day we bake new creations - ask our team about today's selection.

LITTLE SWEET JOYS

Rose pasticciotto (1,3,7) - 3,80 €

Momenteeria's home-style cakes (3,7,8) - 3,00 €

Momenteeria's Madeleine (1,3,7) - € 2,50

Momenteeria's Madeleine glazed (1,3,6,7) - € 3,50

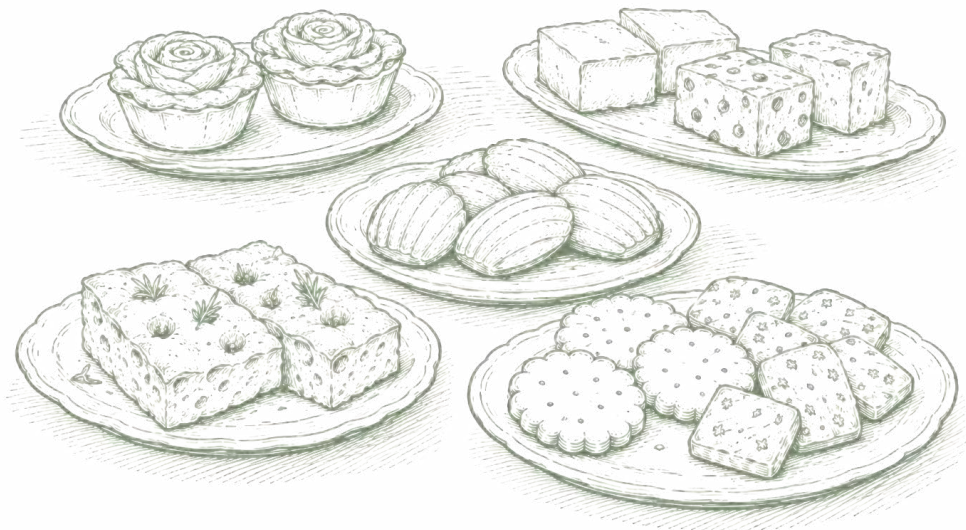
LITTLE SAVOURY JOYS

Slice of Ligurian focaccia (1) - € 2,70

Enhance this ritual of happiness with a cup of green tea "Gunpowder" or white tea "Bai Mu Dan Top Grade"

Savory shortcrust quartet (1,3,7) - € 4,00

Enhance this ritual of happiness with a cup of red tea "Spiral Dian Hong" or post-fermented tea "Mini Tuo Cha Shu Pu'er"



LUNCH PHILOSOPHY

Our Light Lunch selection is inspired by the principles of Mindful Eating, inviting you to experience your lunch break as a moment of wellbeing, balance, and presence. Developed in collaboration with nutrition biologist Nicole Labaguer and psychotherapist Antonella Calabrese, each dish is thoughtfully designed to nourish both body and mind.

Seasonal, balanced, and vibrant creations celebrate fresh ingredients, with our teas taking a leading role both as an ingredient and as the perfect accompaniment.

The Light Lunch icons guide your choice by highlighting the nutritional qualities of each dish, while simple Mindful Eating suggestions encourage a more conscious and enjoyable dining experience.

From 12:00 to 15:00 cover charge, water, and a tea pairing selected by our Tea Sommelier are included.

LIGHT LUNCH

Maggese (1,6,12)

€ 13,00



Explore textures and sounds: crisp and soft, and the slow gesture of breaking focaccia by hand.

Mixed aromatic salad, cherry tomatoes, radishes, roasted courgettes and baby carrots, Taggiasca olives, green tea chickpea hummus, and a hibiscus and apple cider vinegar vinaigrette. Served with Ligurian focaccia.

Personalise it with:

- Grilled chicken + € 3,00
- Smoked salmon (4) + € 3,00

Il Giardino di Sant'Ambrogio (1,7)

€ 15,00



Let yourself be guided by colours and aromas before savouring this dish, which looks like a painting.

Oven-roasted seasonal vegetables (red friggittelli peppers, purple and yellow baby carrots, orange cherry tomatoes, courgettes and Tropea red onion), topped with crumbled feta and croutons, served on a bed of chilled baby spinach cream infused with lemon and ginger. Sencha tea.

Bouquet dell'Orto (1)

€ 12,00



Discover freshness and savour the slow rhythm of every bite.

Cous cous cooked in mint green tea, with a brunoise of seasonal vegetables, extra virgin olive oil, and lemon.

Personalise it with:

- Steamed chickpeas + € 1,00
- Grilled chicken + € 3,00
- Smoked salmon (4) + € 3,00

LEGEND

Vegetarian High-Protein Low carb Balanced Healthy fats Antioxidant Energy/Sport

COMFORT FOOD

MEDITAZIONE (1)

€ 9,00

*Wholegrain bread sandwich with oven-roasted courgettes, julienned sun-dried tomatoes, mint and chai tea
vegan mayonnaise.*

ENERGIA POSITIVA (1)

€ 10,00

*Seeded bread sandwich with grilled chicken, red friggiteli peppers, mixed baby leaves, basil oil and green tea
hummus.*

ISPIRAZIONE (1,4)

€ 10,00

Cocoa bread sandwich with smoked salmon, cress sprouts, gherkins and ricotta infused with matcha tea.

Seasonal Quiche (1,3,7,8)

€ 12,00

Served with a seasonal salad.

Choose between:

- Zucchini & mint
- Agretti, ricotta cheese and almonds

AFTERNOON TEA EXPERIENCE

A timeless ritual with no fixed schedule - any moment of the day can become special.

Tea or infusion with our three-tier stand	€ 32,00
Two teas or infusions with our three-tier stand	€ 38,00
Tea or infusion with our three-tier stand accompanied by a glass of sparkling wine	€ 40,00
Two teas or infusions with our three-tier stand accompanied by two glasses of sparkling wine	€ 44,00



SWEET CREATIONS FOR HAPPY MOMENTS

Rita Strati, Momenteeria's cake designer, signs her iconic desserts and poetic cookies with her signature layered shortcrust technique – created to celebrate your happiest moments: to be enjoyed here or taken home as little fragments of joy. Each creation is crafted in harmony with our tea rituals, which serve not only as the perfect accompaniment but often as a distinctive ingredient as well.

SIGNATURE DESSERTS

SINGLE-PORTION PACKS

Our TEA-ramisù: - tiramisù made with smoked red tea, artisanal Savoiardi biscuits and mascarpone cream (1,3,7) € 8,00

“Tra le Nuvole” Tart - classic shortcrust filled with ricotta cheese cream, chocolate chips and fresh raspberries (1,3,7) € 8,00

THE BISCUIT

Cheerful Thought cookie - Shortcrust little box, with a surprise inside! (1,3,7) € 4,50

Sacher Biscuit - Double cocoa shortcrust filled with dark chocolate and apricot jam (1,3,7) € 2,70

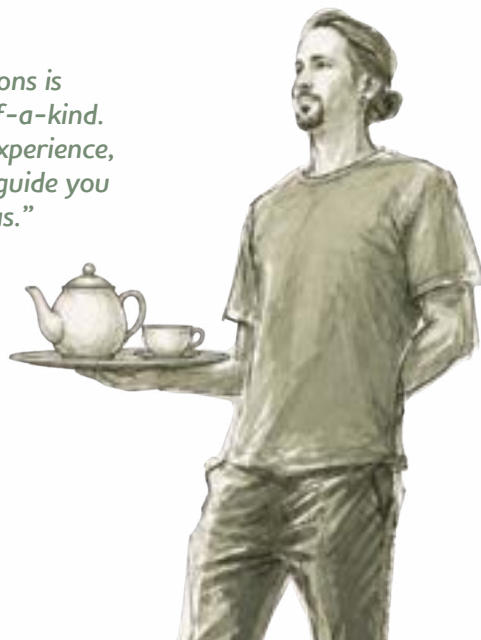
Cookie Quartet - Sablé biscuits, adorned with edible flowers and seasonal artistic decorations. Discover them all! (1,3,7) € 5,50

VEGAN DESSERTS

Carrot Cake - Enhance this ritual of happiness with a cup of Gunpowder green tea or “Happiness in the Little Things” (Wulong tea, Dolomites elderflower, and citrus) (1,8) € 4,50

Banana Bread - Enhance this ritual of happiness with a cup of “Organic Rooibos” or “The Sweetness of Children” (black tea with pieces of vanilla) (1,8) € 5,00

*“Each of our creations is
handcrafted and one-of-a-kind.
To fully enhance your experience,
let our tea sommeliers guide you
in pairing our teas.”*



APERITIVO RITUAL

Every break deserves a small, happy ritual. Whether before lunch or at the end of the day, the Momenteeria aperitivo is a slow moment: a simple pleasure to be savored between a sip and a smile. For this reason, we have created special offerings that bring together the world of tea and the pleasure of sharing a toast.

COCKTAIL

GIN TEAZZ - Cocktail signature

Ritual No. 1 "Happiness in the Little Things" (Wulong tea, Dolomites elderflower, citrus fruits) – Gin – Mandarin & elderflower liqueur

€ 12,00

SENCHA MARTINI

Vodka infused with Ritual No. 37 "Sencha Needle" – Dry Vermouth

€ 10,00

THE PALACE

Gin infused with Ritual No. 44 "Zheng Shan Xiao Zhong" (Lapsang Souchong) – Campari – Dopo Teatro Cocchi

€ 12,00

EMERALD HAZE

Ritual No. 43 "Matcha" – Mint – Mezcal

€ 10,00

GOLDEN HOUR

Ritual No. 76 "Letting Go" (apple, lemon, turmeric) – Calvados – Cointreau

€ 8,00

MOMENTEERIA SPRITZ

Ritual No. 100 "Lilibet" limited edition – Elderflower – Sparkling wine

€ 10,00

MOCKTAIL

BOTANICAL BLUSH

Ritual No. 52 "Embracing the Trees" (hibiscus, rosehip, elderflower) – Pink grapefruit tonic

€ 8,00

HER MAJESTY

Ritual No. 3 "Earl Grey with cornflower" – Red fruit shrub – Ginger

€ 9,00

CAFFÈ TONIC

Brazilian Yellow Bourbon Cold Brew – Indian tonic

€ 6,00

...TO ACCOMPANY YOUR APERITIVO...

APERITIVO THREE-TIER STAND (1,3,5,6,7,8,9,11)

Pair a drink, a glass of wine, or a cup of tea – chosen from our beverage list – with our iconic three-tier stand, in its aperitivo version: a rich assortment of small savory delights, perfect for sharing and to complete your moment.

€ 16,00

MOTHER NATURE'S PALETTE (1, 6, 7, 8, 9)

Seasonal raw vegetables, extra virgin olive oil from the Sant'Agata mill, and dipping sauces

€ 10,00

DRINKS FOR HAPPY MOMENTS

Our selection is the result of careful and thoughtful research: wholesome juices, natural kombucha, refined soft drinks, craft beers, and quality wines, all chosen to accompany Momenteeria's rituals with ease and pleasure—and to toast your happiest moments.

JUICES	KOMBUCHA
"DiFrutta - Bio organic"	"Legend Kombucha"
Orange € 4,00	Original Blend € 7,00
Apple € 4,00	Ginger Bomb - Lemon & Ginger € 7,00
Pear € 4,00	Mockito - Lime & Mint € 7,00
Peach € 4,00	Dell'orto - Rosemary & Sage € 7,00
Pineapple € 5,00	
Blackberry € 6,00	
SOFT DRINKS	ARTISANAL BEERS
Cola Bio - Galvanina € 6,00	Birrificio HIBU (1)
Pink grapefruit tonic - Three cents € 6,00	Golden Ale "Entropia" € 7,00
Ginger beer - Thomas Henry € 6,00	Tripel "Gotha" € 7,00
Chinotto - Bio Plose € 6,00	White IPA "Dama bianca" € 7,00
Microfiltered water / 0,5 L bottle	€ 1,00 (free refill)
SPARKLING WINES	
Metodo classico Blanc de Noirs Extra Brut Cuvée, Fiori <i>Pinot nero 100%</i>	€ 40,00 bottle € 9,00 glass
Trento Doc Brut Cuvée, Pisoni Chardonnay 100% <i>Chardonnay 100%</i>	€ 45,00 bottle € 10,00 glass
WHITE WINES	
Colli Orientali del Friuli DOC Pinot Grigio 2023, Meroi <i>Pinot Grigio 100%</i>	€ 35,00 bottle € 7,00 glass
Alto Adige DOC Sylvaner 2023, Taschlerhof <i>Sylvaner 100%</i>	€ 40,00 bottle € 8,00 glass
Verdicchio di Matelica DOC "Petrara" 2024, Borgo Paglianetto <i>Verdicchio 100%</i>	€ 34,00 bottle € 7,00 glass
Fiano di Avellino DOCG "Serrapiano" 2023, Torricino <i>Fiano di Avellino 100%</i>	€ 38,00 bottle € 8,00 glass
RED WINES	
Valtellina Superiore DOCG "La Tena" 2022, Ca' Bianche <i>Chiavennasca 100%</i>	€ 58,00 bottle € 12,00 glass
Etna rosso DOC "A' Rina" 2023, Girolamo Russo <i>Nerello mascalese 90%, nerello cappuccio 10%</i>	€ 56,00 bottle € 11,00 glass

ALLERGEN LIST

Gluten - 1
Crustaceans and derivatives - 2
Eggs - 3
Fish and derivatives - 4
Peanuts and derivatives - 5
Soy and derivatives - 6
Milk and dairy products - 7
Tree nuts and derivatives - 8
Celery and derivatives - 9
Mustard and derivatives - 10
Sesame seeds and derivatives - 11
Sulphur dioxide and sulphites - 12
Lupin and derivatives - 13
Molluscs and derivatives - 14