

Café Arnone

Beverage Menu

SEASONAL DRINKS

Cinnamon Roll Latte	4.50	5.00
Irish Cream Latte	4.50	5.00
Peanut Butter Mocha	4.50	5.00
Mint Cookie Cold Brew	5.50	6.00
Mint Cookie Ninoshake <i>mint cookie gelato blended milkshake</i>	5.50	6.00
Honey Lavender Ninoshake <i>honey lavender blended milkshake</i>	5.50	6.00

ARNONE SIGNATURE DRINKS

Affogato gelato drowned with a shot of espresso	5.00	
Bicerin chocolate sauce, dbl shot, half & half 5oz, hot only	4.25	
Cold Brew Draft	4.50	5.00
Nitro Cold Brew	4.50	5.00
Bulletproof Coffee drip coffee blended with coconut oil and grass-fed butter	5.00	6.00
Cold Brew Float	5.50	6.00
Italian Soda strawberry, peach, pomegranate, raspberry, lemon	2.50	3.00
Hot Brewed Tea earl grey, frutti di bosco, ginger lemon, finocchio liquirizia, gunpowder, mint, jasmine, english breakfast	2.25	3.50
Chai Tea Latte	3.95	4.50
Organic Matcha Latte	4.50	5.00
Iced Tea black tea, green citrus, Romeo e Guiletta (rose & fruity), fior di zagara (orange black), marrakech mint	2.75	3.25

ESPRESSO DRINKS

Americano espresso with hot water	2.95	3.50
Latte espresso with steamed milk	3.95	4.50
Mocha espresso, dark chocolate sauce, steamed milk	4.50	4.95
Cappuccino espresso with equal parts steamed milk and frothed milk hot only	3.75	4.25
Espresso Shot	sgl 2.50	dbl 2.75
Espresso Macchiato espresso with a dollop of frothy steamed milk hot only	sgl 2.75	dbl 3.25

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Food Menu

All items available until 2pm

BREAKFAST

Breakfast Bowl 9.50

sweet potato base with choice of bacon or sausage, one fried egg, topped with goat cheese and scallions

The Sweet Siena Piadina 8.25

bananas, strawberries, chocolate hazelnut spread on a flatbread sandwich with powdered sugar

The Big Sal Piadina 8.99

free range eggs, Italian rope sausage or bacon on a flatbread sandwich

Avocado Mash Toast 6.50

in-house made avocado mash spread over rustic Italian or whole wheat with optional free range egg \$1

Smoothie Bowl 5.95

mixed fruit base of blueberries, bananas and strawberries blended with unsweetened almond
optional toppings of flax seeds, chia seeds, granola or almond butter for \$.50

Ricotta Fruit Toast 5.50

ricotta cheese spread, sliced bananas & strawberries with honey drizzle

Banana Toast 5.50

fresh bananas, almond butter, cinnamon, honey

Brioche Egg Sandwich 5.25

fried egg, arugula and provolone on a toasted brioche bun

LUNCH ITEMS

The OG 9.25

imported prosciutto, ricotta cheese, arugula and lemon evoo dressing on toasted focaccia bread

Tuscan Chicken Sandwich 8.99

marinated chicken breast with pesto, roasted red peppers, tomatoes, provolone cheese, mixed greens and lemon evoo dressing on toasted focaccia bread

The Spez (spicy italian) 8.99

Calabrese salami, provolone cheese, onion, banana pepper and green olive tapenade with mixed greens and garlic red pepper aioli on toasted focaccia bread

The Vegan 8.75

hummus, tabbouleh, mixed greens and lemon evoo dressing on a toasted piadina flatbread sandwich

Grilled Cheese 8.75

cheddar and mozzarella cheese mix with ricotta spread and tomatoes on a toasted focaccia bread

The Caprese 8.25

sliced tomato and buffalo mozzarella cheese with pesto, arugula and balsamic glaze on toasted focaccia bread

Mediterranean Salad 8.25

mixed greens, kalamata olives, feta cheese, cucumbers, tomatoes and a side of lemon evoo dressing

optional chicken for \$2.75

www.cafearnone.com

(330) 615-6206