



RABBIT RABBIT SPARKLING BISTROT



COFFEE & CO.



SPECIALTY COFFEE



NOT YOUR AVERAGE COFFEE

Welcome to the world of Specialty!

If you think coffee is just "bitter, dark and strong", forget everything. Here we play on another level.

What you see on this menu are not simple beans, but Specialty Coffee: the world's coffee elite. It means total traceability, an ethical supply chain that respects the land, and artisanal roasting by two masters like Giacomo and Pietro Vannelli.

A tip: forget sugar. These coffees are natural flavour bombs. You'll find cups that taste of chocolate and caramel, but also pop explosions of mango, hibiscus and crispy apple.

Choose your profile, open your mind and enjoy the shock... or almost.

SPECIALTY COFFEE

THE ESPRESSO

The Italian ritual, extracted to perfection. Intense, concentrated, a shot of pure energy.

VANNELLI CLASSIC

BRAZIL / ETHIOPIA

Cup Profile:
Chocolate / Caramel / Cane Sugar /
Process: Pulped Natural / Washed
Altitude: 1500 m / 1800 m
Head Roaster: Pietro Vannelli



MONORIGIN COLOMBIA

COLOMBIA FINCA AMIGOS

Cup Profile:
Creamy Milk Chocolate / Sorbet / Green Tea /
Process: Washed
Variety: Java
Altitude: 11950m
Head Roaster: Pietro Vannelli



● Body ● Sweetness ● Acidity

THE SHOCK CLASSICS

ESPRESSO / LUNGO / MACCHIATO "CLASSIC"	1,5	DOUBLE ESPRESSO	3
		DECAF	1,5
ESPRESSO / LUNGO /		BARLEY	1,5
MACCHIATO "SINGLE ORIGIN COLOMBIA"	2		

SPECIALS & POP TWISTS

MAROCCHINO	2,5	AEROCANO	3,5
ESPRESSO, FROTHED MILK AND A SHOWER OF DARK COCOA.		THE PERFECT "DOUBLE LONG ESPRESSO" STEAMED WITH THE WAND. VELVETY TEXTURE, DENSE FOAM AND A GUINNESS-LIKE STOUT EFFECT, BUT HOT.	
	2,8		
MOCACCINO		RABBIT'S SPECIAL	3
THE INDULGENT VERSION: ESPRESSO, FROTHED MILK, DARK COCOA AND OUR HOMEMADE CHOCOLATE CREAM.		OUR SIGNATURE: A PIPING HOT ESPRESSO MEETS COLD MILK FROTHED TO SNOW. THERMAL SHOCK GUARANTEED.	

SPECIALTY COFFEE

ON CLOUDS OF MILK

Tailored cappuccinos and milk art, frothed to perfection. From small to extra large, here foam is serious business.

THE WORLD OF MILK & CAPPUCCINO

CAPPUCCINO

OUR RULE OF FOUR SIZES:

SMALL (2) • MEDIUM (3) • LARGE (3,5) • EXTRA LARGE (4)

MACCHIATONE

MORE THAN A MACCHIATO, LESS THAN A CAPPUCCINO. THE PERFECT MIDDLE GROUND.

LATTE

2,5

A GAME OF DECONSTRUCTION: ESPRESSO SERVED ON THE SIDE, HOT MILK AND ITS FOAM.

FLAT WHITE

3,5

DOUBLE SHOT OF ESPRESSO MEETS HOT MILK AND A VELVETY MICRO-FOAMED CREAM. INTENSE AND SILKY.

SIGNATURE CAPPUCCINO & LATTE

Our special recipes, where perfect extraction meets artisanal syrups and homemade creams.

SALTED CARAMEL CAPPUCCINO

Flavoured milk, double shot of espresso and the finishing touch of our homemade salted caramel. The perfect sweet-salty balance.

5

CANNELLA CAPPUCCINO

Flavoured milk and double shot of espresso, finished with a dusting of fresh cinnamon. Warm and spicy.

4,8

MOCHA

For those who can't choose between coffee and chocolate: espresso, hot milk, homemade chocolate and cocoa powder.

5

VANILLA CAPPUCCINO

Double shot of espresso and velvety milk flavoured with Madagascar vanilla. A warm and comforting classic.

4,8

PISTACCHIO LATTE MACCHIATO

An indulgent journey: flavoured hot milk, our artisanal pistachio cream and a perfect espresso to finish.

5,5

SPECIALTY COFFEE

FILTER COFFEE

Forget the American brew: filter coffee is not a "stretched-out espresso", it's a completely different experience. It's a clean, aromatic and complex infusion, meant to be sipped slowly. A tailored ritual that takes its time to extract every single nuance from the bean.

 *How does it work? Choose your bean from our Specialty menu, pair it with your preferred brewing method and enjoy the show right at your table.*

KENYA RIAKIBERU PB

KENYA

Region: Kiambu Country, Nairobi
Farm: Smallholder Farmers From Kiambu
Cup Profile:
Orange | Hibiscus | Crisp apple | Caramel | Violet |
Variety: SL28, SL34
Process: Washed
Altitude: 1900 mt
Head Roaster: Pietro Vannelli



FRUITY BLEND

COLOMBIA / ETHIOPIA

Cup Profile:
Mango | Passion Fruit | Papaya | Coffee Blossom
Region: Quindio / Jimma
Farm: La Cristalina / Echemo
Variety: Castillo / Heirloom
Process: Natural / Washed
Altitude: 1500 mt / 2100 mt.
Head Roaster: Pietro Vannelli



● Body ● Sweetness ● Acidity

CHOOSE YOUR RITUAL

V60.

For maximum complexity. A conical paper filter extraction that enhances bright acidity, floral aromas and the most hidden fruity notes of the coffee.

CHEMEX.

For maximum clarity and sweetness. Thanks to its thick fibre filter, it delivers an incredibly clear cup, free of sediment with super accentuated sweet notes.

MOCCAMASTER

For the perfect classic balance. The pop evolution of filter coffee: a geometric and precise extraction that guarantees a balanced, round and consistent cup.

FRENCH PRESS

For those who want body and intensity. The ultimate full-immersion infusion. Without paper filters, it preserves the essential oils of the coffee, delivering a dense, rich and structured cup.



YANNOH COFFEE (ZERO CAFFEINE FILTER)

ORGANIC CEREALS SLOWLY ROASTED AT LOW TEMPERATURE. AN AROMATIC, NATURALLY SWEET AND CAFFEINE-FREE CUP, PERFECT FOR THOSE WHO WANT TO ENJOY THE FILTER RITUAL AFTER A MEAL WITHOUT SACRIFICING LIGHTNESS.

BLACK & COLD

COLD IS SO HOT!

THE COLD BREW UNIVERSE.

THE **COLD BREW** IS A COLD-EXTRACTED COFFEE THROUGH A SLOW 12-HOUR INFUSION. COLD WATER GENTLY CARESSES THE BEAN, EXTRACTING ONLY ITS MOST NOBLE AND AROMATIC PART, LEAVING BEHIND THE BITTERNESS TYPICAL OF HOT EXTRACTIONS. THE RESULT? A NATURALLY SWEET, SILKY ELIXIR WITH AN INSANE CAFFEINE KICK.

ON THE ROCKS

Pure, refreshing, essential. Served strictly with ice to enjoy every single aromatic nuance of Specialty Coffee.

4

ON THE CLOUD

Cold Brew meets pop aesthetics. At the base is our legendary cold-extracted coffee, topped with a soft cloud of Cold Foam (a velvety and indulgent cold-frothed milk cream). Stunning to look at, incredible to drink.

5

CHOOSE YOUR SHADE:



CLASSIC OATLY: THE CREAMY AND CLEAN CLOUD THAT ENHANCES THE NATURAL SWEETNESS OF OAT.

CARAMEL OATLY: THE INDULGENT CLOUD, ENRICHED WITH CARAMEL.

VANILLA OATLY: THE FRAGRANT AND ENVELOPING CLOUD, FLAVOURED WITH VANILLA.



CAFFÈ SHAKERATO

The summer classic. Double espresso and ice shaken in a vacuum until creating an icy cup topped with dense, compact and velvety foam. Essential.

4

ICE, ICE, BABY!

SUB-ZERO COFFEE

CHOOSE YOUR MILK: FRESH, LACTOSE-FREE, SOY, OAT +1 EURO

FROZEN +1 EURO

ICED LATTE / CAPPUCCINO

Fresh, light and thirst-quenching. Cold milk and ice stained by hot espresso served in layers. The chic and refreshing choice for those seeking energy and lightness. Texture: Liquid and fluid.

3,5

FROZEN LATTE / CAPPUCCINO

The creamy dessert. Espresso, milk and ice blended together until achieving a dense consistency, with a soft whipped cream top. An irresistible premium temptation.

Texture: Super creamy and full-bodied.

4,5

SIGNATURE POP ICED & FROZEN

SALTED CARAMEL MACCHIATO

THE KING OF SWEET-SALTY CONTRAST.

5

VANILLA MACCHIATO

FRAGRANT, SWEET AND SUPER CLASSIC

4,8

CINNAMON MACCHIATO

WARM AND SPICY

4,8

LAVENDER MACCHIATO

FLORAL, FRESH AND DEFINITELY INSTAGRAMMABLE

5,50

PISTACHIO MACCHIATO

INTENSE, MEDITERRANEAN AND SUPER INDULGENT

5,5

MOCHA

THE CHOCOLATE UNIVERSE MEETS ESPRESSO.

5

ZERO CAFFEINE (OR ALMOST) ICED & FROZEN

CHAI LATTE

MILK AND ORGANIC SYRUP OF PURE CHAI MASALA TEA

5,5

DIRTY CHAI LATTE

CONTAINS CAFFEINE, THE SPICED CHAI BASE WITH A THICK SHOT OF ESPRESSO

6

MATCHA LATTE

PURE ORGANIC CEREMONIAL GRADE A MATCHA AND MILK

5

VANILLA MATCHA LATTE

OUR CEREMONIAL MATCHA SWEETENED WITH VANILLA

5,5

6

LAVENDER MATCHA LATTE

THE ULTIMATE POP PAIRING: THE HERBAL NOTES OF MATCHA MEET LAVENDER

THE MATCHA CLUB & CO.

THE MATCHA FAMILY

Only **organic Matcha** of Ceremonial Grade "Type A", for a cup with a brilliant green colour, no bitterness and full of clean energy.

MATCHA LATTE

The perfect balance. Pure organic ceremonial Matcha and velvety milk.

5

MATCHA VANILLA LATTE

The cosy version. Our ceremonial Matcha meets the aromatic sweetness of vanilla.

5,5



Try them with Oatly or Vanilla Oatly

SPECIALS & SPICED

OUR MAGICAL, FRAGRANT AND ENVELOPING CUPS, DESIGNED TO REGENERATE BODY AND SPIRIT.

GOLDEN LATTE

The golden remedy. Hot milk enriched with a regenerating blend of turmeric, Bengal pepper (essential to activate turmeric's properties!), ginger and cinnamon.

5

CHAI LATTE

The Indian classic. Hot milk combined with our organic syrup of pure Chai Masala tea, rich in spices and aromatic herbs.

5,5

DIRTY CHAI LATTE

The ultimate boost. The spiced base of our Chai Latte with the bold addition of a thick shot of espresso.

6

CHOCO CHAI LATTE

A paradise for the sweet-toothed. Chocolate Chai tea, organic pure Chai Masala syrup, bitter cocoa and hot milk. A cross between hot chocolate and a trip to India.

5,5