

# Cosamimettooggi lab



Drink

POST · CARD

CORRESPONDENCE

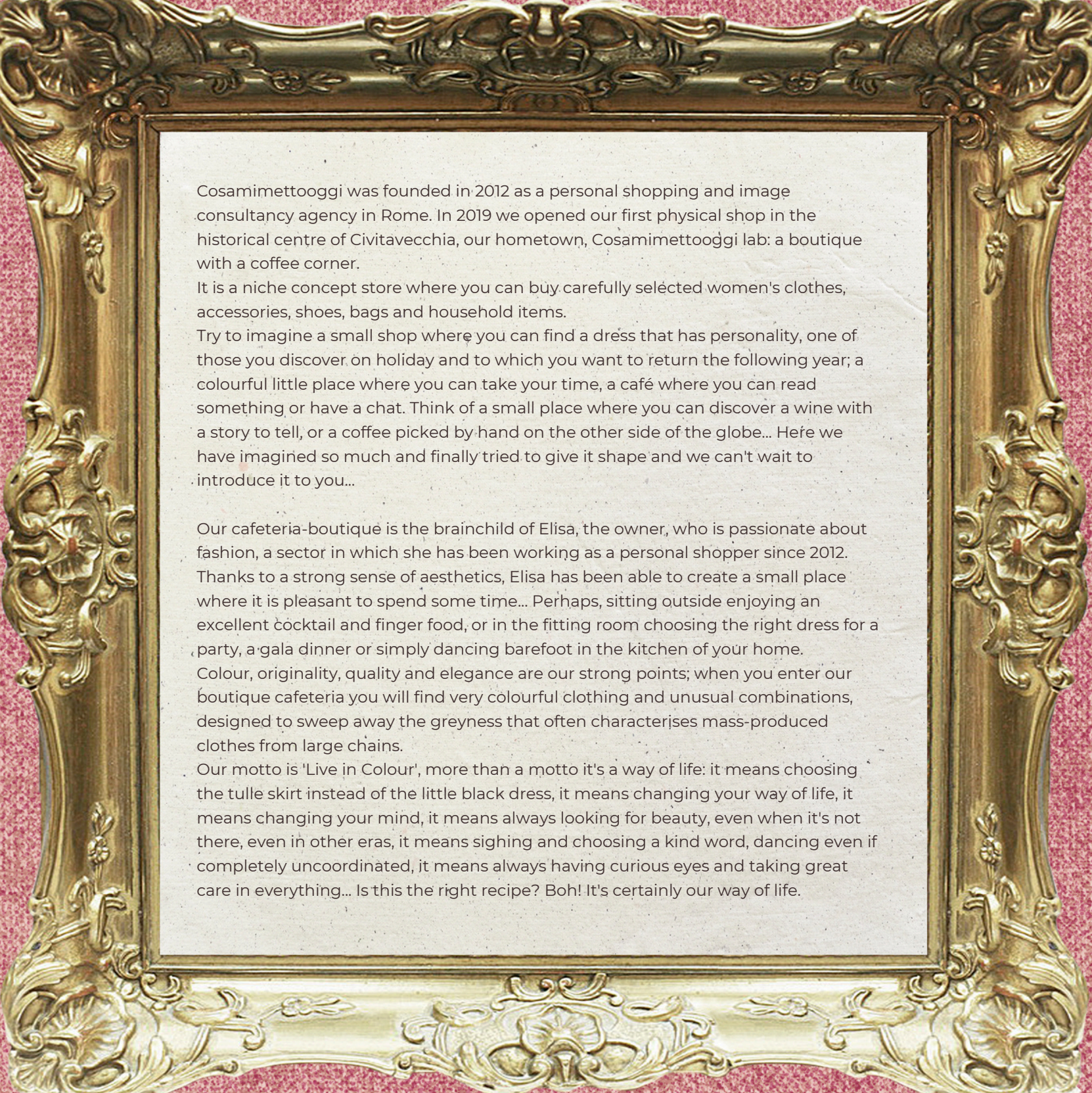


ADDRESS ONLY



*bevi a colori*





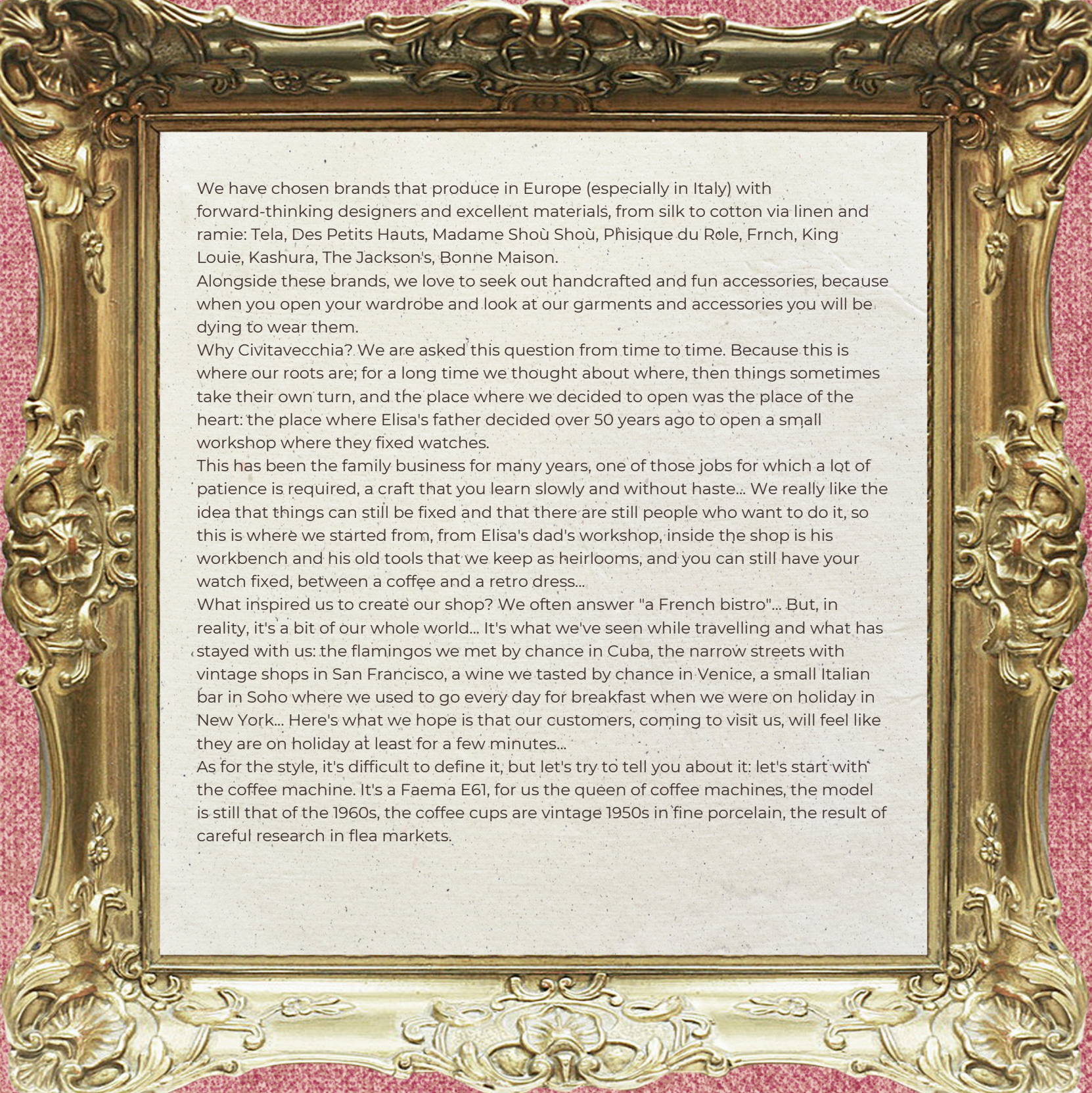
Cosamimettooggi was founded in 2012 as a personal shopping and image consultancy agency in Rome. In 2019 we opened our first physical shop in the historical centre of Civitavecchia, our hometown, Cosamimettooggi lab: a boutique with a coffee corner.

It is a niche concept store where you can buy carefully selected women's clothes, accessories, shoes, bags and household items.

Try to imagine a small shop where you can find a dress that has personality, one of those you discover on holiday and to which you want to return the following year; a colourful little place where you can take your time, a café where you can read something or have a chat. Think of a small place where you can discover a wine with a story to tell, or a coffee picked by hand on the other side of the globe... Here we have imagined so much and finally tried to give it shape and we can't wait to introduce it to you...

Our cafeteria-boutique is the brainchild of Elisa, the owner, who is passionate about fashion, a sector in which she has been working as a personal shopper since 2012. Thanks to a strong sense of aesthetics, Elisa has been able to create a small place where it is pleasant to spend some time... Perhaps, sitting outside enjoying an excellent cocktail and finger food, or in the fitting room choosing the right dress for a party, a gala dinner or simply dancing barefoot in the kitchen of your home. Colour, originality, quality and elegance are our strong points; when you enter our boutique cafeteria you will find very colourful clothing and unusual combinations, designed to sweep away the greyness that often characterises mass-produced clothes from large chains.

Our motto is 'Live in Colour', more than a motto it's a way of life: it means choosing the tulle skirt instead of the little black dress, it means changing your way of life, it means changing your mind, it means always looking for beauty, even when it's not there, even in other eras, it means sighing and choosing a kind word, dancing even if completely uncoordinated, it means always having curious eyes and taking great care in everything... Is this the right recipe? Boh! It's certainly our way of life.



We have chosen brands that produce in Europe (especially in Italy) with forward-thinking designers and excellent materials, from silk to cotton via linen and ramie: Tela, Des Petits Hauts, Madame Shoù Shoù, Phisique du Role, Frnch, King Louie, Kashura, The Jackson's, Bonne Maison.


Alongside these brands, we love to seek out handcrafted and fun accessories, because when you open your wardrobe and look at our garments and accessories you will be dying to wear them.

Why Civitavecchia? We are asked this question from time to time. Because this is where our roots are; for a long time we thought about where, then things sometimes take their own turn, and the place where we decided to open was the place of the heart: the place where Elisa's father decided over 50 years ago to open a small workshop where they fixed watches.

This has been the family business for many years, one of those jobs for which a lot of patience is required, a craft that you learn slowly and without haste.. We really like the idea that things can still be fixed and that there are still people who want to do it, so this is where we started from, from Elisa's dad's workshop, inside the shop is his workbench and his old tools that we keep as heirlooms, and you can still have your watch fixed, between a coffee and a retro dress..

What inspired us to create our shop? We often answer "a French bistro"... But, in reality, it's a bit of our whole world... It's what we've seen while travelling and what has stayed with us: the flamingos we met by chance in Cuba, the narrow streets with vintage shops in San Francisco, a wine we tasted by chance in Venice, a small Italian bar in Soho where we used to go every day for breakfast when we were on holiday in New York... Here's what we hope is that our customers, coming to visit us, will feel like they are on holiday at least for a few minutes..

As for the style, it's difficult to define it, but let's try to tell you about it: let's start with the coffee machine. It's a Faema E61, for us the queen of coffee machines, the model is still that of the 1960s, the coffee cups are vintage 1950s in fine porcelain, the result of careful research in flea markets.



The wallpaper is by Morris&Co, we have our motto 'Live in Colour' engraved in a neon sign, the bar counter is inspired by a Woody Allen film, the tables are the round marble ones of Parisian cafes, the chairs are all colourful and industrial style. Finally, outside the shop we have created green corners and planted trees because we believe that care should start even before entering a shop. We are located a stone's throw from the sea and the port of Civitavecchia in Via Zara 27 (historic centre - Ghetto).

Our location is in a pedestrian area where you can escape the stressful rhythms of routine and enjoy some well-deserved relaxation, listening to jazz music and sipping a good drink.

Small barrel hides good wine... Our wine selection includes sought-after labels, marketed by personally visited wineries that are not widespread as they have small productions, often family-run, where the quality of the harvest is perfectly mixed with family values and respect for nature. We embrace a transversal selection that includes whites, reds, rosés and 'metodo classico', from the deep south of the boot (Sicily) to the far north (Trentino).

The bar offers finger food aperitifs and cocktails composed of the best spirits: Japanese, Irish and American whiskey, medalised rum, dry and flavoured gin, as well as vodka, liqueurs of various kinds and Italian craft beers.

For breakfast, the cafeteria satisfies even the most refined palates with specialty coffees, 100% single-origin 'Arabica' filter coffees picked all along the coffee belt. We bake fresh croissants and cakes of the day to recharge your batteries every morning, as well as citrus juices and a wide selection of organic teas and herbal teas, and our espresso is ours alone, because we have expertly created it in the roasting plant with a blend reserved for us.

We like to tell ourselves why we are vain, and maybe we have exaggerated a bit, we are waiting for you for a good mood recharge!



# Coffee

Espresso 1,20

Espresso corretto/cinnamon 2

Espresso speciale con Baileys, panna e cacao 4,5

Americano 2,50

Decaff. espresso 1,50

Barley coffee 1,50

Ginseng coffee 1,50

Hazelnut coffee 1,50

Marocchino 1,50

Shakered coffee 4

Ice coffee 3 (with cream 3.50)

Cappuccino 1,50

Cappuccino soy/ lactose-free/decaf/ orzo/ginseng 2

Purple or pink cappuccino (with natural fruit flavouring) 3

Hot chocolate and three butter cookies 5  
(1 euro per extra cookies)

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# Artisan teas and infusions

We can serve them cold too

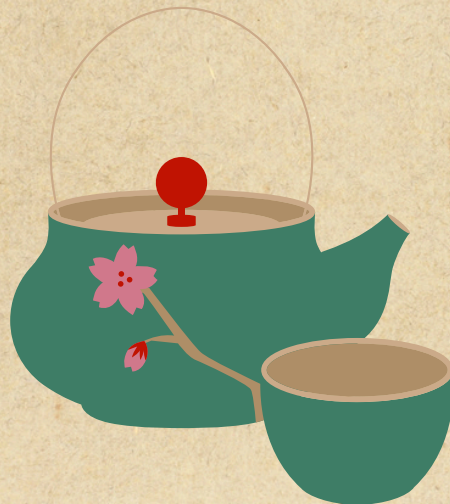
Each tea and infusion will be served with three butter biscuits

1 euro per extra cookies

- Organic white tea Pai mu tan, antioxidant 3,50
- Organic green tea Chun mee, combats free radicals 3,50
- Organic red tea Rooibos, invigorating 3,50
- Organic black tea English breakfast energising 3,50
- Organic chamomile relaxing 3,50
  
- Red fruit jelly (hibiscus, elderberries, grapes, rose petals, flavouring, redcurrant, blackcurrant, black berries) 4
- Christmas Tea (apple, hibiscus, rosehip, almond, cinnamon sticks, cinnamon pieces, rose petals, rose buds, cloves, orange pieces) 4
- Licorice (anise, licorice, star anise, cornflower) 4

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- Provence flowers (apple, nettle, whole verbena, fennel, natural flavour, calendula, pink rose buds, strawberry, lavender, mallow, basil, rosemary, thyme) 4
- Almond clouds (apple, pineapple, papaya, grapes, coconut, beetroot, cinnamon sticks, flavouring, almond, popcorn) 4
- Fruit paradise (apple, hibiscus, pineapple, elderberries, mango, papaya, peach, orange pieces, orange peel, lemon pieces, fig) 4
- Summer Miracle (apple, lemongrass, orange peel, grapes, raspberries, strawberry) 4



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## Centrifuged and fresh juiced

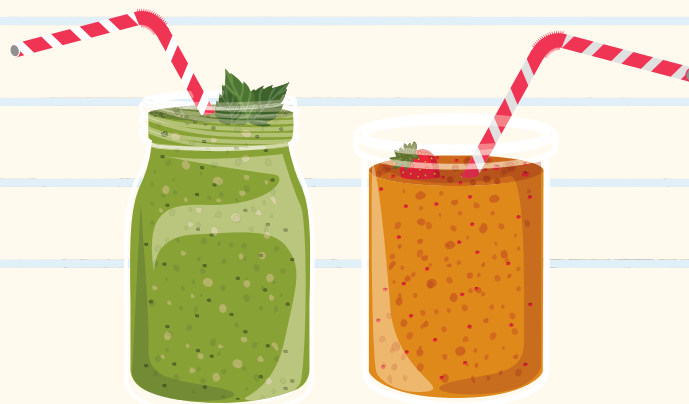
Fresh orange juice 4

Orange, grapefruit, lime and basil 5

Cucumber, green apple and ginger 7

Orange, carrot, apple 7

Grapefruit, apple, cinnamon 7



# Fruit juices

Organic pineapple juice 3,50

Organic Pear juice 3,50

Organic peach juice 3,50

Organic Ace juice 3,50

Kohl Apple jonagold juice 4

Kohl Apple blueberry juice 4

Kohl Apple Elderberry Juice 4

Kohl's juice Apple and mandarin 4



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## Drinks

Water 50 cl 1,50

Chinotto 3,50

Coca-Cola 3,50

Orangeade 3,50

Gazosa 3,50

Cedrata Tassoni 3,50

Tonic water 3,50

Crodino / Bitter 3,50

Sanpellegrino Cocktail 3,50

Ice tea lemon/peach 3,50



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# Specialty coffee

The term 'specialty coffee' denotes green coffee beans of the highest quality, whose provenance and processing are known, a coffee that has characteristics of value (on a par with great oils or wines), which derive from its intrinsic quality, but also from processing, roasting and service.

When we talk about green specialty coffee, we are talking about a coffee that has no flaws and that has a personality in the cup that sets it apart.

It is not just a coffee that is not bad, it is a coffee that is definitely good.

According to the Specialty Coffee Association of America (SCAA), a speciality coffee, to define itself as such, must have unique quality characteristics that make it somehow an individual with inn recognisable character.

Once the coffee reaches a tasting score of +80 points, it can be called specialty coffee.

*After choosing the coffee, you can choose the extraction method:*



FRENCH PRESS



CHEMEX



AEROPRESS



V60



SIPHON COFFEE

# Filter coffee

*Giamaica Blue Mountain (one of the finest coffees in the world) 10*

*Messico 6*

*Brasile 6*

*Colombia 6*

*Indonesia 6*

*Kenia 6*



Ask the staff for confirmation on the variety of coffee available

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Amarcord Gradisca (lager chiara, 5,2% vol.) 6

Amarcord Tabachera (strong amber ale, 9% vol.) 6

Amarcord Volpina (red ale, 6,5% vol.) 6

Peroni 3,50



**Craft Italian beers**

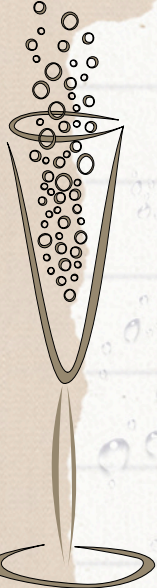
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# Sparkling wines

- Prosecco Superiore Valdobbiadene (Glera - Marsuret - Veneto) 5/20
- Cuvée Brut 'Maria Rosè' (Chardonnay, Glera, Cabernet Franc - Marsuret - Veneto) 5/20
- Franciacorta brut (Chardonnay, Pinot Bianco, Pinot Nero - Le Marchesine - Lombardia) 8/35
- Franciacorta rosè (Chardonnay, Pinot Bianco, Pinot Nero - Le Marchesine - Lombardia) 8/35
- Franciacorta DOCG Cuvée Prestige Ca' Del Bosco (Chardonnay, Pinot Bianco, Pinot Nero - Ca' Del Bosco - Lombardia) 60 bottle
- Champagne Blanc de Blancs (Chardonnay 100% - Bernard Remy) 12 (two glasses required) /50
- Champagne Brut Rosé Bernard Remy (Pinot Noir 60%, Chardonnay 35%, Pinot Meunier 5% - Bernard Remy) 12 (two glasses required) /50
- Charles Heidsieck Blanc De Blancs Brut (Chardonnay - Charles Heidsieck - Reims Francia) 100 bottle
- Charles Heidsieck Rosé Réserve Brut (Chardonnay, Pinot Meunier, Pinot Nero - Charles Heidsieck - Reims Francia) 80 bottle

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- Belle Epoque Brut 2014 Perrier-Joüet (Chardonnay, Pinot Nero - Perrier Jouet - Epernay Francia) 250 bottle
- Dom Pérignon Brut 2012 (Chardonnay, Pinot Nero - Dom Pérignon - Epernay Francia) 400 bottle

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# White wines

- Sauvignon Jermann (Sauvignon Blanc - Jermann - Friuli Venezia Giulia) 35 bottle
- Sauvignon DOC Venezia Terre Piane Ornella Bellia (Sauvignon Blanc - Ornella Bellia - Veneto) 6/20
- Tiro a Segno (Vermentino - Costa Toscana Bianco IGT - Toscana) 6/25
- Colli Aprutini Pecorino Prope (Pecorino - Velenosi - Abruzzo) 6/23
- Incrocio Manzoni (Manzoni Bianco DOC - Ornella Bellia - Veneto) 6/20
- Moscato Di Terracina DOC Secco Oppidum (Moscato - Cantina Sant'Andrea - Lazio) 6/20
- Falanghina Roccamonfina Da Uve Leggermente Appassite (Falanghina, Sauvignon Blanc - Telaro - Campania) 6/20
- Alsace Pinot Blanc Tradition (Pinot Blanc - Charles Sparr - Francia, Alsazia) 6/22
- Pinot Grigio Venezia D.O.C. (Pinot Grigio - Ornella Bellia - Veneto) 6/22
- Vin de France Blanc Cicada (Grenache, Picpoul, Viognier - Domaine Chante Cigale - Francia) 6/22
- Ca Modeano Ribolla Gialla (Ribolla Gialla - Modeano - Friuli Venezia Giulia) 6/20

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- Pfälzer Landwein Riesling Kabinett Vom Löss (Riesling - Weingut Seckinger - Palatinato, Germania) 6/22
- Alto Adige Valle Isarco DOC Kerner (Kerner - Abbazia Novacella - Trentino Alto Adige) 6/25
- Omnes Dies (Kerner, Moscato Giallo, Müller Thurgau - Abbazia Novacella - Trentino Alto Adige) 6/22
- Traminer Aromatico Tra Boem (Traminer - Casa Roma Vini Srl - Quinto di Treviso, Veneto) 6/20
- Gewürztraminer Pannon Tűzkő Bátaapáti Antinori (Gewürztraminer - Antinori - Bátaapáti, Ungheria) 6/20
- Alto Adige DOC Gewürztraminer Sanct Valentin St. Michael Eppan (Gewürztraminer - St. Michael Eppan - Trentino Alto Adige) 28 bottle
- Roero Arneis DOCG Bouledogue (Arneis - Monchiero Carbone - Piemonte) 6/28
- Rioja Blanco DOCa Barrel Fermented (Viura - Viña Real - Spagna) 6/22
- Cervaro della Sala 2021 (Chardonnay, Grechetto - Antinori - Umbria) 110 bottle



# Rosè and Orange wines

- Il Solista Chardonnay Orange wine DOC (Chardonnay - L'annunziata - Piemonte) 45 bottle
- Pinot Grigio Rosato Venezia D.O.C. (Pinot Grigio - Ornella Bellia - Veneto) 6/20
- Istade, L'Isola dei Nuraghi Rosato IGT (Cannonau - Sa Raja - Sardegna) 6/22
- Méditerranée "Lady A" (Syrah, Grenache, Cinsault, Merlot - Chateau La Coste - Francia) 6/22
- Giardino Rosé Santa Cristina (Cabernet Sauvignon, Merlot, Sangiovese, Syrah - Antinori - Toscana) 6/25

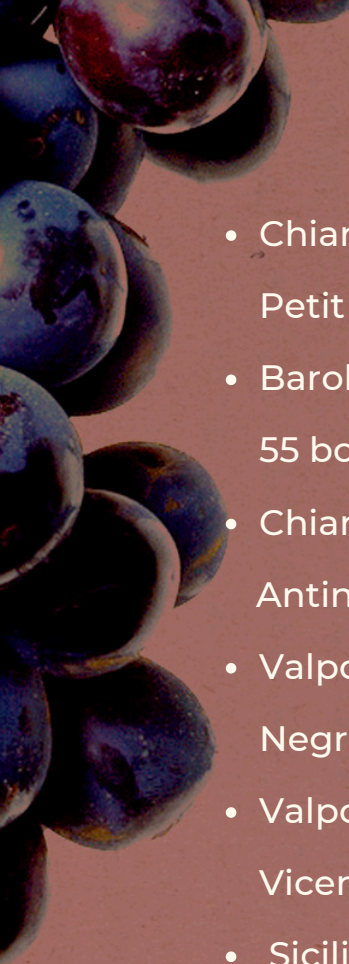


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# Red wines

- Chianti DOCG Edizione Tempo (Sangiovese, Canaiolo, Mammolo, Petit Verdot - Alcheto - Toscana) 6/22
- Barolo DOCG Lo Zoccolaio 2018 (Nebbiolo - Lo Zoccolaio - Piemonte) 55 bottle
- Chianti Classico Riserva DOCG 2020 (Cabernet, Sangiovese - Antinori - Toscana) 55 bottle
- Valpolicella Ripasso Classico Superiore DOC (Corvina - Cantina Negrar - Veneto) 7/28
- Valpolicella DOC Boccascalucce (Corvina, Molinara, Rondinella - Vicentini Agostino - Veneto) 6/22
- Sicilia Nero d'Avola DOC (Nero d'Avola - Baglio di Pianetto - Sicilia) 6/22
- Morellino Di Scansano DOCG Poggio Ameno (Sangiovese - Bruni - Toscana) 6/22
- Dolcetto d'Alba DOC Naviroto (Dolcetto - La Trava - Piemonte) 6/22
- Lacrima di Morro d'Alba Superiore Querciantica (Lacrima di Morro d'Alba - Velenosi - Marche) 7/28
- Alto Adige DOC St. Magdalener (Schiava, Lagrein - Cantina Kaltern - Alto Adige) 6/25

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- Merlot Tenuta Angiò Martòn (Merlot - Tenuta Angiò Martòn - Sicilia) 6/20
  - Malbec Trevenezie I.G.T. (Malbec - Ornella Bellia - Veneto) 6/22
  - Cabernet Sauvignon Venezia D.O.C. Terre Piane (Cabernet Sauvignon - Ornella Bellia - Veneto) 6/18
  - Tignanello 2020 Antinori (Cabernet Franc, Cabernet Sauvignon, Sangiovese - Antinori - Toscana) 200 bottle
  - Amarone Della Valpolicella Classico DOCG (Corvina, Corvinone, Rondinella - Tommasi - Veneto) 80 bottle

## Sweet wines

- Vino frizzante dolce dei Castelli Romani La Reginella (S.Andrea - Lazio) 5/18
- Passito di Pantelleria DOC (Zibibbo - Sicilia) 5
- Vino di Visciole (Velenosi - Marche) 5



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## Mocktails

Spritz (orange juice, alcohol free bitter, grapefruit) 6

Americano (apple, alcohol free bitter, cardamom, tonic water) 6

Tiki (pineapple, coconut, falernum, peach, chocolate, chinotto) 7

Violetta (lemonade, morello cherry syrup, violet) 7

Gin and tonic (alcohol free gin, tonic) 7



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# Signature Cocktail



Vivi a colori Spritz (violet, elderberry, prosecco) 7

Cannella Spritz (cinnamon syrup, Aperol, prosecco) 7

Coquette Spritz (rose liqueur, prosecco, dried rose petals) 7

Capri Spritz (Limoncello, lime, prosecco) 7

Passion Spritz (Paseo, passion fruit syrup, prosecco) 7

Myrtle Spritz (myrtle, prosecco) 7

Apple Pie Americano (Campari, red vermouth, cinnamon, apple juice, mixed spices) 8

American Express (Campari and red vermouth flavoured with our coffee, cardamom, long pepper, Mediterranean tonic) 8

Negroni Arnaldo's (cinnamon, spiced bitter, Campari, red vermouth, gin) 9

Luna Lovegood (lime, honey, lavender, vodka, St. Germain) 8

Sparkle Berry (vodka, cranberry, ginger ale) 7

Zest (gin, Aperol, Cointreau) 8

Pinapple Margarita (pineapple, chili, lime, tequila, mezcal) 8

Lavender Margarita (tequila, lavender, violet) 7

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Pink Bohemian (Cittadelle gin, rose syrup, maraschino, lime) 10

Biancaneve (vodka, apple, Sambuca, cinnamon and mint) 9

Donna Rosa (gin, Campari, Cointreau) 8

Spiced mojito (rum, mint, lime, cinnamon and spices, apple juice, ginger ale) 10

Tiki Tai (rum, pineapple, maraschino, falernum, chinotto, chocolate) 12

Each drink can be served in the frozen version



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# Classic cocktails

Spritz (Aperol, prosecco, selz) 7

Hugo (St. Germain, prosecco, mint, lime, selz) 7

Mi-to (Campari, red vermouth) 7

Americano (Campari, red vermouth, selz)) 7

Negroni (Campari, red vermouth, gin) 8

White Lady (Gin, Cointreau, lime) 8

Aviation (Gin, morello cherry syrup, violet, lemon) 9

Collins (s&s, gin, selz) 7

Gin tonic basic-premium (price varies according to gin) basic 7

Margarita (Tequila, lime, Cointreau) 8

Paloma (Tequila, lime, grapefruit) 7

Daiquiri (rum, lime, sugar) 7

Martini - make it dirty - (gin, vermouth dry) 8

Apple Martini (apple, white vermouth, vodka) 8

Pornostar Martini (passion fruit, vodka, vanilla, prosecco) 9



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Espresso martini (coffee, vodka, kahlua, sugar) 8

Cosmopolitan (vodka, cranberry, Cointreau) 8

Mojito (rum, sugar, lime, mint) 8

Moscow mule (vodka, lime, ginger beer) 7

Manhattan (whiskey, red vermouth, anguish bitter) 9

Old Fashioned (whiskey, sugar) 8

Bloody Mary (vodka, lemon, salt & pepper, tabasco, Worcestershire sauce, tomato juice) 8

Campari sour (Campari, S&S) 7

Amaretto sour (Amaretto, S&S) 7

Gin sour (gin, S&S) 8

Vodka sour (vodka, S&S) 8

Whiskey sour (whiskey, S&S) 8



Each drink can be served in the frozen version

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## Hot cocktails

Mulled wine (Red wine, cinnamon, star anise, cloves, orange) 5

Irish coffee (Irish whiskey, espresso, cream) 8

Hot Toddy (Whiskey, water, honey, cinnamon, lemon and cloves) 8

Mandarin punch 4



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# Distillates

Our favorites

## Gin

**Citadelle** - Francia (delicate and fresh, note of violet, iris, and almond) 6

**Tabar** - Italia (strong but delicate aromas, citrus note, cardamom and aniseed) 7

**David** - Italia (floral and citrus aroma, pleasant and smooth) 8

## Vodka

**Legend of Kremlin** - Russia (rich and smooth flavour, sweet scent with hints of pepper) 7

**Snow Leopard** - Polonia (clean and precise nose, with hints of dried fruit and notes of anise and vanilla) 6

**Beluga** - Siberia (smooth and full-bodied with hints of honey and vanilla) 7

## Tequila

**Tequila Patron Silver** - Messico (fresh agave aroma, with notes of citrus and pepper) 7

**Mezcal gusano rojo** - Messico (smoky scent with a hint of peanuts) 5



# Whiskey

**Puni Gold** - Italy (fragrant and elegant, hints of summer fruits and vanilla) "italian malt" 8

**Port Charlotte** - Scotland (dry and earthy but with notes of caramel, vanilla and nutmeg) "peaty single malt" 8

**Johnnie Walker Gold label** - Scotland (clear and bright, hints of incense and notes of vanilla, honey and broom) "blended" 9

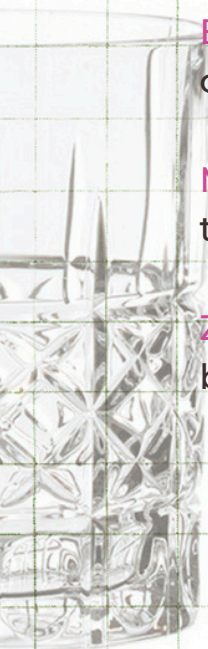
**Wood Ford Reserve** - USA (smooth and rich taste with notes of vanilla cocoa and tobacco) "bourbon" 8

# Rum

**Botafogo** - Caribbean (sweet and enveloping with notes of vanilla, chocolate and orange) "spiced" 6

**Mount gay XO** - Barbados (smooth and complex, fruity and spicy, toasted, slightly smoky nuances) 7

**Zacapa XO** - Guatemala (smooth, rich and deep, notes of wood, ripe fruit, bitter cocoa and vanilla) 20



*vivi a colori*

UNITAR

CH. BA

DR. BA



UNIT

ASSIGNMENT

# Bitters and digestives

Jefferson 6

Amaro Del Ciclista 4

Amaro Etrusco 4

Ratafia 4

Grappa bianca del buttero 4

Grappa barricata Berta 5

Vermouth dolce Cocchi 5

Vermouth dolce Del professore 6

Vermouth dolce Antica formula 7

Courvoisier V.S.O.P. 7

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# Cosamimettooggi lab

**“We need to create places  
to stop our rush  
and wait for the soul.”**

**Tonino Guerra**



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