



Cosamimettooggi lab

MENÙ



Drinks

Two venues, one unique experience.

At Cosamimettooggi you can also order dishes from
Cosamimangiooggi.

At Cosamimangiooggi you can enjoy your meal together with the
drinks and cocktails from Cosamimettooggi.



POST · CARD

CORRESPONDENCE

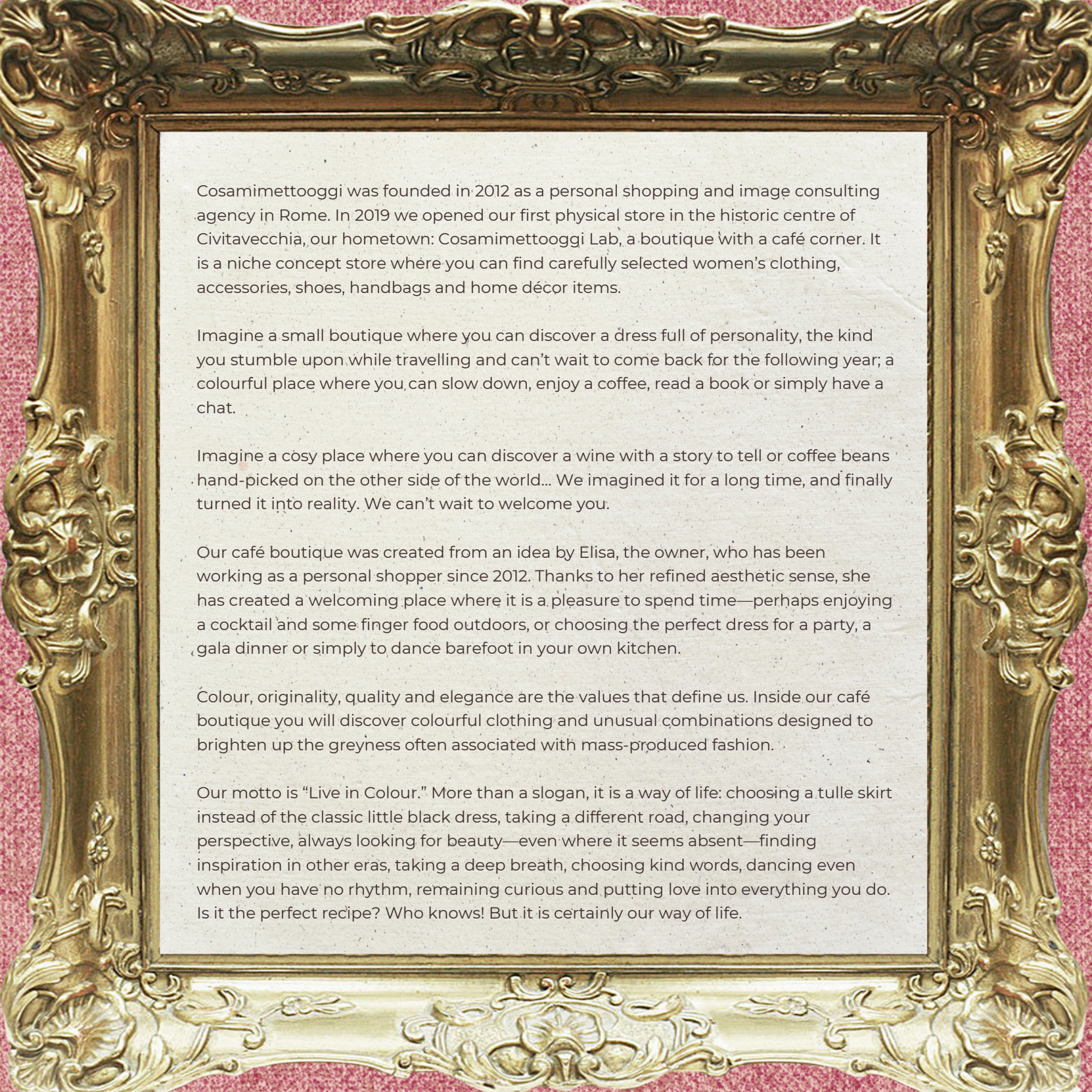


ADDRESS ONLY



bevi a colori





Cosamimettooggi was founded in 2012 as a personal shopping and image consulting agency in Rome. In 2019 we opened our first physical store in the historic centre of Civitavecchia, our hometown: Cosamimettooggi Lab, a boutique with a café corner. It is a niche concept store where you can find carefully selected women's clothing, accessories, shoes, handbags and home décor items.

Imagine a small boutique where you can discover a dress full of personality, the kind you stumble upon while travelling and can't wait to come back for the following year; a colourful place where you can slow down, enjoy a coffee, read a book or simply have a chat.

Imagine a cosy place where you can discover a wine with a story to tell or coffee beans hand-picked on the other side of the world... We imagined it for a long time, and finally turned it into reality. We can't wait to welcome you.

Our café boutique was created from an idea by Elisa, the owner, who has been working as a personal shopper since 2012. Thanks to her refined aesthetic sense, she has created a welcoming place where it is a pleasure to spend time—perhaps enjoying a cocktail and some finger food outdoors, or choosing the perfect dress for a party, a gala dinner or simply to dance barefoot in your own kitchen.

Colour, originality, quality and elegance are the values that define us. Inside our café boutique you will discover colourful clothing and unusual combinations designed to brighten up the greyness often associated with mass-produced fashion.

Our motto is "Live in Colour." More than a slogan, it is a way of life: choosing a tulle skirt instead of the classic little black dress, taking a different road, changing your perspective, always looking for beauty—even where it seems absent—finding inspiration in other eras, taking a deep breath, choosing kind words, dancing even when you have no rhythm, remaining curious and putting love into everything you do. Is it the perfect recipe? Who knows! But it is certainly our way of life.



We have carefully selected brands that manufacture in Europe (especially in Italy), working with avant-garde designers and premium-quality materials ranging from silk and cotton to linen and ramie: Tela, Des Petits Hauts, Madame Shou Shou, Physique du Rôle, FRNCH, King Louie, Kashura, The Jackson's and Bonne Maison.

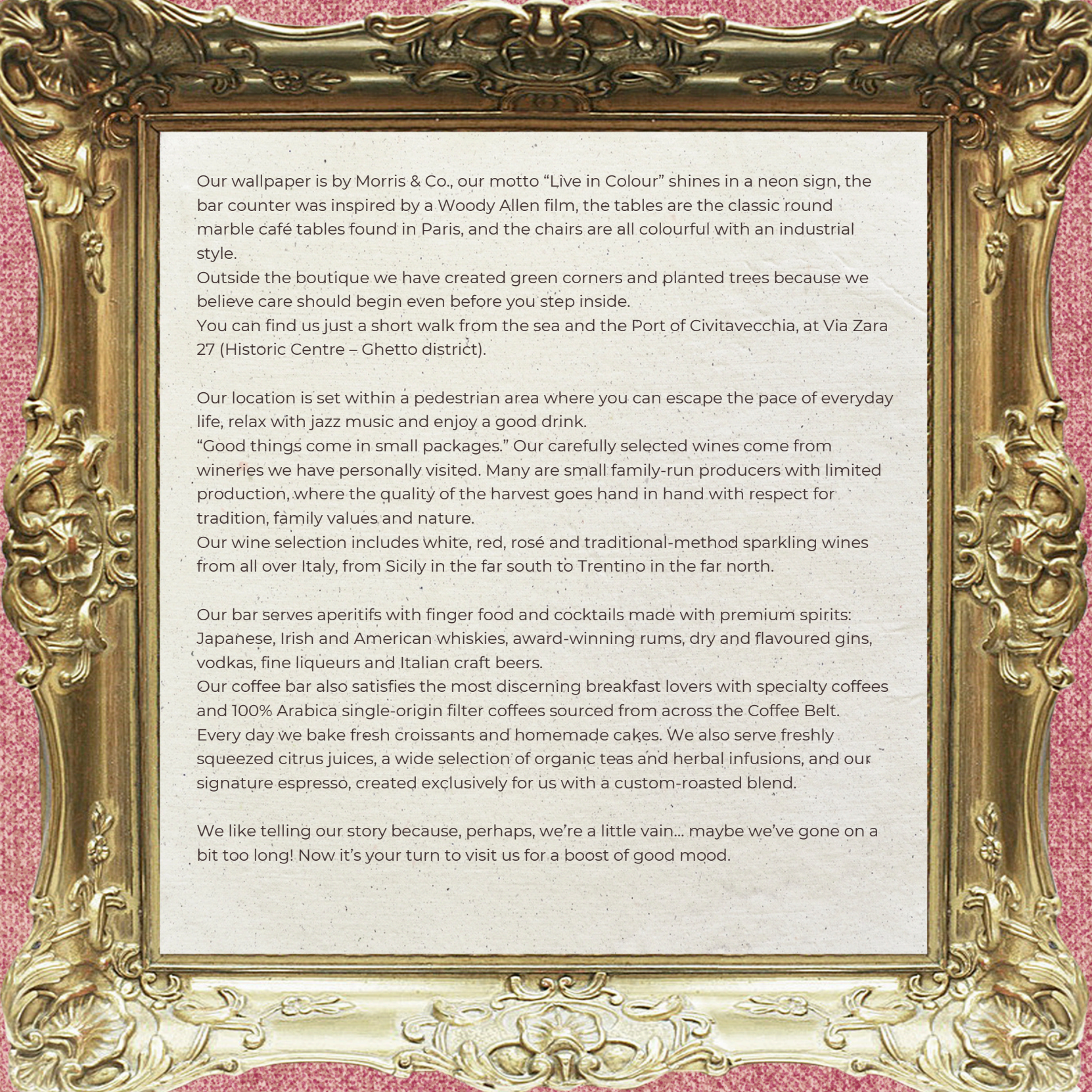
Alongside these brands, we love discovering handcrafted and playful accessories, because when you open your wardrobe and see our clothes and accessories, we want you to feel excited to wear them.

Why Civitavecchia? People often ask us. Because this is where our roots are. We reflected for a long time on where to open, and life eventually led us to the place closest to our hearts: the workshop where Elisa's father opened a small watch repair shop more than fifty years ago.

That family business lasted for many years. It was a profession requiring patience and dedication, something learned slowly and carefully. We love the idea that things can still be repaired and that there are still people willing to do so. This is where our journey began. Inside the boutique you can still see Elisa's father's original workbench and tools, preserved as treasured memories, and you can still have your watch repaired while enjoying a coffee and browsing vintage-inspired fashion.

People often ask us what inspired our boutique. We usually answer, "a French bistro"... but in reality it reflects our entire world: the flamingos we unexpectedly encountered in Cuba, the vintage streets of San Francisco, a wine we happened to taste in Venice, and a little Italian café in Soho where we had breakfast every day during a holiday in New York. Our greatest wish is that, by visiting us, our guests may feel as though they are on holiday, even if only for a few minutes.

As for our style, it is difficult to define, but let us try. It begins with our coffee machine: a Faema E61, which we consider the queen of espresso machines. The model is still the classic one from the 1960s, while our delicate porcelain coffee cups are authentic vintage pieces from the 1950s, carefully sourced from antique markets.



Our wallpaper is by Morris & Co., our motto "Live in Colour" shines in a neon sign, the bar counter was inspired by a Woody Allen film, the tables are the classic round marble café tables found in Paris, and the chairs are all colourful with an industrial style.

Outside the boutique we have created green corners and planted trees because we believe care should begin even before you step inside.

You can find us just a short walk from the sea and the Port of Civitavecchia, at Via Zara 27 (Historic Centre – Ghetto district).

Our location is set within a pedestrian area where you can escape the pace of everyday life, relax with jazz music and enjoy a good drink.

"Good things come in small packages." Our carefully selected wines come from wineries we have personally visited. Many are small family-run producers with limited production, where the quality of the harvest goes hand in hand with respect for tradition, family values and nature.

Our wine selection includes white, red, rosé and traditional-method sparkling wines from all over Italy, from Sicily in the far south to Trentino in the far north.

Our bar serves aperitifs with finger food and cocktails made with premium spirits: Japanese, Irish and American whiskies, award-winning rums, dry and flavoured gins, vodkas, fine liqueurs and Italian craft beers.

Our coffee bar also satisfies the most discerning breakfast lovers with specialty coffees and 100% Arabica single-origin filter coffees sourced from across the Coffee Belt.

Every day we bake fresh croissants and homemade cakes. We also serve freshly squeezed citrus juices, a wide selection of organic teas and herbal infusions, and our signature espresso, created exclusively for us with a custom-roasted blend.

We like telling our story because, perhaps, we're a little vain... maybe we've gone on a bit too long! Now it's your turn to visit us for a boost of good mood.

Coffee Bar

Espresso 1.20

Espresso with liqueur / Cinnamon Espresso 2.00

Special Espresso with Baileys, cream and chocolate 4.50

Americano 2.50

Decaffeinated Espresso 1.50

Barley Coffee 1.50

Ginseng Coffee 1.50

Nocciolino (espresso with hazelnut flavour) 1.50

Marocchino (espresso with cocoa and milk foam) 1.50

Shaken Iced Espresso 4.00

Iced Coffee 3.00 (with whipped cream 3.50)

Cappuccino 1.50

Soy / Lactose-Free / Decaf / Barley / Ginseng Cappuccino 2.00

Purple or Pink Cappuccino (made with natural fruit flavourings) 3.00

Hot Chocolate served with three butter biscuits 5.00
(€1.00 for each extra portion of biscuits)



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Artisan Teas & Herbal Infusions

Available hot or iced

Each tea or herbal infusion is served with three butter biscuits

€1.00 for each extra portion of biscuits.

- Organic Pai Mu Tan White Tea – antioxidant 3.50
- Organic Chun Mee Green Tea – rich in antioxidants 3.50
- Organic Rooibos Red Tea – naturally caffeine-free, invigorating 3.50
- Organic English Breakfast Black Tea – energising 3.50
- Organic Bonne Nuit Chamomile – relaxing 3.50
- Red Fruit Infusion (hibiscus, elderberries, grapes, rose petals, flavouring, red currants, black currants, blackberries) 4.00
- Christmas Tea (apple, hibiscus, rosehip, almond, cinnamon sticks, cinnamon pieces, rose petals, rose buds, cloves, orange pieces) 4.00
- Liquorice Herbal Infusion (anise, liquorice, star anise, cornflower) 4.00

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- Provence Flowers Herbal Infusion (apple, nettle, whole verbena, fennel, natural flavouring, calendula, rose buds, strawberry, lavender, mallow, basil, rosemary, thyme) 4.00
- Almond Clouds Fruit Infusion (apple, pineapple, papaya, grapes, coconut, beetroot, cinnamon sticks, flavouring, almond, popcorn) 4.00
- Fruit Paradise Infusion (apple, hibiscus, pineapple, elderberries, mango, papaya, peach, orange pieces, orange peel, lemon pieces, fig) 4.00
- Summer Miracle Infusion (apple, lemongrass, orange peel, grapes, raspberries, strawberry) 4.00
- Good Mood Herbal Infusion (apple, hibiscus, orange peel, rosehip, papaya, pineapple, grapes, natural flavouring, strawberry, raspberries, Bourbon vanilla) 4.00



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Fresh Juices & Cold-Pressed Juices

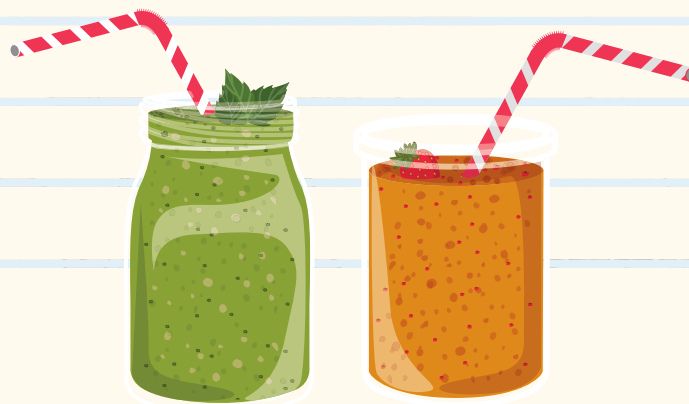
Fresh Orange Juice — 4.00

Orange, Grapefruit, Lime & Basil Juice 5.00

Cucumber, Green Apple & Ginger Juice 7.00

Orange, Carrot & Apple Juice 7.00

Grapefruit, Apple & Cinnamon Juice 7.00



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Fruit Juices

Organic Pineapple Juice 3.50

Organic Pear Juice 3.50

Organic Peach Juice 3.50

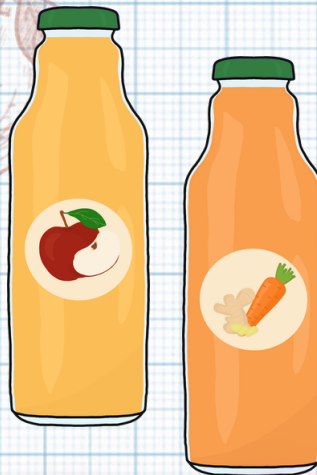
Organic ACE Juice (Orange, Carrot & Lemon) 3.50

Kohl Jonagold Apple Juice 4.00

Kohl Apple & Blueberry Juice 4.00

Kohl Apple & Elderberry Juice 4.00

Kohl Apple & Mandarin Juice 4.00



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Soft Drinks

Still or Sparkling Water (50 cl) 1.50

Chinotto 3.50

Coca-Cola (Glass Bottle) 3.50

Orange Soda 3.50

Italian Lemon Soda (Gazzosa) 3.50

Cedrata Tassoni (Italian Citron Soda) 3.50

Tonic Water 3.50

Crodino / Bitter Aperitif (Non-Alcoholic) 3.50

Sanpellegrino Cocktail (Non-Alcoholic Aperitif) 3.50

Iced Tea (Lemon or Peach) 3.50



Specialty Coffee

The term “specialty coffee” refers to green coffee beans of the highest quality, whose origin and processing methods are fully traceable. Like fine olive oils or premium wines, specialty coffee stands out for its exceptional characteristics, resulting not only from the quality of the beans themselves but also from careful processing, roasting and brewing.

When we speak of specialty green coffee, we refer to coffee free from defects and with a distinctive personality in the cup. It is not simply coffee without flaws—it is truly outstanding coffee. According to the Specialty Coffee Association of America (SCAA), a coffee can only be classified as specialty coffee if it possesses unique quality characteristics that give it a clearly recognizable identity.

Once a coffee scores at least 80 points in professional tasting, it may officially be classified as Specialty Coffee.

After choosing your coffee, you may select your preferred brewing method:



FRENCH PRESS



CHEMEX



AEROPRESS



V60



SIPHON COFFEE

Filter Coffee

Jamaica Blue Mountain® (one of the world's most prestigious coffees) 10

Mexico 6

Brazil 6

Colombia 6

Kenya 6

Indonesia 6



Please ask our staff which coffee origins are currently available.

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Theresianer Premium Lager – 33 cl (4.8% ABV) 6

Theresianer Vienna – 33 cl (5.3% ABV) 6

Theresianer Strong Ale – 33 cl (8.5% ABV) 6

Peroni – 33 cl (4.7% ABV) 3.50



Italian Craft Beers

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Sparkling Wines

- Valdobbiadene Prosecco Superiore (Glera - Veneto) 5/20
- Cuvée Brut Rosé (Chardonnay, Glera, Cabernet Franc - Veneto) 5/20
- Franciacorta Brut (Chardonnay, Pinot Bianco, Pinot Nero - Le Marchesine - Lombardy) 8/35
- Franciacorta Rosé (Chardonnay, Pinot Bianco, Pinot Nero - Le Marchesine - Lombardy) 8/35
- Franciacorta DOCG Cuvée Prestige Ca' Del Bosco (Chardonnay, Pinot Bianco, Pinot Nero - Ca' Del Bosco - Lombardy) 75 per bottle
- Bernard Remy Blanc de Blancs Champagne (100% Chardonnay) 12 (minimum two glasses) /50
- Bernard Remy Brut Rosé Champagne (60% Pinot Noir, 35% Chardonnay, 5% Pinot Meunier) 12 (minimum two glasses) /50
- Charles Heidsieck Blanc de Blancs Brut (Chardonnay - Reims, France) 100 per bottle
- Charles Heidsieck Rosé Réserve Brut (Chardonnay, Pinot Meunier, Pinot Noir - Reims, France) 110 per bottle

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- Perrier-Jouët Belle Epoque Brut 2014 (Chardonnay, Pinot Noir - Épernay, France) 340 per bottle
- * Dom Pérignon Brut 2012 (Chardonnay, Pinot Noir - Épernay, France) 420 per bottle



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White Wines

- Jermann Sauvignon (Sauvignon Blanc - Jermann - Friuli Venezia Giulia) 45 per bottle
 - Sauvignon DOC Venezia Terre Piane Ornella Bellia (Sauvignon Blanc - Ornella Bellia - Veneto) 6/22
 - Vermentino di Sardegna DOC (Vermentino - Costamolino Argiolas - Sardinia) 6/25
 - Pecorino Terre di Chieti Organic IGT (Pecorino - Tollo - Abruzzo) 6/22
 - Incrocio Manzoni (Manzoni Bianco DOC - Ornella Bellia - Veneto) 6/25
 - Oppidum Moscato di Terracina DOC Secco (Moscato - Cantina Sant'Andrea - Lazio) 6/20
 - Falanghina del Sannio DOP (Falanghina - Janare - Campania) 6/20
 - Alsace Pinot Blanc Tradition (Pinot Blanc - Charles Sparr - Alsace, France) 6/25
 - Pinot Grigio Venezia DOC (Pinot Grigio - Ornella Bellia - Veneto) 6/22
 - Vin de France Blanc "Cicada" (Grenache, Picpoul, Viognier - Domaine Chante Cigale - France) 6/25
 - Ribolla Gialla Nina Nunić (Ribolla Gialla - Klet Brda - Slovenia) 6/22
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- Mosel Riesling “Steinbock” (Riesling - Dr. Fischer - Germany) 6/25
 - Alto Adige Valle Isarco DOC Kerner (Kerner - Novacella Abbey - Trentino-Alto Adige) 7/35
 - Omnes Dies (Kerner, Yellow Muscat, Müller Thurgau - Novacella Abbey - Trentino-Alto Adige) 6/25
 - Traminer Aromatico Tre Venezie IGT (Traminer - Ca’ Ernesto - Veneto) 6/20
 - Gewürztraminer “Terrazze della Luna” (Gewürztraminer - Cavit - Trentino-Alto Adige) 6/25
 - Alto Adige DOC Gewürztraminer Sanct Valentin St. Michael Eppan (Gewürztraminer - St. Michael Eppan - Trentino-Alto Adige) 35 per bottle
 - Roero Arneis DOCG (Arneis - Clavesana - Piedmont) 6/28
 - Rioja Blanco DOCa Barrel Fermented (Viura - Viña Real - Spain) 6/22
 - Cervaro della Sala 2021 (Chardonnay, Grechetto - Antinori - Umbria) 130 per bottle



Rosé & Orange Wines

- Il Solista Chardonnay Orange Wine DOC (Chardonnay - L'Annunziata - Piedmont) 50 per bottle
- Pinot Grigio Rosato Venezia DOC (Pinot Grigio - Ornella Bellia - Veneto) 6/22
- Istade, Isola dei Nuraghi Rosato IGT (Cannonau - Sa Raja - Sardinia) 6/25
- Castlet Rosé (Barbera, Nebbiolo - Cascina Castlet - Piedmont) 6/28
- Giardino Rosé Santa Cristina (Cabernet Sauvignon, Merlot, Sangiovese, Syrah - Antinori - Tuscany) 6/28



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Red Wines

- Chianti Riserva DOCG (Sangiovese, Canaiolo, Mammolo, Petit Verdot - Le Ginestre - Tuscany) 6/25
- Barolo DOCG Lo Zoccolaio (Nebbiolo - Lo Zoccolaio - Piedmont) 70 per bottle
- Chianti Classico Riserva DOCG 2020 (Cabernet, Sangiovese - Antinori - Tuscany) 70 per bottle
- Valpolicella Ripasso Superiore DOC (Corvina, Rondinella, Molinara - Le Colline dei Filari - Veneto) 7/28
- Valpolicella DOC Boccascalucce (Corvina, Molinara, Rondinella - Vicentini Agostino - Veneto) 6/22
- Sicilia Nero d'Avola DOC (Nero d'Avola - Il Manto - Sicily) 6/22
- Morellino di Scansano DOCG Predella (Sangiovese - Predella - Tuscany) 6/22
- Dolcetto d'Alba DOC (Dolcetto - Il Pozzo - Piedmont) 6/22
- Lacrima di Morro d'Alba (Marotti Campi - Marche) 7/28
- St. Magdalener Alto Adige DOC (Schiava, Lagrein - Cantina Kaltern - Alto Adige) 6/25

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- Friuli Merlot DOC Le Marsure (Merlot - Teresa Raiz - Friuli Venezia Giulia) 6/22
 - Malbec Trevenezie IGT (Malbec - Ornella Bellia - Veneto) 6/22
 - Cabernet Sauvignon Venezia DOC Terre Piane (Cabernet Sauvignon - Ornella Bellia - Veneto) 6/22
 - Tignanello 2020 Antinori (Cabernet Franc, Cabernet Sauvignon, Sangiovese - Antinori - Tuscany) 250 per bottle
 - Amarone della Valpolicella Classico DOCG (Molinara, Corvina, Rondinella - Le Colline dei Filari - Veneto) 45 per bottle

Dessert Wines

- La Reginella Sweet Sparkling Wine from the Castelli Romani (Sant'Andrea - Lazio) 5/18
- Passito di Pantelleria DOC (Zibibbo - Sicily) 5
- Vino di Visciole (Cherry Wine) (Velenosi - Marche) 5



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Alcohol-Free Cocktails

Spritz (orange juice, non-alcoholic bitter, grapefruit) 6

Americano (apple, non-alcoholic bitter, cardamom, tonic water) 6

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

Violetta (lemonade, marasca cherry syrup, violet syrup) 7

Gin & Tonic (alcohol-free gin, tonic water) 7

Virgin Mojito (lime, mint, cane sugar, ginger ale) 7



Signature Cocktails

Vivi a Colori Spritz (violet, elderflower, Prosecco) 7

Cinnamon Spritz (cinnamon, Aperol, Prosecco) 7

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

Capri Spritz (Limoncello, lime, Prosecco) 7

Passion Spritz (passion fruit, Prosecco) 7

Mirto Spritz (myrtle liqueur, Prosecco) 7

Cherry Spritz (cherry, elderflower, lime, ginger beer) 7

Lychee Spritz (lychee, lime, Prosecco) 7

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

American Express (Campari and sweet vermouth infused with our coffee, cardamom, long pepper, Mediterranean tonic water) 8

Negroni Arnaldo's (cinnamon, spiced bitters, Campari, sweet vermouth, gin) 9

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

Sparkle Berry (vodka, cranberry, ginger ale) 7

Zest (gin, Aperol, Cointreau) 8



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Pineapple Margarita (pineapple, chili pepper, lime, tequila, mezcal) 8

Lavender Margarita (tequila, lavender, violet) 7

Pink Bohemian (Citadelle Gin, rose, maraschino, lime) 10

Snow White's Moral (vodka, apple, sambuca, cinnamon and mint) 9

Donna Rosa (gin, Campari, Cointreau) 8

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

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



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Classic Cocktails



Spritz (Aperol, Prosecco, soda) 7

Hugo (St-Germain, Prosecco, mint, lime, soda) 7

Mi-To (Campari, sweet vermouth) 7

Americano (Campari, sweet vermouth, soda) 7

Negroni (Campari, sweet vermouth, gin) 8

White Lady (gin, Cointreau, lime) 8

Aviation (gin, maraschino, violet, lemon) 9

Collins (sweet & sour mix, gin, soda) 7

*in & Tonic (price varies depending on the gin) from 7

Margarita (tequila, lime, Cointreau) 8

Paloma (tequila, lime, grapefruit) 7

Daiquiri (rum, lime, sugar) 7

Dirty Martini (gin, dry vermouth) 8

Apple Martini (apple, white vermouth, vodka) 8

Pornstar Martini (passion fruit, vodka, vanilla, Prosecco) 9

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Espresso Martini (coffee, vodka, Kahlúa, sugar) 8

Cosmopolitan (vodka, cranberry, Cointreau) 8

Mojito (rum, sugar, lime, mint) 8

Moscow Mule (vodka, lime, ginger beer) 7

Manhattan (whiskey, sweet vermouth, Angostura bitters) 9

Old Fashioned (whiskey, sugar) 8

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

Campari Sour (Campari, sweet & sour mix) 8

Amaretto Sour (amaretto, sweet & sour mix) 8

Gin Sour (gin, sweet & sour mix) 8

Vodka Sour (vodka, sweet & sour mix) 8

Whiskey Sour (whiskey, sweet & sour mix) 8



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Hot Cocktails

Mulled Wine (red wine, cinnamon, star anise, cloves, orange) 5

Irish Coffee (Irish whiskey, espresso, whipped cream) 8

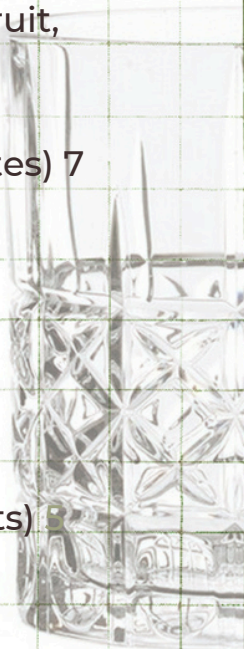
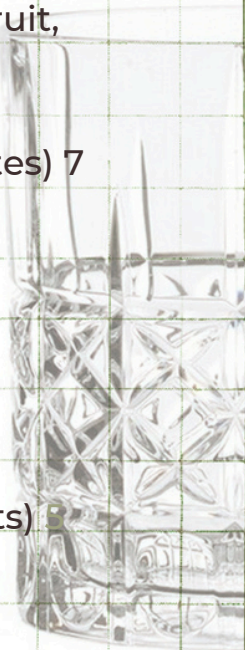
Hot Toddy (whiskey, water, honey, cinnamon, lemon and cloves) 8

Mandarin Punch 4



vivi a colori

RATING		DR. BY		CH. BY		ASSIGNMENT		UNIT	
Spirits Our favourites Gin Citadelle – France (delicate and fresh, with notes of violet, iris and almond) 6 Tabar – Italy (bold yet delicate aromas, citrus notes, cardamom and anise) 7 David – Italy (floral and citrus aromas, smooth and pleasant) 8 Vodka Belvedere – Poland (crystal-clear and bright with delicate notes of vanilla, cream and hints of rye) 6 Snow Leopard – Poland (clean and precise on the nose, with dried fruit, anise and vanilla notes) 7 Beluga – Siberia (smooth and full-bodied with honey and vanilla notes) 7 Tequila Patrón Silver Tequila – Mexico (fresh agave aroma with citrus and pepper notes) 7 Gusano Rojo Mezcal – Mexico (smoky character with hints of peanuts) 8									



Whisky

Puni Gold – Italy (fragrant and elegant, with notes of summer fruits and vanilla) Italian Malt 8

Port Charlotte – Scotland (dry and earthy with notes of caramel, vanilla and nutmeg) Peated Single Malt 8

Johnnie Walker Gold Label – Scotland (bright and refined, with hints of incense, vanilla, honey and broom flowers) Blended 9

Woodford Reserve – USA (smooth and rich, with notes of vanilla, cocoa and tobacco) Bourbon 8

Rum

Botafofo – Caribbean (sweet and enveloping, with notes of vanilla, chocolate and orange) Spiced Rum 6

Mount Gay XO – Barbados (smooth and complex, fruity and spicy aromas with lightly toasted and smoky notes) 7

Zacapa XO – Guatemala (smooth, rich and deep, with notes of wood, ripe fruit, dark cocoa and vanilla) 20

vivi a colori

UNITAR

CH. BY

DR. BY

UNITAR
ASSIGNMENT
8

Amari & Digestifs

Jefferson 6

Amaro del Ciclista (Italian herbal bitter) 4

Amaro Etrusco (Italian herbal bitter) 4

Ratafià (traditional fruit liqueur) 4

Buttero White Grappa 4

Berta Barrel-Aged Grappa 5

Cocchi Sweet Vermouth 5

Del Professore Vermouth 6

Antica Formula Sweet Vermouth 7

Courvoisier V.S.O.P. Cognac 7

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**“We need to create places
where we can pause our
haste and wait for the soul.”**

Tonino Guerra



@cosamimettooggi