

SERVICE AT THE BAR



PANINOTECA BAR QUADRONNO

SPECIALITÀ ITALIANE E INTERNAZIONALI
DAL 1964

MILANO - NEW YORK



PROSCIUTTO CRUDO DI PARMA



GRAN RISERVA STAGIONATO OLTRE 18 MESI

Olivo
Morgante
SALSAMENTARIA®

PROSCIUTTO COTTO NAZIONALE ALTA QUALITÀ

PROSCIUTTO DI PRAGA



AFFUMICATO CON LEGNO DI FAGGIO



ANGORIS

VINI FRIULANI DAL 1648

TUTTI I CIBI POSSONO CONTENERE ALLERGENI, COME INGREDIENTE O IN TRACCE.
CHIEDERE INFORMAZIONI ALLO STAFF.

PANINOTECA BAR QUADRONNO

SPECIALITÀ INTERNAZIONALI

VIA QUADRONNO, 34 - MILANO - TELEFONO 02 58306612

WWW.BARQUADRONNO.IT

MILANO - NEW YORK



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AFFETTERIA AND BAR

	EURO
ESPRESSO	1,20
MAROCCHINO	1,50
DECAFFEINATED COFFEE	1,50
DECAFFEINATED MAROCCHINO	1,70
LIQUEUR COFFEE	2,00
COFFEE WITH CREAM	3,00
BARLEY COFFEE SINGLE	1,60
BARLEY COFFEE DOUBLE	2,00
CAPPUCCINO	1,70
DECAFFEINATED CAPPUCCINO	1,80
SOYA CAPPUCCINO	1,90
GINSENG SINGLE	1,60
GINSENG DOUBLE	2,00
CHAMOMILLE TEA	2,50
ICED COFFEE	4,50
MILK	1,20
MILK WITH COFFEE	2,00
SOJA MILK	1,50
SOJA MILK WITH COFFEE	2,50
COFFEE CREAM (COLD)	2,50
HOT CHOCOLATE	5,00
HOT CHOCOLATE WITH CREAM	5,50
CROISSANT GR.60	1,60
CROISSANT GR.30	0,90
COOKIES AND MUFFINS (1)	2,50
SOFT DRINKS, JUICES AND SYRUPS	3,50
FRESH FRUIT JUICES	5,00
SMOOTHIES	7,00
MINERAL WATER - GLASS	0,80
MINERAL WATER - BOTTLE 50 CL	1,50

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SSERTS

	EURO
NOUGAT OR TARTUFO SEMIFREDDO	4,00
ICE CREAM WITH COFFEE	5,00
ICE CREAM WITH WHISKY	6,00
SEASONAL FRUIT SALAD	5,50
FRUIT SALAD WITH ICE CREAM	6,50
CAKE SLICE (1)	4,50
CAKE SLICE (1) WITH ICE CREAM	6,00

(1) DEFROSTED PRODUCT



Fruit and Vegetable Extracts

Fruit and vegetable juices made from a delicate and slow process, to avoid the products overheating and keeps the flavour, color and nutrients

		EURO
ENERGIZING	Mixed fruits, carrot, ginger (cl. 33)	7,00
NUTRIENT	Orange, carrot, fresh lemon (cl. 33)	7,00
TONIC	Apple, carrot, pineapple (cl. 33)	7,00
REFRESHING	Grapefruit, cucumber, apple (cl. 33)	7,00
VITAMINS	Apple, orange, pineapple (cl. 33)	7,00

APERITIF AND LIQUEURS

	EURO
INTERNATIONAL COCKTAILS	10,00
INTERNATIONAL COCKTAILS gin or vodka based	16,00
INTERNATIONAL COCKTAILS champagne based	18,00
APERITIFS AND VERMOUTH	6,50
SOFT DRINKS AND JUICES WITH NIBBLES	6,50
SHAKED CAMPARI WITH GIN OR VODKA	8,00
APEROL OR CAMPARI SPRITZ	10,00
PERNORD RICARD	10,00

WINE BY THE GLASS

	EURO
WHITE WINE	6,00
RED WINE	6,00
SPUMANTE	6,00
SPUMANTE PROSECCO RISERVA 50Mo QUADRONNO	7,00
PREMIUM BUBBLES BY THE GLASS	
CA' DEL BOSCO	13,00
MOET & CHANDON	16,00



DRAUGHT BEERS

	EURO
LAGER SML - Carlsberg lager 5°	5,00
LAGER MED - Carlsberg lager 5°	7,50
RED SML - Grimbergen abbazia 6,5°	5,00
RED MED - Grimbergen abbazia 6,5°	7,50
BLONDE BEER SML - Poretti 4 luppoli 5,5°	5,00
BLONDE BEER MED - Poretti 4 luppoli 5,5°	7,50
BLANCHE SML - Grimbergen abbazia 6,5°	5,00
BLANCHE MED - Grimbergen abbazia 6,5°	7,50

BOTTLED BEERS

	EURO
TUBORG lager 5° (can) (33cc)	4,50
BECK'S pilsener 5° (33cc)	5,50
CORONA extra 4,6° (33cc)	5,50
MENABREA lager 4,8° (33cc)	5,50
PILSENER URQUELL lager 4,4° (33cc)	5,50
CERES STRONG lager 7,7° (33cc)	5,50
TENNENT'S bock 9° (33cc)	5,50
CHIMAY belgian trappist brewery 7° (33cc)	7,00
ROCHEFORT 6 belgian red trappist 7,5° (33cc)	7,00
SEASONAL IPA 5,5° (33cc) (please ask the bartender the quality available)	7,00
CHIMAY belgian trappist brewery 9° (33cc)	7,00
KEILER WEISSE german pils 4,9° (50cc)	7,50
KEILER LAND PILS german pils 4,9° (50cc)	7,50



SPECIAL PANINI

EURO 9,00

PRAGA COMPLETO	Praga ham  , brie cheese, game pâté
VIP	Praga ham  , herb cheese, tomato
SPALMATINA	Praga ham  , camembert cheese, tabasco
PRIMAVERA	Praga ham  , brie cheese, tomato, bourguignonne sauce
PRAGA FUME'	Praga ham  , scamorza cheese, pink sauce, radicchio
LISBONA	Praga ham  , camembert cheese, game pâté, Porto
GHIRIBIZZO	Cooked ham  , brie cheese, game pâté
DESIREE	Cooked ham  , fontina cheese, bourguignonne sauce
QUATTRO STAGIONI	Cooked ham  , caprino tuna cheese
SLARGA FKA	Vienna sausage, bacon, fontina cheese, onion
PLUTO	Vienna sausage, english mustard, tabasco, ketchup
BOLOGNESE	Bologna ham, camembert cheese, lombard peppers
RUBIO'S	Bologna ham, black truffle Pecorino cheese, fig lam
TANDEM	Cremonese salami, game pâté, camembert cheese
PANDINO	Cremonese salami, fontina cheese, lettuce, mayonnaise
PISOLO	Bacon, scamorza cheese, mushrooms, pink sauce
PEPPA DIG	Bacon, zola cheese, rocket, sun-dried tomatoes
MOSCOW	Coppa ham, camembert cheese, sliced lemon, rocket salad, vodka
GIA' FATTO?	Coppa ham, raspadura cheese, rocket salad, sun-dried tomatoes, tartare sauce
RIGOLETTO	Coppa ham, herb cheese, artichokes, balsamic vinegar
ARABO	Cooked spicy salami, chilli pepper, ketchup, tabasco
STADIO	Cooked spicy salami, scamorza cheese, onion, BBQ sauce
RUSPANTE	Turkey, tomato, herb cheese, tabasco
WEEKEND	Turkey, fontina cheese, courgette, truffle oil
PEPITO	Porchetta, bourguignonne sauce, fontina cheese
GERRY'S	Porchetta, scamorza cheese, aubergines in EVO oil, tabasco
FELIX	Spicy salami, raspadura cheese, aubergines in EVO oil, dried-tomatoes
BRICKLAYER'S	Spicy salami, smoked scamorza cheese, salad, mayonnaise



EURO 9,00

ULTIMO TANGO	Fiocco ham, butter
TENTAZIONE	Fiocco ham, herb cheese, cognac
CORTINA	Fiocco ham, mozzarella, game pâté
TIP-TAP	Roast-beef, tomato, bourguignonne sauce
ARSENAL	Roast-beef, raspadura cheese, tomato, pink sauce
LONDON EYE	Roast-beef, rocket salad, artichokes, tomato, bourghignonne sauce
COSACCO	Bresaola, camembert cheese, sliced lemon, vodka
ANNIVERSAIRE	Bresaola, camembert cheese, tomato, olive pate
MONTE ROSA	Bresaola, scamorza cheese, tomato, rocket salad, pink sauce
MODENA	Bresaola, mozzarella, pachino tomato, rocket salad, balsamic vinegar
VALTELLINA	Bresaola, herb cheese, sliced lemon, rocket salad, vodka
KALIMETT	Cured Parma ham  , tomato, herb cheese, onion
CHIC	Cured Parma ham  , brie cheese, truffle oil
BUENA VISTA	Cured Parma ham  , game pâté, rum, pink sauce
AMBROSIANO	Cured Parma ham  , mozzarella, pachino tomato, rocket salad
PACHINO	Cured Parma ham  , brie cheese, pachino tomato, rocket salad, balsamic vinegar
NON TI SCORDAR DI ME	Speck, brie cheese, game pâté
TOK-TOK	Speck, scamorza cheese, tomato, pink sauce
COURMA	Speck, zola cheese, fig jam
PIPPO	Tongue, fontina cheese, tomato, béarnaise sauce
QUADRONNO	Tongue, tomato, tabasco, Quadronno sauce
VEGETALE	Courgette, aubergine, mozzarella (available warm or cold)
VEGA	Aubergine, courgette, salad, tomato, olive pâté
COCKTAIL DI FORMAGGI	Mixed french cheeses (camembert cheese, brie cheese, herb cheese)
PAZZA IDEA	??? Up to the barman ???

FAITE'

Choose the ingredients, we prepare it for you, as you want
(one cured meat, one cheese, one sauce e/o vegetables)

EURO
10,00



BASIC PANINI

"Made it with a single ingredient and no sauces, proposed in a freshly baked francesino loaf"

	EURO
SALAMI OF YOUR CHOICE AND CHEESE	9,00
SALAMI OF YOUR CHOICE AND GRILLED VEGETABLES	9,00
MORTADELLA BOLOGNESE	7,00
BACON	7,00
COOKED HAM 	7,00
SMOKED COOKED HAM 	7,00
SPICY SALAMI	7,00
CREMONESE SALAMI	7,00
VIENNA SAUSAGE AND SOURKROUT	7,50
COPPA HAM	7,50
FELINO SALAMI	7,50
SPICY COOKED SALAMI	9,00
PORCHETTA	9,00
TURKEY	9,00
CURED HAM 	9,00
SPECK	9,00
FIOCCO PEPPERED HAM	9,00
ROAST-BEEF	9,00
BRESIOLA	9,00
GORGONZOLA CHEESE	9,00
COOKED HAM AND GORGONZOLA CHEESE	9,00
PASTRAMI	11,50
COOKED HAM  AND SHRIMPS	11,50
BOAR HAM	15,00
CURED ZIBELLO CULATELLO HAM	16,00
SMOKED SALMON	16,00

TOAST

	EURO
TOAST (COOKED HAM AND FONTINA CHEESE)	6,00
STUFFED TOAST	6,00
TOAST VEGETARIANO (FONTINA CHEESE, COURGETTE, DRIED-TOMATOES, BASIL SAUCE)	7,00
SPECIAL TOAST	7,00



REWARDED PANINI

	EURO
PALMA D'ORO VINCITORE "PANINO D'ITALIA" 1998 Bresaola, shaved bottarga, aurora sauce, game pâté	15,00
SIXTY-FOUR FINALISTA "SNACK FESTIVAL" 2008 Cured Zibello's culatello, rocket salad caprino mousse	15,00
FASHION VICTIM TERZO CLASSIFICATO "ARTISTA DEL PANINO" 2017 Bresaola, candied orange caprino mousse, onion, pink pepper, Vodka Martini flavored	15,00

PREMIUM PANINI

	EURO
LE MATTHIEU Bresaola, mozzarella, sun-dried tomatoes, rocket salad, balsamic vinegar	9,00
SNOB Pastrami, tomato, mexican sauce	11,50
212 Pastrami, raspadura cheese, dried- tomatoes, bourguignonne sauce	11,50
NEWYORKER Pastrami, fontina cheese, gherkins, english mustard	11,50
IL DISTRICT Praga ham, stracciatella, Cantabrian anchovies, limes	11,50
SUR LA PLAGÉ Mozzarella cheese, tomato, Cantabrian anchovies, pesto sauce	11,50
ÉL MILANÉS Smoked goose breast, game pâté, port, black pepper	15,00
RE DI SIENA Boar ham in EVO oil, black truffle pecorino cheese, mushrooms, lime	15,00
TARTUFOTTO Wild boar ham, stracciatella, lettuce, truffle oil	15,00
SAINTE TROPEZ Smoked salmon, salad, tomato, Tropea onions, mayonnaise	16,00
MONTECARLO Smoked salmon, pachino tomato, Tropea onions, rocket salad, balsamic vinegar	16,00
ACAPULCO Smoked salmon, herb cheese, salad, guacamole sauce	16,00
MONTENAPOLEONE Cured Zibello culatello ham, stracciatella	16,00

CANAPES

	EURO
CAVIAR please ask the waiter for the price as it's defined by the quality available	
SHRIMPS - OIL AND LEMON OR PINK SAUCE	11,50
ARTICHOKEs AND SHRIMPS	11,50
MIXED FRENCH CHEESES	11,50
GAME PÂTE' TRADITION FRANÇAISE	11,50
PÂTE' FOIS GRAS	15,00
PATA NEGRA JAM	15,00
SHRIMP COCKTAIL hot canape, oil, lemon and pepper or pink sauce	15,00
SMOKED SALMON	16,00
SALMON EGGS	16,50



DISTILLED AND LIQUEURS BY THE GLASS



	EURO
PUNCH	5,00
NATIONAL DISTILLED	5,50
INTERNATIONAL DISTILLED	8,00
CALVADOS	8,00
PORTO, SHERRY	7,00
TRADITIONAL SWEET ITALIAN WINE	7,00
MARC DE CHAMPAGNE	8,00
COGNAC, ARMAGNAC, SPANISH BRANDY	12,00

SPECIAL WHISKEY AND RUM BY THE GLASS



	EURO
LAPHROAIG	15,00
TALISKER	15,00
OBAN	15,00
ARDBEG	15,00
CAOL ILA	15,00
GLENMORANGIE 10 YO AGED	15,00
BOURBON BUFFALO TRACE	15,00
LAGAVULIN	15,00
APPLETON RUM JAMAICA	15,00
RUM AGRICOLO MARTINIQUE	15,00
RUM DIPLOMATICO RISERVA	15,00
ZACAPA 23 ANOS	15,00



ALLERGEN LIST

ALLERGENS	EXAMPLES
CELERY	Soups, vegetable stocks, cut in small pieces
GLUTEN	Barley, oats, bread, cereals, Khorasan wheat, wheat
CRUSTACEANS	such as prawns, crabs and lobsters
EGGS	Mayonnaise, egg pasta, omelette
FISH	Including anything that with a small percentage
LUPIN	Present in many vegan dishes, roasts, salami, and flour
MILK	Cheese, yoghurt, cakes, biscuits, ice cream
MOLLUSCS	such as mussels and oysters
MUSTARD	Sauces and dressing
PEANUTS	Sauces and dressing
SESAME	Bread and certain flours
SOYBEANS	Milk, tofu, spaghetti etc.
SULPHUR DIOXIDE AND SULPHITES	if they are at a concentration of more than ten parts per million. Sausages, gravy, wine, alcohol
THREE NUTS	such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts





HARDY

IL CAFFÈ DI MILANO

Insieme da cinquant'anni