CAFFÈ NERO DRINKS MENU

We are obsessive in the creation of excellent espresso. We roast all our coffee in our European Roastery where our Master Roasters personally taste every batch we produce.

COFFEE

Award-winning Classico or smooth Milano

Espresso

A single espresso, the heart of all our drinks.

Espresso Ristretto

A shorter extraction of espresso made with less water for a stronger flavor.

Americano

Two shots of our espresso, diluted with steaming hot water. A milder coffee.

Brewed Coffee

Created and roasted in the Italian tradition to deliver a full bodied, sophisticated, rich and vivid coffee flavor.

Cappuccino

Our espresso combined with steamed velvety milk and sealed with a thick layer of micro foam. Add a light dusting of chocolate powder to your taste.

Caffè Latte

Our signature espresso, blended with plenty of silky smooth milk and finished with a light layer of foam.

Espresso Macchiato

A single shot of our espresso, a touch of milk and finished with a dolop of foam.

Espresso con Panna

Two shots of our signature espresso, topped off with a swirl of whipped cream.

HOT SPECIALTY

Caffè Mocha

Espresso, chocolate and steamed milk, topped with cream, dusted with chocolate.

White Chocolate Mocha

Espresso, white chocolate, steamed milk, topped with cream and dusted with chocolate.

Caramelatte

Two shots of our rich espresso, with steamed milk, a shot of caramel syrup, a layer of whipped cream and topped with caramel sauce.

Hot Chocolate

A sweet and milky chocolate drink topped with milk foam or fresh whipped cream, and Belgian chocolate shavings.

Hot Apple Cider

Old fashioned Apple Cider, sourced from local orchards and steamed to heighten the natural sweetness.

Chai Latte

A balanced blend of cinnamon, spices, black tea and sugar infused with silky smooth steamed milk, 99% caffeine free.

Tea

Sencha Green, Earl Grey, English Breakfast, Peppermint, Chamomile, Rooibos Vanilla.

ICFD DRINKS

Iced Coffee Cold brewed overnight to give a richer, fuller iced coffee.

Iced Latte

Espresso, milk and a hint of sweetness over ice, can also be made with soy milk.

BLENDED COFFEE

Classic Frappé Latte

Our best selling coffee milkshake, made with our espresso, milk, ice and our special frappe blend that is also low in fat.

Mocha Frappé Latte

Our best selling coffee milkshake made with our espresso, chocolate powder, milk and ice blended together.

FRAPPÉ CRÈME

Coffee & Caramel

Our Classic Frappé Latte with a base of caramel sauce, topped with fresh whipped cream and a caramel swirl.

Strawberry & Vanilla

Sweet strawberries and velvety vanilla blended and poured onto a layer of strawberry puree. topped with lashings of cream and strawberry swirl.

Banana & Caramel

A blend of sweet banana and vanilla on a layer of golden caramel, topped with freshly whipped cream and a flourish of caramel sauce.

FRESH JUICES

Orange, Grapefruit, Naked Juices

SMOOTHIES

Mango Fruit A fruity frozen blend of mangos and oranges.

Strawberry Banana

A delightful blend of strawberries and bananas.

Strawberry

Strawberry Fraise blended with ice.

BOTTLED DRINKS

San Pellegrino Water, Coke, Diet Coke, Cedrata, Honest Teas, Chocolate Milk, Apple Juice

Our milk is locally sourced from High Lawn Farm





CAFFÈ NERO FOOD MENU

We bake pastries, cookies and make fresh salads and sandwiches every morning in our kitchen. We also bring in quality baked goods from Leo's Bakery in South Boston, and fresh bread from Nashoba Brook Bakery every day.

BREAKFAST

Oatmeal, Granola and Milk, Bacon and Cheese Croissant, Ham and Cheese Croissant, Breakfast Sandwich, Hard Boiled Eggs, Yogurt Parfait, Greek Yogurt, Fresh Fruit Pots, Fresh Fruit Pieces.

Pastries

Butter Croissant, Pain Au Chocolat, Pain Au Raisin, Almond Croissant.

SANDWICHES

Caffè Nero Breakfast Sandwich

Baked frittata made with fresh eggs, roasted tomatoes, bacon with emmental cheese and arugula served on a toasted ciabatta.

Caprese on Baguette

Fresh mozzarella, garden fresh tomatoes, basil leaf and extra virgin olive oil.

Prosciutto de Parma with

Mascarpone

The crown jewel of hams with a touch of mascarpone pressed on a baguette.

Roast Turkey and Brie with Cranberry Chutney

A pressed roast turkey with cranberry chutney, brie & caramelized onions.

Ham & Cheese Baguette Rosemary ham with emmental cheese with butter on a baguette.

Roast Beef with Caramelized Onions & Grainy Mustard

Tender roast beef with sharp cheddar cheese topped with sweet caramelized onions and a dijon horseradish served on a baguette.

Roasted Vegetable Focaccia

Focaccia pressed with roasted peppers, eggplant, squash and zucchini and an olive tapenade spread drizzled with pesto aioli.

Tuna Salad Sandwich on Ciabatta

All white tuna tossed with celery and mayonnaise served with baby field greens on a ciabatta.

BLT

Bacon, lettuce and tomato with pesto aioli served on a ciabatta.

Artisan Italian on Focaccia

Rosemary ham, salami and mortadella topped with provolone and olive salad.

SALADS

Insalata Caprese with Fresh Bread

Sliced fresh mozzarella, local vine ripened tomatoes, basil and extra virgin olive oil.

Antipasto with Fresh Bread

Cured Italian meats and cheese, marinated vegetables and roasted tomatoes with a white bean salad and olives.

Mediterranean with Pitta Bread

Tabbouleh served with hummus and grape leaves and a cucumber salad.

SWEET TREATS

Muffins & Scones

Belgian Chocolate, Blueberry Muffin, Lemon Poppy Seed, Orange Cranberry, Raisin Scone, Chocolate Scone.

Loafs & Bars

Banana Bread, Carrot Loaf Cake, Zucchini Bread, Granola Bar, Caramel Shortbread, Belgian Chocolate Brownie, Gluten Free Brownies, Apple Coffee Cake.

Cookies

Chocolate Chip Cookies, Oatmeal Raisin Cookies, Ginger Molasses Cookies, Seasonal Cookies, Gluten Free Cookies.

Cakes

Limoncello Mascarpone Cake, Five Layered Chocolate Cake, Cappuccino Cake, Toasted Almond Cake, Cheese Cake.

Treats & Chocolate

Almond Biscotti, Cannoli, Tortina, Baci Chocolate, Chocolate Coffee Beans, Italian Mints, Italian Chocolate Bar, Individual Italian Chocolate, Loacker Cookies.

> 560 Washington Street Boston, MA 02111 enquiries.us@caffenero.com

