



---

~ COFFEE ~

---

CAFFÈ ESPRESSO / ESPRESSO COFFEE	€ 7,00
CAFFÈ DOPPIO / DOUBLE SHOT ESPRESSO COFFEE	€ 10,00
CAFFÈ DECAFFEINATO / DECAFFEINATED COFFEE	€ 7,00
CAFFÈ AMERICANO / AMERICANO COFFEE	€ 8,00
CAFFÈ MACCHIATO / ESPRESSO WITH A DROP OF MILK	€ 7,00
CAFFÈ CON PANNA / COFFEE WITH CREAM	€ 9,00
CAFFÈ CORRETTO / COFFEE WITH A SHOT OF LIQUOR	€ 10,00
CAFFÈ FREDDO / ICED COFFEE	€ 9,00
CAFFÈ FREDDO SHAKERATO / SHAKED ICE COFFEE	€ 10,00
CAFFÈ MAROCCHINO / ESPRESSO, COCOA, AND MILK	€ 10,00
CAFFÈ D'ORZO / BARLEY COFFEE	€ 7,00
CAFFÈ AL GINSENG / GINSENG COFFEE	€ 8,00
CREMA CAFFÈ / COFFEE CREAM	€ 9,00
CAFFÈ CON CIOCCOLATO / COFFEE WITH CHOCOLATE	€ 9,00

---



---

~ HOT BEVERAGES ~

---

HOT OR COLD MILK (FULL-FAT, LOW-FAT, SOY)	€ 8,00
CAPPUCCINO - HOT OR COLD	€ 10,00
CAFFÈ LATTE (FROTHED MILK AND ESPRESSO) - HOT OR COLD	€ 10,00
LATTE MACCHIATO (FROTHED MILK WITH DROP OF ESPRESSO)	€ 10,00
BARLEY CAPPUCCINO	€ 10,00
GINSENG CAPPUCCINO	€ 10,00
CAPPUCCINO WITH CHOCOLATE AND CREAM	€ 14,00
HOT CHOCOLATE	€ 14,00
IRISH COFFEE	€ 20,00
CAMOMILE - HERBAL TEA	€ 15,00
FRESHLY SQUEEZED ORANGE JUICE	€ 12,00
TEAS:	€ 15,00
ENGLISH BREAKFAST TEA	
EARL GREY	
DARJEELING	
LAPSANG SOUCHONG	
SCENTS OF THE ORIENT (BLACK TEA, CLOVES, CARDAMOM, FLAVOURINGS)	
DECAFFEINATED CEYLON OP TEA	
GREEN TEA	
GREEN TEA WITH WILD STRAWBERRIES AND ROSE BUDS	
SUMMER DAWN (BLACK TEA, GREEN TEA, ROSE BUDS, SUNFLOWER PETALS)	
PEACH GREEN TEA - MINT GREEN TEA	
JASMINE GREEN TEA	€ 18,00
WHITE TEA - RED TEA	€ 18,00

---



---

## ~ BEVERAGES ~

---

NATURAL OR SPARKLING MINERAL WATER 1/4	€ 5,00
NATURAL OR SPARKLING MINERAL WATER 1/2	€ 7,00
ICED TEA (UNFLAVOURED, LEMON,, PEACH, GREEN TEA)	€ 12,00
FRESHLY SQUEEZED ORANGE JUICE	€ 12,00
LEMONADE (TRADITIONAL, STRAWBERRY, PEACH)	€ 12,00
FRUIT JUICE	€ 10,00
CEDRATA (SPARKLING CITRON DRINK) - SPRITE	€ 10,00
CHINOTTO (BITTER CITRUS DRINK)	€ 10,00
COCA COLA - COCA LIGHT - ZERO	€ 10,00
ORANGEADE - BITTER ORANGEADE	€ 10,00
LEMON SODA - ORANGE SODA	€ 10,00
TONIC WATER - SODA WATER - GINGER ALE	€ 10,00
SCHWEPPE'S LEMON - ORANGE	€ 10,00
SYRUPS: SOUR BLACK CHERRY, MINT, ORZATA	€ 10,00
TROPICAL (MILK, MINT, ORZATA)	€ 14,00

---



---

## ~ CAKES AND BISCUITS ~

---

CROISSANT OR BRIOCHE	€ 5,00
MINI CROISSANT	€ 3,50
APRICOT JAM TART	€ 10,00
SOUR CHERRY JAM TART	€ 10,00
APPLE MERINGUE TART	€ 14,00
CUSTARD AND PINE NUTS TART	€ 12,00
APPLE CAKE - APPLE STRUDEL	€ 12,00
CIAMBELLONE ORANGE AND CINNAMON	€ 12,00
SOFT CHOCOLATE CAKE	€ 12,00
RICE PUDDING	€ 10,00
TARTLETS (APPLE - PINE NUTS - WILD STRAWBERRIES - MIXED FRUIT)	€ 14,00
APPLE OR RICOTTA PUFF	€ 10,00
CHOCOLATE OR MIXED BERRIES MUFFIN	€ 10,00
SHORTBREAD BISCUIT (APRICOT JAM - SOUR CHERRY JAM - GIANDUJA)	€ 6,00
PASTICCOTTO (CUSTARD AND AMARENA CHERRY FILLING)	€ 8,00
GIANDUJA FILLED RAVIOLI	€ 6,00
MINI PASTRY	€ 5,00
TEA BISCUITS (PER PORTION)	€ 7,00

*ACCORDING TO THE SEASON AND AVAILABILITY*

---



---

~ CAKES AND DESSERTS ~

---

ORANGE BAVARIAN CREAM TORTE	€ 14,00
CHEESECAKE	€ 14,00
WILD STRAWBERRIES OR MIXED BERRIES TART	€ 14,00
RICOTTA AND CHOCOLATE TART	€ 14,00
LEMON DELICE - COFFEE DELICE	€ 14,00
MIMOSA CAKE WITH WILD STRAWBERRIES	€ 14,00
NEAPOLITAN PASTIERA (RICOTTA TART)	€ 14,00
PISTACCHIO AND RICOTTA TORTE	€ 14,00
MIXED FRESH FRUIT TORTE	€ 14,00
MERINGUE TORTE	€ 14,00
RICOTTA AND PEAR TORTE	€ 14,00
SACHER TORTE - CAPRESE (CHOCOLATE AND ALMONDS)	€ 14,00
TIRAMISÙ - ZUPPA INGLESE	€ 14,00
RUM BABÀ	€ 14,00
SICILIAN CANNOLO	€ 14,00
CRÈME BRÛLÉE - PANNA COTTA	€ 14,00
MARRON GLACÉS	€ 5,00
PRALINES	€ 5,50

*ACCORDING TO THE SEASON AND AVAILABILITY*

---



---

~ ICE CREAMS - WATER ICES - FRUIT ~

---

SMALL ICE CREAM	€ 10,00
MIXED ICE CREAM	€ 16,00
VIENNESE ICE CREAM	€ 16,00
SPRINGTIME ICE CREAM (MIXED FRUIT FLAVOURS)	€ 16,00
FRUIT SHAKE	€ 16,00
ICE CREAM WITH LIQUOR	€ 16,00
ICE CREAM WITH COFFEE	€ 16,00
ICE CREAM WITH HOT CHOCOLATE	€ 16,00
COFFEE WATER ICE, WITH OR WITHOUT CREAM	€ 16,00
LEMON WATER ICE	€ 16,00
LEMON OR COFFEE SORBET	€ 16,00
MANDARIN OR MELON SORBET	€ 16,00
“CAFFÈ GRECO” SPARKLING WINE SORBET	€ 16,00
ICE CREAM SODA	€ 16,00
FRESH FRUIT SALAD	€ 16,00
BOWL OF STRAWBERRIES WITH OR WITHOUT CREAM	€ 16,00
BOWL OF WILD STRAWBERRIES OR MIXED BERRIES	€ 20,00

*ACCORDING TO THE SEASON AND AVAILABILITY*

---



---

## ~ SOFT DRINK ~

---

LEONE XIII (PAN DI ZENZERO, HM PASSION FRUIT, ANANAS, ARANCIA, LIME, GINGER BEER)	€ 21,00
GUTTUSO (POMPELMO ROSA, LIME, HM FASSIONOLA, AMARENA 1905)	€ 21,00
BRAHMS (ANANAS, LIME, HM ORZATA, PAN DI ZENZERO, CHOCO COOKIES, CANNELLA)	€ 21,00
SCHOPENHAUER (INFUSO CARCADÈ E FRUTTI ROSSI, MELOGRANO, HM VANIGLIA, INDIAN TONIC)	€ 21,00
MADAME BUTTERFLY (HM PASSION FRUIT, ANANAS, ARANCIA, LIME, CEDRATA)	€ 21,00
PUCCINI (HONEY MIX, LIME, HM PASSION FRUIT, CRODINO)	€ 21,00
LA DOLCE VITA (LIQUIDO DI GOVERNO 1905, VIOLETTA, LIME, BITTER BIANCO)	€ 21,00
FELLINI (MELA ROSSA, LIME, CHAI 1905, CHINOTTO)	€ 21,00
D'ANNUNZIO (HM ZAFFERANO, VANIGLIA, LIME, MELA ROSSA, SODA)	€ 21,00
ANGELIKA (INFUSO CAMOMILLA, SAMBUCO 1905, LIME, HONEY MIX, INDIAN TONIC)	€ 21,00
GUBINELLI (ORANGE, POMPELMO, BITTER ROSSO)	€ 21,00



---

## ~ COCKTAILS ~

---

 UN AMERICANO AL CAFFÈ GRECO (MARENDRY 1905, VERMOUTH DEL PROFESSORE, CIOCCOLATO 1905, DROPS BITTER SECRET, INDIAN TONIC, ZEST ORANGE)	€ 25,00
 CAFFÈ GRECO GOLD (CRÈME DE LICHEE, VODKA, LIME, IBISCUS, TURKEY ROSE, RED FRUITS)	€ 30,00
 GOGOL (BOURBON WHISKY, HAZELNUT LIQUOR, SWEET VERMOUTH, CHOCO BITTER)	€ 25,00
 LADY D (JAMAICAN RUM, HM ZAFFERANO, VERMOUTH AMBRATO, BIANCOSARTI, INDIAN TONIC)	€ 25,00
 DE CHIRICO (PREMIO RAMAZZOTTI, BITTER ROUGE, ORANGE BITTER, CHINOTTO, SCORZA D'AGRUMI)	€ 25,00
 CARNERA (SLOE GIN, AMARO AL CARCIOFO, BITTER RISERVA, SWEET VERMOUTH, ANGOSTURA, CHINOTTO)	€ 25,00
 CARDINAL PECCI (BLENDED RUM, HM FASSIONOLA, HONEY MIX, LIME)	€ 25,00
 ANDERSEN (ARMAGNAC, VERMOUTH DEL PROFESSORE, BITTER RESERVE, NOCCIOLA 1905, LIQ. AL CAFFÈ)	€ 25,00
 MASCAGNI (DRY GIN, SPICY SYRUP, LIQUORE DI ARANCIA, ACHO REYES, LIME, ALBUMINA, CARDAMOMO)	€ 25,00
 MARIA CALLAS (CROWNE, WHISKY, HM VANIGLIA, CHERRY BITTER, LIME, ALBUMINE)	€ 25,00
 MIA MARTINI (BLENDED RUM, ANCHO REYES, CARAMELLO SALATO, VERMOUTH ROSSO, CHOCO BITTER)	€ 25,00
 FREUD (TEQUILA ANEJO, PIMENTO DRAM, HONEY CASTAGNO, LIME, FAVA TONCA, CASTAGNO, CHILI DOLCE)	€ 25,00
 BUFFALO BILL (BLENDED RUM, HM PASSION F., GINGER BREAD, PIMENTO DRAM, ARANCIA, ANANAS, LIME)	€ 25,00
 CASTA DIVA (CACHACA, SAMBUCO 1905, LIQ. CAMOMILLA, HONEY MIX, LIME, CRUSTA DI LIQUIRIZIA)	€ 25,00
 TURANDOT (PISCO, ESPRESSO, LIQ. ARANCIA, CARAMELLO SALATO, —CASTAGNO, FAVA TONCA, CHILI—)	€ 25,00
 TOSCA (VODKA, BITTER RESERVE, INFUSO KARKADÈ E FRUTTI ROSSI, HM VANIGLIA)	€ 25,00
 MOZART (TEQUILA REPOSADO, LIQUORE AL MANDARINO, HONEY MIX, LIME)	€ 25,00
 PIRATA (DRY GIN, LIQ. SALVIA & LIMONE, LIME, SIMPLE SYRUP, AROMI MEDITERRANEI, LAVANDA, ALBUMINA)	€ 25,00





---

## ~ COCKTAILS ~

---

 BOULEVARDIER (BITTER CAMPARI, VERMOUTH ROSSO, BOURBON WHISKY)	€ 25,00
 COCKTAIL MARTINI (GIN, VERMOUTH DRY)	€ 25,00
 ESPRESSO MARTINI (VODKA, SCIROPPLO DI ZUCCHERO, LIQUORE AL CAFFÈ, CAFFÈ ESPRESSO)	€ 25,00
 MARTINEZ (ANTICA FORMULA, OLD TOM GIN, MARASCHINO, ORANGE BITTER)	€ 25,00
 VESPER (LILLET BLANC, VODKA, GIN)	€ 25,00
 BRAMBLE (GIN, SCIROPPLO DI ZUCCHERO, SUCCO DI LIME, LIQUORE DI MORE)	€ 25,00
 AVIATION (GIN, MARASCHINO, LIME, VIOLETTA 1905)	€ 25,00
 DARK 'N STORMY (GOSLING'S RUM, GINGER BEER)	€ 25,00
 FRENCH 75 (GIN, SUCCO DI LIME, SIMPLE SYRUP, CHAMPAGNE)	€ 25,00
 TOMMY'S MARGARITA (TEQUILA REPOSADO, LIME, NETTARE D'AGAVE)	€ 25,00
 JOHN COLLINS (GIN, LIME, ZUCCHERO DI CANNA LIQUIDO, ANGOSTURA BITTER, SODA WATER)	€ 25,00
 OLD FASHIONED (BOURBON WHISKY, ANGOSTURA BITTER, ZUCCHERO, SODA)	€ 25,00
 NEGRONI (GIN, BITTER CAMPARI, VERMOUTH ROSSO)	€ 25,00
 MANHATTAN (RYE WHISKY, VERMOUTH ROSSO, ANGOSTURA BITTER)	€ 25,00
 COCKTAIL CHAMPAGNE (COGNAC VSOP, ANGOSTURA, GRAND MARNIER, CHAMPAGNE)	€ 25,00
 KYR ROYALE (CRÈME DE CASSIS, CHAMPAGNE)	€ 25,00
 MAI TAI (BLEND RUM, ORANGE CURAÇAO, HM ORZATA, LIME)	€ 25,00
 MOJITO (LIME, FOGLIE DI MENTA, ZUCCHERO DI CANNA BIANCO, RUM BIANCO, SODA WATER)	€ 25,00
 MOSKOW MULE (LIME, VODKA, GINGER ALE)	€ 25,00

DISPONIBILI TUTTI I COCKTAIL IBA

HM = HOMEMADE

---



---

## ~ APERITIFS ~

---

APEROL	€ 19,00
APEROL SODA	€ 19,00
CARPANO PUNTO MES	€ 19,00
BIANCO SARTI	€ 19,00
BITTER CAMPARI	€ 19,00
CAMPARI SODA	€ 19,00
MARTINI BIANCO	€ 19,00
MARTINI DRY	€ 19,00
MARTINI ROSSO	€ 19,00
CYNAR (HERBAL LIQUOR)	€ 19,00
RABBARO ZUCCA (HERBAL LIQUOR)	€ 19,00
BITTER BIANCO / ROSSO	€ 19,00
CRODINO	€ 19,00

---



---

~ SPIRITS AND LIQUORS ~

---

ARMAGNAC	€ 15,00
BRANDY	€ 15,00
CALVADOS	€ 15,00
COGNAC	€ 18,00
COINTREAU - GRAND MARNIER	€ 15,00
GIN	€ 15,00
GRAPPA	€ 13,00
GRAPPA BARRIQUE	€ 15,00
LIMONCELLO	€ 13,00
MARSALA	€ 13,00
PASTICE - PERNOD - RICARD	€ 13,00
PORTO WINE - PUNCH	€ 13,00
RUM	€ 15,00
SAMBUCA	€ 13,00
STREGA	€ 13,00
VODKA	€ 15,00
WHISKY	€ 15,00
SINGLE MALT OR PEATED WHISKY	€ 17,00

---



---

~ WINES - CHAMPAGNE ~

---

PROSECCO	€ 19,00
PROSECCO (BOTTLE)	€ 75,00
SPUMANTE	€ 19,00
SPUMANTE (BOTTLE)	€ 75,00
SPUMANTE CHAMPENOISE METHOD	€ 21,00
SPUMANTE CHAMPENOISE METHOD (BOTTLE)	€ 85,00
SPUMANTE RISERVA CHAMPENOISE METHOD	€ 25,00
SPUMANTE RISERVA CHAMPENOISE METHOD (BOTTLE)	€ 110,00
WHITE WINE	€ 19,00
RED WINE	€ 19,00
WINE (BOTTLE)	€ 75,00
CHAMPAGNE	€ 30,00
CHAMPAGNE (BOTTLE)	€ 160,00

---



---

~ HERBAL LIQUORS ~

---

AMARETTO DI SARONNO	€ 10,00
AVERNA	€ 10,00
BORSCI S. MARZANO	€ 10,00
CHINA MARTINI	€ 10,00
CYNAR	€ 10,00
FERNET BRANCA	€ 10,00
FERNET BRANCA MENTA	€ 10,00
LUCANO	€ 10,00
JÄGERMEISTER	€ 10,00
MONTENEGRO	€ 10,00
PETRUS	€ 10,00
RABARBARO ZUCCA	€ 10,00
RAMAZZOTTI	€ 10,00
UNICUM	€ 10,00

---



---

~ BEERS ~

---

**BEERS:** € 19,00

NASTRO AZZURRO (PERONI-ITALY-PREMIUM PILSNER 5,1%)

PERONI GRAN RISERVA (PERONI-ITALY-DOUBLE MALT 5,2%)

PERONI GRAN RISERVA (PERONI-ITALY-PURE MALT-PREMIUM LAGER 5,2%)

HEINEKEN (HEINEKEN-ITALY 5%)

MY ANTONIA (DEL BORGO-ITALY-IMPERIAL PILSNER 7,5%)

REALE EXTRA (DEL BORGO-ITALY-INDIAN PALE ALE 6,2%)

SAISON DUPONT (DUPONT-BELGIUM-BELGIAN ALE 6,5%)

CHIMAY BLUE (ABBAY DE NOTRE-DAME DE SCOURMONT-BELGIUM-ABB. 9%)

ORVAL (ABBAY DE NOTRE-DAME D'ORVAL-BELGIUM-ABBAY 6,2%)

---



---

~ SALADS ~

---

**SALADS:**

€ 20,00

CAESAR SALAD WITH CHICKEN, LETTUCE, SWEET CORN, AND CROUTONS

SALAD WITH BEANS, POTATOES, TOMATOES AND OLIVES

TUNA SALAD WITH ESCAROLE LETTUCE, AND BLOOD ORANGE

FENNEL SALAD WITH ORANGE, AND TAGGIASCHE OLIVES

COS LETTUCE WITH MUSHROOMS, CHEESE, AND ALMONDS

FRESH SPINACH, CRISPY BACON, WALNUTS, CROUTONS AND, VINAIGRETTE

LAMB'S LETTUCE, APPLE, WALNUTS, AND ORANGE ZEST

ICEBERG LETTUCE, RICOTTA CHEESE, ANCHOVIES, AND CROUTONS

*ACCORDING TO THE SEASON AND AVAILABILITY*

---



---

~ GASTRONOMY ~

---

TOASTED SANDWICH WITH COOKED HAM AND EDAMER CHEESE € 10,00

CROISSANT WITH COOKED HAM AND EDAMER CHEESE € 12,00

**SANDWICHES:**

MOZZARELLA AND TOMATO € 10,00

SAUTÉED CHAMPIGNON MUSHROOMS AND MOZZARELLA € 12,00

CHICKEN SALAD € 12,00

GRILLED AUBERGINES AND MOZZARELLA € 10,00

COOKED HAM AND EDAMER CHEESE € 10,00

SMOKED SALMON, SHREDDED BURRATA CHEESE AND LETTUCE € 12,00

SPINACH AND MOZZARELLA € 10,00

TUNA AND ARTICHOKE HEARTS € 10,00

TUNA AND TOMATO € 10,00

BOILED EGG AND TOMATO € 10,00

BOILED EGG AND SALAMI € 10,00

*ACCORDING TO THE SEASON AND AVAILABILITY*

---





---

~ GASTRONOMY ~

---

**FILLED ROLLS:**

PARMA HAM (SEASONED FOR 24 MONTHS)	€ 12,00
PARMA HAM, MOZZARELLA AND LETTUCE	€ 12,00
BRESAOLA, ROCKET LEAVES AND PARMIGIANO CHEESE	€ 12,00
GRILLED AUBERGINES, MOZZARELLA AND TOMATO CONFIT	€ 12,00
SAUTÉED MUSHROOMS AND MOZZARELLA	€ 12,00
MARINATED COURGETTES AND MOZZARELLA	€ 12,00
COOKED HAM, MOZZARELLA AND LETTUCE	€ 12,00
CHICKEN BREAST, LETTUCE, RED CHICORY AND TOMATO	€ 12,00
SLICED ROAST VEAL, TOMATO, ROCKET LEAVES AND PARMIGIANO	€ 12,00
SLICED TURKEY BREAST, TOMATO, PROVOLA CHEESE AND LETTUCE	€ 12,00
SPECK, BRIE AND RED CHICORY	€ 12,00
SHREDDED CHICKEN SALAD WITH CARROTS AND LETTUCE	€ 12,00
MOZZARELLA, TOMATO CONFIT AND TAGGIASCHE OLIVES	€ 12,00
AUBERGINE PARMESAN	€ 16,00
BEEF BURGER, TOMATO, LETTUCE AND EDAMER CHEESE	€ 20,00
TURKEY CLUB SANDWICH	€ 16,00
CHICKEN AND HARD-BOILED EGG CLUB SANDWICH	€ 16,00
CHICKEN CUTLET, TARTAR SAUCE, TOMATO AND LETTUCE	€ 18,00

---



---

~ GASTRONOMY ~

---

**GASTRONOMY DISHES:**

CAPRESE: MOZZARELLA, TOMATOES AND BASIL	€ 15,00
PROSCIUTTO AND BUFFALO MOZZARELLA	€ 19,00
PROSCIUTTO AND MELON	€ 19,00
PROSCIUTTO AND FIGS	€ 19,00
BRESAOLA, ROCKET LEAVES AND PARMIGIANO CHEESE	€ 19,00
CARASAU BREAD LAYERED, GRILLED VEGETABLES, OLIVES	€ 15,00
AUBERGINE SAVOURY LAYER CAKE	€ 18,00
VITELLO TONNATO (VEAL COVERED IN A SMOOTH TUNA MAYONNAISE)	€ 18,00
COOKED HAM AND EDAMER CHEESE OMELETTE	€ 16,00
SCRAMBLED EGGS	€ 16,00
BACON AND EGGS	€ 16,00

*ACCORDING TO THE SEASON AND AVAILABILITY*

---



## A BRIEF HISTORY OF THE CAFFÈ GRECO

THE EARLIEST MENTION WE HAVE OF THE CAFFÈ GRECO DATES BACK TO THE EIGHTEENTH CENTURY, WHEN THE “BEWITCHED” DRINK COFFEE FROM THE ORIENT, FIRST BROUGHT TO EUROPE BY THE GREEKS AND LEVANTINES, BECAME A SOCIAL PHENOMENON AND AN OCCASION FOR CONVIVIAL SHARING AMONGST THE ÉLITE.

CASANOVA, IN HIS “MEMOIRS”, RECOUNTS THE OCCASION OF HIS VERY FIRST VISIT TO THE CAFFÈ IN VIA CONDOTTI. IN 1779, GOETHE BECAME AN HABITUÉ, SPENDING TIME THERE WITH THE LARGE NUMBER OF GERMAN ARTISTS LIVING IN THE AREA AT THAT TIME. BUT THE TRUE GOLDEN AGE FOR THE CAFFÈ GRECO WAS TO COME IN THE NINETEENTH CENTURY, WHEN ITS TABLES PLAYED HOST TO THE MOST EMINENT PAINTERS, SCULPTORS, MUSICIANS AND LITERATI OF THE AGE, WHO FLOCKED THERE FROM ACROSS EUROPE. TO NAME JUST A FEW; MENDELSSON, BERLIOZ, WAGNER, LISZT, LEOPARDI, GOGOL, STENDHAL, ANDERSEN; THE LATTER EVEN RENTING ROOMS ABOVE THE CAFFÈ ITSELF.

THIS MEETING PLACE WHICH HAD BECOME THE FAVOURITE HAUNT OF ARTISTS LATER STARTED TO DRAW IN THE NOBILITY, WELL-KNOWN FACES FROM THE THEATRICAL WORLD, MEN OF CULTURE, AND POLITICIANS. AN ENDLESS STREAM OF PHOTOS, DEDICATIONS, POEMS AND EVEN PIECES OF MUSIC WHICH ARE STILL BEING ADDED TO TODAY ARE COLLECTED IN THE “CAFFÈ GRECO GUEST BOOK”. WALKING INTO THE “SALA ROSSA”, OR RED ROOM, PATRONS OF THE CAFFÈ PASS BY A STUNNING ARRAY OF STATUES, PAINTINGS, DRAWINGS, AND DOCUMENTS OF ALL SORTS, AND ARE FILLED WITH THE MAGICAL SENSATION OF ENTERING A REFUGE BRIMMING WITH GENIUS, ART, PASSION, LOVE, POWER; FLUTTERING BETWEEN THE TABLES, TO BE SAVOURED INTACT AND ALIVE, ALONG WITH A STEAMING CUP OF CREAMY COFFEE.