

**MANZIOLI**  
WINE BAR

# IL NOSTRO MENU

## CAFFÈ

### CAFFÈ CLASSICO

ESPRESSO	1.80€
CAPPUCCINO	1.90€
MACCHIATO	1.90€
CAFFELATTE	2.20€
LATTE MACCHIATO	2.50€

### CAFFÈ DECAF

ESPRESSO	1.90€
CAPPUCCINO	2.00€
MACCHIATO	2.00€
CAFFELATTE	2.30€
LATTE MACCHIATO	2.80€

### TÈ & BEVANDE SENZA CAFFÈ

TÈ VERDE	3.50€
TÈ ALLA FRUTTA	3.50€
TISANE	3.50€
CIOCCOLATA CALDA	4.00€

### BEVANDE SPECIALI

MATCHA	3.50€
MATCHA LATTE	4.00€
GINSENG	2.50€
GINSENG LATTE	3.00€
LATTE DI COCCO (PER CAFFÈ O BEVANDE)	0.50€
HEAVY CREAM	1.00€

## ALTRO

### TOAST & SNACKS

CROISSANTS (ALBICOCCA, CIOCCOLATO, VANIGLIA, PISTACCHIO)	2.00€
TOAST (HAM & CHEESE OPPURE SOLO FORMAGGIO)	4.00€



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## BEVANDE ANALCOLICHE

ACQUA	
ACQUA PANNA 0,25	2.00€
ACQUA PANNA 0,75	1.90€
SAN PELLEGRINO 0,25	1.80€
SAN PELLEGRINO 0,75	4.50€
S. PELLEGRINO TONIC	3.00€
ROMERQUELLE	3.50€
LEMONGRASS WATER	
BIBITE GASSATE (0,25L)	
COCA COLA	3.20€
COCA COLA ZERO	3.20€
S.PELLEGRINO ARANCIATA	3.00€
SPRITE	3.20€
COCKTA ORIGINAL	3.20€
SCHWEPPE	3.20€
BITTER LEMON	

SUCCI (0,1L)	
SUCCO DI MELA	1.50€
SUCCO D'ARANCIA	1.50€
NETTARE (FRAGOLA, PESCA, MIRTILLO)	3.00€
LIMONATA (FRAGOLA, ZENZERO, MENTA)	1.50€
SUCCO D'ARANCIA FRESCO	2.00€

ALTRI	
TÈ FREDDO (0,25 L)	3.20€
CEDEVITA (ARANCIA O LIMONE)	3.20€
GINGERINO (0.1L)	3.20€



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## COCKTAIL

### — SPRITZ CLASSICO —

APEROL SPRITZ	6.00€
CAMPARI SPRITZ	6.00€
SELECT SPRITZ	7.00€
LIMONCELO SPRITZ	6.00€
APERITIVO MOMENTO	6.00€
HUGO	6.00€

### — GIN & TONIC —

SAX	7.50€
TANQUERAY NO. 10	9.00€
MARE	9.00€
NIKKA COFFEY	11.00€

### — BITTERS —

MILANO-TORINO	5.50€
AMERICANO	6.50€
NEGRONI	8.00€
SBAGLIATO	8.00€

### — BEVANDE SPECIALI —

ANTIQUE SPICED	6.00€
SKINNY B.	6.00€
MIMOSA	5.00€
PALOMA	6.00€

## ALTRI

### — SERVIZIO BOTTIGLIA —

BELVEDERE VODKA	150.00€
(BELVEDERE VODKA 1L + 2L SUCCO DI MELA/ARANCIA)	
HAVANA	150.00€
(HAVANA 1L + 8X COCACOLA 0,25L)	



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## DISTILLATI

### WHISKEY (0,04L)

JAMESON	5.40€
JAMESON BLACK BARREL	10.00€
NIKKA COFFEY	7.50€
LAGAVULIN 16YO	16.00€
GLENMORANGIE 12	6.00€
GLENMORANGIE 18	17.00€

### RUM (0,04L)

EMINENTE RESERVA 7	7.50€
EMINENTE RESERVA 10	15.00€
DIPLOMATICO	7.50€
ZACAPA XO	28.00€
HAVANA	5.00€

### COGNAC (0,04L)

HENNESSY VS	7.50€
HENNESSY XO	20.00€
TESSERON XO	13.00€

### TEQUILA (0,04L)

PATRÓN ANEJO	6.50€
PATRÓN X.O CAFE	8.00€
CLASE AZUL REPOSADO	25.00€

### BRANDY (0,04L)

BOISA VSOP	6.50€
BOISA XO	12.00€



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## SUPERALCOLICO



### RAKIJA (0,04L)

KORLAT DUNJA	5.00€
KORLAT VILJAMOVKA	5.00€
KORLAT BISKA	5.00€
KORLAT MEDICA	5.00€
KORLAT SLIVOVKA	5.00€
KORLAT TRAVARICA	5.00€

### BITTERS (0,04L)

PELINKOVEC ANTIQUE	4.00€
JAGERMEISTER	4.00€
CYNAR	4.00€
AMARO MONTENEGRO	4.00€
AMARO NONINO	5.00€

### BIRRA

NOAM 0,33L	4.00€
SAN SERVOLO BIONDA 0,5L	5.50€
SAN SERVOLO ROSSA 0,5L	5.50€
SAN SERVOLO SCURA 0,5L	5.50€
UNION 0,33	3.30€
LAŠKO 0,33	3.80€
UNION 0,50	3.30€
LAŠKO 0,50	3.80€



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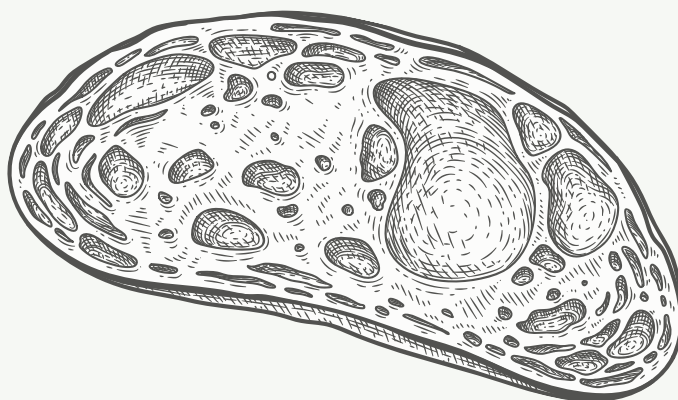
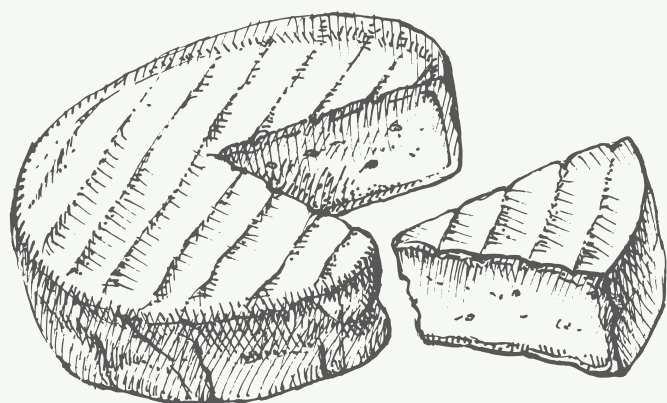
# OUR MENU



## FOOD

### — COLD CUTS —

PROSCIUTTO LOCALE	15.00€
PIATTO DI MORTADELLA	10.00€
LE NOSTRE OLIVE	5.50€
FORMAGGI SELEZIONATI	13.00€
PIATTO MISTO PICCOLO	18.00€
PIATTO MISTO GRANDE	25.00€



TOČENJE ALKOHOLNIH PIJAČ OSEBAM, MLAJŠIM OD 18 LET, JE PREPOVEDANO.  
NAŠE OSEBJE VAM JE NA VOLJO ZA INFORMACIJE O PRISOTNOSTI SNOVI ALI  
IZDELKOV, KI LAHKO POVZROČAJO ALERGIJE ALI INTOLERANCE.  
CENIK VELJA OD 01. 06. 2025. CENE SO V EUR IN VKLJUČUJEJO ZAKONSKO  
DOLOČEN DDV

THE SALE AND SERVING OF ALCOHOLIC BEVERAGES TO PERSONS UNDER THE AGE OF  
18 IS PROHIBITED.

OUR STAFF IS AVAILABLE TO PROVIDE INFORMATION REGARDING THE PRESENCE OF  
SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES.  
THE PRICE LIST IS VALID FROM 01 JUNE 2025. PRICES ARE IN EUR AND INCLUDE VAT  
AS REQUIRED BY LAW.

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial statements. This includes not only sales and purchases but also expenses, income, and any other financial activity. The document also highlights the need for regular reconciliation of accounts to identify any discrepancies early on.

In addition, the document provides a detailed overview of the accounting cycle, which consists of eight steps: identifying the accounting cycle, journalizing, posting, determining debits and credits, preparing a trial balance, adjusting entries, preparing financial statements, and closing the books. Each step is explained in detail, with examples provided to illustrate the process. The document also discusses the importance of maintaining proper documentation for all transactions, including receipts, invoices, and bank statements.

The second part of the document focuses on the preparation of financial statements. It explains how to calculate net income, determine the cost of goods sold, and prepare the income statement, balance sheet, and statement of cash flows. The document also discusses the importance of providing a clear and concise explanation of the financial results, including a management discussion and analysis. This section provides a step-by-step guide to preparing each of these statements, with examples and formulas provided for each calculation.

Finally, the document discusses the importance of auditing and the role of the auditor. It explains that an audit is a systematic process of examining the financial records to ensure that they are accurate and complete. The document also discusses the different types of audits, including internal audits, external audits, and tax audits. It provides a detailed overview of the audit process, from the initial planning and risk assessment to the final reporting and communication of the results. The document also discusses the importance of maintaining proper documentation for all audit procedures and findings.