

OUR PASTRY

DISMANTLED TIRAMISÙ... mascarpone cream, our homemade lady fingers and coffee 6,00 €

The sommelier suggests the pairing of: Vermouth Rosso - Opificio Italya 1861 • 4,50 €

SANDWICH WITH CHOCOLATE, ORANGE AND HONEY AND POPPY SEEDS ICE CREAM 8,00 €

The sommelier suggests the pairing of: Tokaji 1413 Aszù 2013 - Disznòko (*furmint, harslevelù, zeta*) • 7,00 €

OUR CASSATA 8,00 €

The sommelier suggests the pairing of: Passito di Pantelleria DOC 2010 - Salvatore Murana (*zibibbo*) • 6,00 €

CARROTS AND ALMONDS, COCONUT AND LICORICE CAKE 8,00 €

The sommelier suggests the pairing of: Recioto di Soave DOCG “Suavissimus” 2011 - Nardello (*garganega*) • 5,00 €

TIRAMISÙ 2.0... coffee cream puff, mascarpone and chocolate foam 6,00 €

The sommelier suggests the pairing of: Vermouth Rosso - Opificio Italya 1861 • 4,50 €

SWEET WINES

Recioto di Soave DOCG “Suavissimus” 2011 – Nardello (garganega) 5,00 €

Passito di Pantelleria DOC 2010 -Salvatore Murana (zibibbo) 6,00 €

Beerenauslese 2015 – Dr. Loosen (riesling) 10,00 €

Tokaji 1413 Aszù 2013 – Disznòko (furmint, harslevelù, zeta) 7,00 €

AROMATISED WINES

Vermouth Rosso – Opificio Italya 1861 4,50 €

BARLEY WINE

Thomas Hardy’s Ale 2017 - O’Hanlon (0,33L) 9,00 €

SPIRITS

Calvados Pays d’Auge 4 Ans.- Manoir de Montreuil 4,50 €

Bas Armagnac XO – Laguille 6,50 €

Cognac V.S.O.P. – ABK6 6,50 €

Rum Demerara Blend No Age – Selezione Saverio Binetti 5,00 €

Rum Panama 2006, 9 y.o. – Selezione Saverio Binetti 7,00 €

Rum Belize 2005, 10 y.o. – Selezione Saverio Binetti 8,00 €

Scotch Whisky Blended Malt “Peat Chimney” – Wemyss 7,00 €

Scotch Whisky Blended Malt “Kiln Embers ” – Wemyss 8,00 €

Scotch Whisky Single Malt 12 y.o. – The Belvanie 9,00 €

Grappa Barolo, Moscato giallo – Capovilla 4,00 €

Distillato di Pere Williams – Capovilla 4,50 €