

APPERTIVO



DIGESTIVI

- Aperol | 9
- Campari | 10
- Fernet Branca | 9
- Sambuca Romana | 9
- Sambuca Romana Black | 9

LIQUORI

- Amaretto di Saronno | 10
- Bailey's Irish Cream | 9
- Carpano Antica | 11
- Chambord | 9
- Godiva Dark | 9
- Godiva White | 9
- Grand Marnier | 13
- Kahlua | 8
- Limoncello | 11

GRAPPA

- Grappa Amarone | 13
- Grappa Candolini | 13

COGNAC

- Hennessy VSOP | 14

PORT

- Taylor Fladgate 10 Year | 12
- Taylor Fladgate 20 Year | 14

SCOTCH/BOURBON/WHISKEY

- Dewars White Label | 10
- Glenlivet 18 yr | 20
- Johnny Walker Red | 10
- Johnny Walker Black | 15
- Johnny Walker Blue | 25
- Oban 14 yr | 24
- Glenfiddich 12 yr | 11
- Laphroaig 10 yr | 14
- Makers Mark | 12
- Templeton | 12
- Crown Royal | 10
- Bulleit | 12

COFFEE & ESPRESSO

(ALL AVAILABLE IN DECAF UPON REQUEST)

- Coffee | 3.50
- Espresso | 4.50

- Hot Tea | 3.50
- Cappuccino | 5.50



DOLCI

PASTRY CHEF - ABEL RODRIGUEZ

TORTA AL FORMAGGI DI CAPRA | GF 10

goat cheese cake + salted caramel + candied Marcona almonds

TIRAMISU DEL CHEF | 10

lady finger cake + espresso + chocolate shavings +
white chocolate shavings + mixed berries

CROSTATA DI CIOCCOLATO | 10

oreo crust + ganache + chocolate mousse +
mascarpone whip cream + caramel sauce + pecan toffee

LAVA CAKE | GF 10

flourless chocolate cake + powdered sugar + toasted hazelnuts
+ vanilla gelato

BIONDA BURRO MARRONE | 10

white chocolate brownie + salted caramel gelato +
toasted marcona almonds

CANNOLI | 9

classic cannoli filling + chocolate sauce +
mini chocolate chips

GELATI E SORBETTI | 3 FOR 9

vanilla - pistachio - salted caramel - chocolate -
lemon - raspberry - mango