

Dolci

PER FINIRE

GELATO / 9

seasonal flavours made in-house

ANANAS SALE & LIMONE / 9

pineapple, Trapani sea salt, lemon, Frantoio Barbera olive oil

AFFOGATO / 10

hazelnut gelato, espresso

CANNOLO / 10

sweet whipped ricotta, Sicilian candied fruit, pistachio *piped tableside

TORTA DI LIMONE / 12

lemon curd, graham cracker, Italian meringue

TIRAMISU / 14

traditional mascarpone and espresso tiramisu, savoiardi cookie, cocoa powder

TORTA SAVOIA / 14

Sicilian layered cake, vanilla sponge, dark & white chocolate ganache

FRUTTI DI BOSCO / 14

mixed berries, citrus simple syrup, zabaglione

TIRAMISU DI BRONTE / 16

savoiardi cookie, malibu rum syrup, pistachio mascarpone cream

AMARO

NONINO / 11

MONTENEGRO / 11

AVERNA / 10

LUCANO / 9

CYNAR / 9

BRANDY

ST REMY XO / 12

ST REMY VSOP / 10

VECCHIA ROMAGNA / 10

MARQUIS DE VILLARD 9

COGNAC

REMY MARTIN XO / 42

HINE RARE VSOP / 18

REMY MARTIN VSOP / 16

HENNESSY VS / 12

SCOTCH

JOHNNIE WALKER BLUE / 43

MACALLAN 12 DOUBLE CASK / 19

DALMORE 12 / 19

HIGHLAND PARK 12 / 14

JOHNNIE WALKER BLACK / 12

GRAPPA

NONINO RISERVA 5 YO / 23

GRAPPA FRIULANA NONINO / 12

SARPA DI POLI / 10

STRAVECCHIA GRAPPA / 10

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

GABRIELE DI MARCO
EXECUTIVE CHEF

DARREN COUTO
CHEF DE CUISINE