

DESSERTS

TIRAMISU' AL CAFFÉ RISTRETTO	7.00
Homemade traditional tiramisù, Savoiardi biscuits soaked in ristretto espresso coffee and coffee liqueur with mascarpone and chocolate drizzle	
PANNA COTTA AL MANGO E FRUTTA FRESCA	7.50
Homemade traditional panna cotta with mango pulp and fresh berries	
CHEESECAKE AI FRUTTI DI BOSCO	7.50
Homemade cold cheesecake with fresh cream and philadelphia berries	
MOUSSE AL PISTACCHIO (GF)	7.00
Pistachio Mousse decorated with chopped pistachio and chocolate, on a sponge base.	
AFFOGATO AL CAFFÈ'	5.90
Vanilla ice cream with a shot of espresso	
AFFOGATO AL LIQUORE	7.00
Vanilla ice cream with a shot of liqueur of your choice	
SORBETTO AL LIMONE	7.00
Lemon Sorbet	

VINO DOLCE

VIN SANTO TENUTE MARCHESE ANTINORI (TOSCANA) SERVITO CON CANTUCCI	50ml	6.95
Sweet wine from Toscana served with Cantucci biscuits		
MOSCATO MACULAN DINDARELLO (VENETO, 2015)	50ml	5.90

CAFFÈ

Espresso/ Ristretto	2.50	Cappuccino	2.95	Americano	2.80
Espresso macchiato	2.60	Caffè Latte	2.95	Cioccolata Calda	3.95
Double Espresso	2.80	Tea	2.50	Caffè Corretto	4.50
		English Breakfast, Earl Grey, Camomile, Fresh Mint or Fruit		Espresso with Grappa or Sambuca	

AMARI

3.50

Amaro Montenegro, Cynar, Averna, Vecchio Amaro Del Capo, Frangelico, Disaronno Amaretto, Fernet Branca, Branca Menta, Borghetti, Limoncello, Sambuca Molinari, Vecchia Romagna, Vodka Smirnoff, Gordon's GIN, Bacardi Superior, Jameson Irish Wishkey

Please always inform our staff about any allergens or intolerances which may affect you.

Even if allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found.