

## DESSERTS

Tiramisù al Caffè Ristretto 8.50

Homemade traditional MARCHE tiramisù, Savoiardi biscuits soaked in ristretto espresso coffee and Borghetti coffee liqueur with mascarpone and chocolate drizzle.

Panna Cotta al Mango e Frutta Fresca 7.90

Homemade traditional panna cotta with mango pulp and fresh berries.

Cheesecake alle Visciole 8.50

Homemade cheesecake in a glass jar with crumble crunchy biscuits, cream cheese & yogurt 0% topped with sour cherry compote.

Mousse al Pistacchio, Dolce Tuscia | Gluten Free 7.90

Pistachio Mousse decorated with chopped pistachio and chocolate, on a sponge base.

Affogato al Caffè 7.50

Vanilla gelato with a shot of espresso

Affogato al Liquore 7.50

Vanilla gelato with a shot of liqueur of your choice

Sorbetto 7.50

Homemade sorbet. Ask your waiter for today's flavour.

## DESSERT WINE

Vino di Visciola 50ml 7.90

MARCHE | 14% | Montepulciano, Sangiovese | 2022

Red Wine made with dried sour cherries, it's taste is sweet and intensely aromatic from the Marche tradition. It's served with homemade red wine biscuits.

Vin Santo, Tenute Marchese Antinori 50ml 7.50

TOSCANA | 14% | Trebbiano Toscano, Malvasia | 2018

Sweet wine from Toscana served with homemade cantucci biscuits

# DIGESTIVES

25 ml Measure of Spirits is available on request

<b>Amaro dell'Erborista, Distilleria Varnelli   21% ABV</b>	<b>6.50</b>
Bold, bittersweet, with herbal depth, rhubarb notes, and honeyed opalescence.	
<b>Harmonico, Antinori   28% ABV</b>	<b>8.50</b>
Smooth herbal artisanal liqueur made with 23 botanicals and wildflower honey.	
<b>Borghetti, Caffè Espresso Liqueur   25% ABV</b>	<b>4.50</b>
Sweet and rich espresso aroma with smokey hint of mocha. From Ancona.	
<b>Meletti Anisette Dry   42% ABV</b>	<b>6.50</b>
Smooth, refined anise with delicate sweetness, and floral elegance.	
<b>Mistra` Varnelli Anisette   46% ABV</b>	<b>6.50</b>
Intense, dry anise with herbal, licorice, and floral notes. Bitter finish.	
<b>Grappa di Moscato, Mazzetti d'Altavilla   43% ABV</b>	<b>4.50</b>
Aromatic, smooth, with floral & fruity notes made from Moscato grapes.	
<b>Grappa di Barolo Riserva, Mazzetti d'Altavilla   43% ABV</b>	<b>8.50</b>
Rich, aged, with deep oak, spice, and dried fruit notes from Barolo grape.	
<b>Grappa di Verdicchio   40% ABV</b>	<b>6.50</b>
Fresh, floral, with delicate fruit and almond notes from Verdicchio grape.	
<b>Limoncello, Luxardo   27% ABV</b>	<b>4.50</b>
Sweet, citrusy Italian liqueur. It's made by infusing Amalfi coast's lemon skin in alcohol. It's vibrant with tangy flavor.	








## WHISKY & RUM

Jameson	50ml	8.50
Jack Daniel's	50ml	8.50
Glenfiddich 12 Year	50ml	10.50
Bacardi Superior		4.50
Diplomatico		6.50

## BRANDY

Vecchia Romagna	4.50
Remy Martin VSOP	6.50

## CAFFÈ

Espresso / Ristretto 	<b>2.80</b>
Espresso macchiato 	<b>3.10</b>
Double Espresso 	<b>3.40</b>
Cappuccino 	<b>3.60</b>
Caffè Latte 	<b>3.60</b>
Americano 	<b>3.00</b>
Ciocolata Calda	<b>4.20</b>
Italian Hot Chocolate	
Caffè Corretto 	<b>4.50</b>
Espresso with Grappa or Sambuca	

## TEA **2.50**

Ask your server for teas selection

## Organic

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.