

DESSERTS

Tiramisù al Caffè Ristretto	8.50
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Homemade tiramisu with savoiardi biscuits soaked in ristretto espresso coffee and Borghetti liqueur, layered with mascarpone and cocoa powder

Panna Cotta al Mango e Frutta Fresca	7.90
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Homemade panna cotta, made with fresh cream, delicately set and served with fresh mango coulis and fresh berries

Cheesecake alle Visciole	9.50
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Homemade cheesecake in a glass jar, with crumble crunchy biscuits, layered with cream cheese & yogurt. Topped with 'Visciole,' sour - cherry compote

Mousse al Pistacchio, Dolce Tuscia Gluten Free	8.50
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Pistachio mousse 'Dolce Tuscia', on a thin gluten free sponge base, decorated with pistachio drizzle and chocolate sauce

Affogato	7.50
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A scoop of vanilla gelato 'drowned' in a choice of: espresso coffee or liqueur of choice

Sorbetto	7.50
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Homemade sorbet. Ask your waiter for today's flavour.

DESSERT WINE

Vino di Visciola	50ml	7.90
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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
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TOSCANA | 14% | Trebbiano Toscano, Malvasia | 2018

Sweet wine from Toscana served with homemade cantucci biscuits

DIGESTIFS

We serve all our spirits serving with a 30 ml

Amaro dell'Erborista, Distilleria Varnelli | 21% ABV 6.50

Bold and bittersweet, with herbal depth, rhubarb notes, and honeyed glow.

Borghetti, Caffè Espresso Liqueur | 25% ABV 6.50

Sweet and rich espresso aroma with smokey hint of mocha. From Ancona.

Meletti Anisetta | 34% ABV 6.50

Smooth, refined anise with delicate sweetness, and floral elegance.

Varnelli, Anice secco | 46% ABV 6.50

Intense, dry anise with herbal, licorice, and floral notes. Bitter finish.

Grappa di Moscato, Mazzetti d'Altavilla | 43% ABV 6.50

Aromatic, smooth, with floral & fruity notes made from Moscato grapes.

Grappa di Barolo Riserva, Mazzetti d'Altavilla | 43% ABV 8.50

Rich, aged, with deep oak, spice, and dried fruit notes from Barolo grape.

Grappa di Verdicchio | 40% ABV 6.50

Fresh, floral, with delicate fruit and almond notes from Verdicchio grape.

Limoncello, Luxardo | 27% ABV 6.50

Fresh, sweet, made with Sicilian lemons.

Mirto di Sardegna | 30% ABV 8.50

Sardenian liqueur, from wild myrtle berries, bold and aromatic.

WHISKY & RUM

Jameson 50ml 8.50

Jack Daniel's 50ml 8.50

Glenfiddich 12 Year 50ml 10.50

Bacardi Superior 50ml 6.50

Diplomatico 50ml 8.50

BRANDY

Vecchia Romagna 50ml 6.50

Remy Martin VSOP 50ml 8.50

CAFFÈ Organic

Espresso | Ristretto 2.80

Espresso macchiato 3.20

Double Espresso 3.40

Cappuccino 3.60

Caffè Latte 3.60

Americano 3.00

Caffè Corretto 4.50

Espresso with Grappa or Varnelli

TEA 2.50

Ask your server for teas selection

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.