

DOLCI E FORMAGGI

VINI DOLCI AL BICCHIERE		90ML:BTL
2007	Albana di Romagna DOCG Passito Umberto Cesari Colle del Re 500ml	16 : 65
2013	Moscato Rosa (red) DOC Franz Haas 375ml	20 : 85
2012	Botrytis Sauvignon IGT Umani Ronchi Maximo 375 ml	18 : 69
FORTIFIED		60ML
NV	Barolo Chinato Cappellano	24
NV	Pedro Ximinez Cardenal Cisneros	12
NV	Muscat Campbells	10
NV	Topaque Campbells	10
10 Y.O.	Tawny Port Penfold's Grandfather	24
NV	Tawny Port Graham's	10

AMARI E DIGESTIVI		45ML
Fernet Branca	Lombardy	10
Ramazotti	Lombardy	10
Braulio	Valtellina	12
Amaro Nonino	Friuli	12
Amaro Lucano	Basilicata	9
Vecchio del Capo	Calabria	10
Montenegro	Emilia Romagna	10
Averna	Sicily	10
Argiolas Mirto Rosso	Sardinia	12
Ischia Sapori Rucolino	Camapnia	20
Jagermeister	Germany	20

LIQUORI		30ML
Molinari Sambuca	Italy	10
Limoncello	Italy	8
Amaretto Di Saronno	Italy	10
Frangelico	Italy	9
Strega	Italy	10
Grand Marnier	France	11
D.O.M. Benedictine	France	11
Cointreau	France	11
Kahlua	Mexico	9
Baileys	Ireland	9
Drambuie	Scotland	11

MILLEFOGLIE DI CIOCCOLATO E PISTACHIO 15

Chocolate and pistachio millefoglie with spiced red wine poached pears, chocolate cremosa and pistachio semifreddo

BARRETTA DI CIOCCOLATO 16

Chocolate mousse & caramel bar, chocolate almond soil, malted milk cream and passionfruit sorbet

CIRCOLO D'ORO (GF) 14

Pineapple trifle - Strega compressed pineapple, lemon thyme jelly, vanilla custard, almond sponge (gf), pineapple foam

BOMBOLINI RIPIENI 14

Three hot cinnamon sugared donuts filled with vanilla pastry cream and melted milk chocolate

TORTA DI FORMAGGIO 14

White chocolate cheesecake with strawberry compote, rhubarb sorbet and almond crumble

GELATO DEL GIORNO (GF*) 12 / 16

Our ice cream and sorbet
3 scoops / 5 scoops
(please check that all gelati are gluten free)

PICCOLE DOLCEZZE 12

A selection of petitfours

AFFOGATO (GF) 11 / 18

CON LIQUORE - FRANGELICO, STREGA O AMARETTO
Our vanilla bean gelato with espresso coffee, or with your choice of the above liqueur

40gms ea

TALEGGIO DOP 15

Type: washed rind
Milk Source: Cow's
Approx age: 3 months
Origin: Lombardy

Served with fennel honey
Matured in natural caves high in the alps.
Beneath the orange rind, the cheese becomes buttery, creamy and soft as it matures.

GORGONZOLA PICCANTE DOP 15

Type: Blue
Milk Source: Cow's
Approx age: 3 months
Origin: Lombardia

Served with grape compote
This gorgonzola is vivid with glistening ivory-to-straw colour, set against liberal veins of greenish-blue mould. It is intense with a strongly aromatic flavour.

CAPRA UBRIACO AL TRAMINER 14

Type: Semi - Hard
Milk Source: Goats milk
Approx age: 6 months
Origin: Veneto

Served with fresh pear
When young, the wheels are wrapped in leaves from the local traminer grape which impart a delicate wine like character to the cheese as it matures.

ALL 3 CHEESES @ 25GMS EACH 30

DARK SPIRITS 30ML

Chivas Regal Blend 12 Y.O.	Scotland	10
Glenfarclas Single Malt 15 Y.O.	Scotland	18
Laphroaig Single Malt 10 Y.O.	Scotland	12
Lagavulin Single Malt 16 Y.O.	Scotland	16
Ardbeg Single Malt 10 Y.O.	Scotland	14
Suntory Hibiki <i>Master's Select</i>	Japan	22
Jameson Irish Whisky	Ireland	9
Jack Daniels	U.S.A.	10
Makers Mark	U.S.A.	10
Cuervo Tequila Reposado	Mexico	10
Canadian Club	Canada	9
Courvoisier V.S.O.P.	France	11
De Lord Bas Armagnac 1972	France	26
Paul Giraud 15 Y.O. Cognac	France	20
Le Pere Jules Calvados 20 Y.O.	France	23

GRAPPE 30ML

Poli Moscato 'Morbida'	Veneto	10
Queste e Vera 'Erbe Alpine'	Veneto	16
Nonino Prosecco	Friuli	12
Nonino Merlot	Friuli	12
Nonino Ribolla Gialla Cru	Friuli	25
Monovitigno		
Nonino Picolit Cru Monovitigno	Friuli	25
Nonino UE '5 Anni' Wood aged	Friuli	18
Poli Sarpa Ris 4YO Wood aged	Veneto	12
Jacopo Poli 'Sassicaia'	Veneto	19

AQUAVITE 30ML

Nonino UE Uve Bianche	Friuli	15
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FRUIT DISTILLATE

Nonino Il Pirus® Poire William	Friuli	16
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(served cold)