

## ***Desserts Menu by Chef Marco***

### ***Tiramisu'***

Chef Marco's Mom's signature Tiramisu' 22

### ***Lampone***

Raspberry 'semifreddo', raspberry sorbet, crunchy raspberry 22

### ***Pistacchio***

An expression of Sicilian pistachio 'semifreddo' from 'Bronte' 22

### ***Tartelletta di cioccolato***

55% Valrhona warm chocolate tart, hazelnut praline, Chantilly cream 24  
(baking time 12 minutes)

### ***Limone***

'Amalfi' lemon parfait, wild berries consommé 20

### ***Arancia***

Seasonal orange 'panna cotta', orange compote, fresh berries 20

### ***Fragola***

Fresh strawberry, organic honey, Greek yogurt, 15 years aged balsamic 20

### ***Affogato***

Vanilla 'gelato' with a single shot of espresso 16  
or a single shot of Bulleit Whisky 28

### ***Formaggi***

Selection of Italian cheese, homemade apple jam, organic honey 28  
Gorgonzola Dolce D.O.P. / cow milk  
Caprino Veneto / goat milk  
Unico di Valliera / cow milk  
Pecorino Toscano D.O.P. / sheep milk

## ***After Dinner Drink***

### ***Digestives***

Pereira d'Oliveira Sercial Madeira 1989 **38**

Kopke Colheita Port 1980 **32**

Signature Espresso Martini **28**

Amaro del Capo **18**

Braulio **18**

Sambuca **16**

Cynar **16**

Limoncello **12**

### ***Selections of Premium Italian Grappa***

Grappa di Bolgheri Sassicaia 'Poli' **32**

Grappa di Frappato 'Arianna Occhipinti' **26**

Grappa di Brunello di Montalcino 'Tenuta di Sesta' **24**

Grappa di Valpolicella 'Villamatta' **22**

Grappa di Moscato Cleopatra 'Poli' **20**

Grappa Stravecchia 'Silvio Carta' **16**

### ***Coffee & Tea***

Espresso **7**

Macchiato/Piccolo **8**

Cappuccino/Latte/Flat White **10**

Double Espresso **11**

Long Black/American **7**

***(Decaffeinated coffee available upon request)***

English Breakfast, Peppermint, Chamomile, Earl grey, Green tea **7**