

DOLCI CLASSICI

CIOCCOLATO E NOCCIOLA 12

*Housemade Chocolate and Hazelnut Gelati with
Candied Hazelnuts and Almond Cantucci*

FIOR DI LATTE E FRAGOLA 12

*Housemade Sweet Milk Gelato and Strawberry Sorbet
with Fresh Strawberries and Shortbread Cookies*

LAMPONE E LIMONE 12

*Housemade Raspberry and Lemon Sorbets with
Fresh Berries and Meringue Kisses*

AFFOGATO 9

*One shot of freshly-brewed Lavazza Espresso poured over
Housemade Fior di Latte Gelato*

TIRAMISÙ DELLA NONNA 10

*Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream,
Topped with Cocoa Powder*



*Tiramisù originated in Treviso in 1800
and translate to “pick me up”. It stems
from the Treviso dialect, “Tireme su”,
and was Italianised into Tiramisù in
the late 20th century.*

CAFFÈ LAVAZZA

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 5

LATTE 5

AMERICANO 4

VINI & LIQUORI

VINI DOLCI | DESSERT WINES



- Moscato d'Asti "Briccotondo"** 12
Fontanafredda | *Piemonte*
- Vin Santo del Chianti Classico 2010** 12
Poggio Salvi | *Toscana*

GRAPPA

Through the skill and expertise of Italian master distillers, Grappa has come to be recognized as Italy's premiere distilled spirit, a unique product Italians have always enjoyed in times of celebration and moments shared in good company.

BIANCA

- Caffo** | *Calabria* 12
(Magliocco, Gaglioppo, Pinot Grigio)
- "Po' di Poli Aromatic"** 12
Poli Distillerie | *Veneto*
(Traminer, Gewürztraminer)

BARRICATA BARREL-AGED

- "Giare"** 14
Distilleria Marzadro | *Trentino-Alto Adige*

LIQUORI D'ITALIA | LIQUEURS

- Amaretto, Walcher** | *Alto Adige* 9
- Amaro, Averna** | *Sicilia* 9
- Limoncello, Pallini** | *Lazio* 9
- Sambuca, Meleti** | *Marche* 9