

DOLCI E FORMAGGI

VINI DOLCI AL BICCHIERE		90ML:BTL
2015	Passito delle Lipari - Malvasia DOC Hauneur 375ml (Coravin)	19 : 75
2006	Vin Santo DOCG Felsina 375ml (Coravin)	26 : 105
2014	Recioto di Valpolicella DOCG 500 ml Giuseppe Camapgnola (Coravin)	17 : 85

FORTIFIED		60ML
NV	Pedro Ximénez Sherry Romate Cardenal Cisneros	14
NV	Ruby Port Niepoort	9
NV	Old Barossa Tawny Rockford	12
NV	Rutherglen Topaque Stanton & Killeen	10
NV	Rutherglen Muscat Stanton & Killeen	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
Ischia Sapori Rucolino	Camapnia	20

LIQUORI		30ML
Molinari Sambuca	Italy	10
Limoncello	Italy	8
Amaretto Di Saronno	Italy	10
Frangelico	Italy	9
Strega	Italy	10
Cointreau	France	11
Kahlua	Mexico	9
Baileys	Ireland	9
Drambuie	Scotland	11

CARROTE E LIMONE	15
Lemon curd, sweet carrots, walnut & cinnamon salted crumb, pistachio praline	

BAVARESE DI BUFFALA (GF)	15
Buffalo milk yoghurt bavarois, grappa & berry compote, crystallised violets, raspberry sorbet	

BONET AL CIOCCOLATO (GF)	16
Tuscan Amedei 70% dark chocolate & amaretti set custard, ricotta mousse, rum poached pear	

BOMBOLINI RIPIENI	14
Three hot cinnamon sugared donuts filled with vanilla pastry cream and melted milk chocolate	

GELATO DEL GIORNO (GF*)	12 / 16
Our ice cream and sorbet 3 scoops / 5 scoops <i>(please check that all gelati are gluten free)</i>	

AFFOGATO (GF) CON LIQUORE - FRANGELICO, STREGA O AMARETTO	11 / 18
Our vanilla bean gelato with espresso coffee, or with your choice of the above liqueur	

40gms ea

LA TUR	15
Type: Washed rind Milk Source: Goats, Sheep & Cow Approx age: 3 months Origin: Piemonte	

Served with grilled peach
This mixed of cow's, goat's and sheep's milk, has a mousse interior and a mushroomy aroma. The cheese has a straw color, a soft surface and a delicate and harmonious flavor.

PECORINO TOSCANO STAGIONATO DOP	15
Type: Cooked Hard Milk Source: Sheeps mlk Approx age: 5 months Origin: Toscana	

Served with fennel honey
With a pasty yellow complexion, the flavour is sweet and savoury, a complex layered flavour profile; tangy, savoury, herbaceous, and slightly salty elements, with lingering notes of toasted nuts

GORGONZOLA PICCANTE DOP	14
Type: Blue Milk Source: Cow's Approx age: 3 months Origin: Lombardia	

Served with fresh pear
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.

ALL 3 CHEESES @ 25GMS EACH 34

WHISKIES		30ML
Chivas Regal Blend 12 Y.O.	Scotland	10
Glenfarclas Single Malt 105 Cask Strength	Scotland	16
Macallan Single Malt 12 Y.O. Sherry Matured Cask	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
Tokinoka White Oak Distillery	Japan	16
Jameson Irish Whiskey	Ireland	9
Makers Mark Bourbon	U.S.A.	10
Canadian Club	Canada	9

FRENCH SPIRITS		30ML
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
Nonino Merlot	Friuli	12
Nonino Ribolla Gialla Cru Monovitigno	Friuli	25
Nonino Picolit Cru Monovitigno	Friuli	25
Nonino Moscato Cru Monovitigno	Friuli	25
Poli Sarpa Ris 4YO Wood aged	Veneto	12
Poli Moscato	Veneto	14

AQUAVITE		30ML
Nonino UE Uve Bianche	Friuli	15

FRUIT DISTILLATE		30ML
Nonino Il Pirus® Poire William (served cold)	Friuli	16