

DOLCI, PASTICCERIA e GELATI		VINI DOLCI	75ml
Sgroppino al Limone (vg) served to share Carafe of Lemon sorbet and Vodka topped with Prosecco creating a delicious, refreshing treat	40.00	2007 Vin Santo DOCG Castello d'Albola,Toscana	15.50
		2013 Solalto DOC Fattoria Le Pupille, Toscana	7.50
Profiteroles al Cioccolato Choux pastry balls filled with whipped crea drizzled with chocolate sauce Pair with a glass of Vin Santo	7.00 m,	2019 Recioto DOCG Recchia, Veneto	7.00
		2000 Taylor's vintage Port	21.00
Tiramisu' Mascarpone cream, Marsala wine, Savoiardi biscuits soaked in coffee Pair with a glass of Solalto	7.00	DIGESTIVI e LIQUORI	50ml
		Amaretto di Saronno	9.50
		Sambuca	9.00
		Frangelico	9.00
Torta di Mele Shortbread casing, creme patissiere, thinly sliced apples and a Vanilla ice-cream scoop	tbread casing, creme patissiere, thinly d apples and a Vanilla ice-cream scoop	Galliano	9.00
		Amaro Montenegro	9.00
Pair with a glass of Prosecco		Limoncello	9.00
9.000		Grappa Morbida	8.00
Pierluigi's Formaggi Selection of Italian cheeses	10.00	Vecchia Romagna	10.00
Pair with a glass of Taylor's vintage Port 2000			
anna cotta 7.00		CAFFE' e TEA	
Served with a raspberry sauce	7.00	Espresso	3.20
Pair with a glass of Recioto della Valpolicella		Macchiato	3.50
Cheese cake Please ask our team about this week's flavor	7.00 ur	Double Espresso	4.20
		Americano	3.20
		Cappuccino	4.00
Gelati (three scoops) (N)	6.50	Latte	4.00
Chocolate, Strawberry, Vanilla, Pistacchio Pair with a glass of Chapitre Champagne Ro	ose'	Corretto Coffee with a 50ml of Grappa	11.00
Sorbetto (three scoops) (VG)	6.50	Mint Tea made with fresh mint leaves	3.00
Lemon, Mango, Raspberry		English Breakfast	2.60
Pair with a glass of Franciacorta		Earl Grey	2.60
Affogato al caffe'	7.00	Green tea	2.60
Chocolate Semifreddo with hot espresso		Camomile tea	2.60