

Desserts Menu by Chef Marco

Tiramisu'

Chef Marco's Mom's signature Tiramisu' **20**

Cioccolato

70% Valrhona chocolate mousse, raspberry compote, crispy feuilletine **20**

Pistacchio

An expression of Sicilian pistachio 'semifreddo' from 'Bronte' **20**

Tartelletta di cioccolato

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

Limone

'Amalfi' lemon parfait, wild berries consommé **18**

Arancia

Seasonal orange 'panna cotta', orange compote, fresh berries **18**

Fragola

Fresh strawberry, organic honey, Greek yogurt, 15 years aged balsamic **18**

Affogato

Vanilla 'gelato' with a single shot of espresso **14**
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
Parmigiano Reggiano / 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 **6**

Macchiato/Piccolo **8**

Cappuccino/Latte/Flat White **9**

Double Espresso **10**

Long Black/Americano **6**

(Decaffeinated coffee available upon request)

English Breakfast, Peppermint, Chamomile, Earl grey, Green tea **6**