

## CAFFÈ

**Caffè lungo** 3.8

Coffee

**Espresso** 3.8

Small coffee

**Doppio espresso** 4.2

Double espresso

**Macchiato** 4.2

Espresso with a dash of milk

**Decaffeinato** 3.8

Decaffeinated

**Cappuccino** 4.2

Coffee with steamed milk

**Latte macchiato** 4.2

Latte

**Caffè corretto** 6

Espresso with a dash of sambuca  
or grappa

**Caffè amaretto** 10.5

Coffee with amaretto and whipped  
cream

**Irish coffee** 11

Coffee with whiskey and whipped  
cream

## TÈ

**Green tea** 4.2

Green tea with fresh lemon zest,  
lemongrass and bergamot.

**Green and white tea** 4.2

Flavoured with vanilla, strawberry  
and cornflower.

**Herbal tea** 4.2

Herbal tea with cinnamon, cloves,  
ginger and orange.

**Rooibos** 4.2

Pure rooibos with a mild taste of  
vanilla and honey.

**English Breakfast** 4.2

Blend of darjeeling and ceylon.

**Earl Grey** 4.2

Black tea with a fresh citrus taste  
of bergamot.

**Camomilla** 4.2

Tea with a soft taste of pure, mild  
chamomile

**Fresh mint tea** 5.8

**Fresh ginger tea** 5.8

*DOLCI*



## *DIGESTIVI*

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<b>Limoncello Bongiorno</b>	<b>7</b>
<b>Sambuca Molinari</b>	<b>8.5</b>
<b>Baileys</b>	<b>8.5</b>
<b>Amaretto Disaronno</b>	<b>8.5</b>
<b>Amaretto Di Mombaruzzo Berta</b>	<b>8.5</b>
<b>Averna</b>	<b>7.5</b>
<b>Montenegro</b>	<b>7.5</b>
<b>Vecchio Amaro Del Capo</b>	<b>7.5</b>
<b>Frangelico Hazelnootlikeur</b>	<b>7.5</b>
<b>Vecchia Romagna</b> – brandy	<b>8</b>
<b>Grand Marnier</b>	<b>8.5</b>
<b>Amara Rossa</b>	<b>9</b>
<b>Amaro Di Berta</b>	<b>10.5</b>

## *GRAPPA*

<b>Berta Grappa Villa Prato</b> – white	<b>8.5</b>
<b>Berta Grappa Villa Prato</b> – dark, Reserva	<b>9</b>
<b>Berta Grappa Elisi</b> – dark, barrique	<b>10</b>
<b>Berta Grappa Tre Soli Tre</b> – dark, barrique	<b>15</b>

## *DESSERT WINE*

<b>Planeta</b> – Passito di Noto	<b>9.5</b>
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## *DOLCI*

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<b>Scroppino Bellini</b>	<b>12</b>
Lemon sorbet with Bellini	
<b>Panna cotta con strutture di caramello</b>	<b>14</b>
Panna cotta - caramel structures	
<b>Brownie con strutture di cioccolato</b>	<b>14</b>
Brownie - chocolate structures	
<b>Dame blanche</b>	<b>14.5</b>
Vanilla ice cream - warm chocolate sauce	
<b>Cialda fatta in casa con semifreddo al caffè</b>	<b>15</b>
Homemade waffle - coffee parfait	
<b>Tiramisu</b>	<b>15.5</b>
Ladyfingers soaked with coffee and mascarpone	
<b>Cannoli con ricotta, pere e caramello</b>	<b>16</b>
Cannoli - ricotta - pear - caramel	
<b>Formaggi misto</b>	<b>21</b>
Range of Italian cheese	