


























DESSERTS & SPIRITS

DESSERTS

- Tiramisù espresso - Concerto n. 3 Lelli coffee and pistachio grains     8,00
- Sicilian cannolo - deconstructed by spoon - Buffalo ricotta cream,     8,00
candied Tarocco orange peels, 70% Domori chocolate chips
- Organic apple pie     8,00
butter from Britain and muscovado cane sugar
garnished with Bourbon vanilla and cream ice-cream
- Fondue     8,00
70% Amadei chocolate fondue, with sliced seasonal fruit
and a selection of our biscuits made with demi-sel butter from Isigny
- Millefoglie crumble with Bourbon vanilla cream and strawberries    8,00
- Wild berry cheese cake with Buffalo ricotta cheese    8,00
- 70% Venchi chocolate cake with Bourbon vanilla    and cream ice-cream 8,00

FRUITS

- Sliced seasonal fruits 8,00
- Pineapple, *Domori* white chocolate and Roman mint 8,00
- Wild berries 8,00
- Wild berries with ice cream 8,00

SORBETS

- Late Ciaculli tangerine sorbet (Slow food Presidium) 8,00
- Amalfi lemon sorbet (as available) 8,00
- Sgroppino – Amalfi lemon sorbet and vodka Grey Goose (as available)  8,00

ARTISANAL ICE CREAM

- 70% Venchi dark chocolate   8,00
- Madagascar Bourbon vanilla cream  
- Bronte pistachio   
- Strawberry 
- Amalfi lemon 
- Hazelnut from Lazio Region   

PASTRIES

- Homemade biscuit selection     6,00
(Shortcrust pastry from organic flours,
San Bartolomeo eggs e demi-sel Isigny butter)
- Cipriani biscuits,     
ring-shaped wine cookies, hazelnut cookies, mostaccioli
(as available) 6,00

CAFFE'

Exclusive Espresso mix "Emma"

3,00

from coffee roasting company *Leonardo Lelli* - Bologna:

Arabica (80%)

From Plantation over 1800 mt ASL

Central America: Honduras, Guatemala e Nicaragua;

India (*Karnataka* plantation)

Etiopia (*Sidamo* plantation)

Robusta (20%)

From India (*Karnataka* plantation)

All coffee beans are hand picked and fermented in water.

Roasted 190° max

Tasting note:

Hazelnut color with no tight streaks.

Foam with medium consistancy.

Roasting aroma, dark chocolate, liquorice, red fruits and candy orange peel.

Sweet in the mouth with note of caramel and wood, slightly acid.

At the end a taste of liquorice root

“COLONIAL” TEA SELECTION by LA VIA DEL TE’ – FIRENZE 4,00
(Whole-leaf tea in hand-stitched cotton bags)

Special Gunpowder green tea

Strong, fresh, and grassy with a slightly bitter finish.
Energizing and refreshing.

Special jasmine tea

A blend of green tea and jasmine flowers. Tasty and fragrant.

Bancha fiorito tea

Japanese-Chinese blend of green teas with fresh jasmine flowers.
Fruity and long-lasting taste.

Darjeeling black tea

Fine Indian black tea from high-altitude regions. Intense and lingering taste with spicy aroma.

Pai Mutan White tea

Spring white tea with buds and open leaves. Smooth taste with honey notes

“COLONIAL” INFUSION SELECTION by LA VIA DEL TE’ – FIRENZE 4,00
(infusion of whole-leaf herbs and fruit pieces in hand-stitched cotton bags)

Liquorice and Fennel

Digestive, relaxing, detoxifying.
Sweet taste with intense aroma.

Detox Purity

Lemon balm, verbena, sauge, lemon zest, currants, and lemongrass.
Depurative and draining action.

Sweet Relax

Blend of relaxing herbs enriched with wild strawberries.

Orange, Vanilla, and Cinnamon

Karkadè, orange zest, Rosa Canina, Cannella e Vaniglia.

Wild berries

Karkadè, dog rose, red berries. Sweet and intense aroma.

Flower Camomille

Matricaria Camomilla flower heads with calming and soothing.

3,50

(“Muscovado Barbados” raw sugar by the spoon available upon request)

SPIRIT BLENDS

Vermouth	6,00
Gin&Tonic Bombay	10,00
Gin&Tonic Hendrick's	12,00
Gin&Tonic Diplôme	12,00

Paired with premium gin of your choice:

Schweppes Premium
Acqua Brillante Recoaro
Fever Tree Mediterranean

OUR SPRITZ (Aperol / Campari)

With Prosecco Extra Dry Miol	10,00
With Franciacorta Brut Contadi Castaldi	12,00
With Champagne Philipponnat Royale Reserve	20,00

LONG DRINK

Negroni	10,00
American	10,00

SWEET WINES BY THE GLASS

Natural Moscato d'Asti, Saracco (Piedmont, sparkling wine)	7,00
Natural straw wine from Lipari Island - Malvasia grapes, Colosi (Sicily, straw wine)	7,00
Eiswein Auslese 2012, Kracher (Austria, straw wine)	7,00
<i>Santo Spirito</i> Vin Santo, Frescobaldi (Tuscany, liqueur wine)	7,00

TONIC LIQUEURS, SPIRITS

Selection of digestives	6,00
Varnelli / Sibilla / Braulio – home-made digestives	6,00
Limoncello from Sorrento	6,00
Limoncello, "il Convento" company from Sorrento peninsula	8,00
Tawny Graham's - 10 year old Porto	7,00
Tawny Senior Niepoort reserve Porto	8,00

GRAPPAS, EAU-DE-VIE, BRANDY

Nonino Selection Grappa	6,00
Poli Selection – Smooth Grappa	7,00
Caprili Brunello di Montalcino Grappa	8,00
Jermann Grappa	10,00
Antinori Tignanello Grappa	12,00
Sassicaia Poli Grappa	13,00
Gaja Barbaresco Grappa	10,00
Villa Zarri 2004 Chardonnay - Eau-de-vie from Magnum bottle	7,00
Villa Zarri - 10-year old Brandy	8,00
Villa Zarri - 16-year old Brandy	10,00

BERTA - AGED GRAPPA

<i>Unica</i> White Grappa	7,00
<i>Monprà</i> Grappa from Nebbiolo grapes	8,00
<i>Aquardens Composita Primagioia</i> from fruit eau-de-vie, grappas and brandies	10,00

BERTA - Cru Monovitigno 30 ml

<i>TreSoliTre</i> 2007/2008 – Grappa from single-variety Nebbiolo	13,00
<i>Bric del Gaian</i> 2007/2008 – Grappa from single-variety Moscato	13,00
<i>Roccanivo</i> 2007/2008 - Grappa from single-variety Barbera	13,00

DISTILLATES

Selection of Distillates	8,00
Bas Armagnac 1995, Dartigalongue	13,00
Calvados Aoc Comte Louis de Lauriston	12,00

WHISKY SELECTION 30 ml

Ardberg 10-year old Pure Whisky	12,00
Caol Ila 12-year old Whisky	12,00
Whisky Pure Malt Red Nikka - Barrique au Japan	12,00
White Oak Akashi - Single Malt Whisky Japan	12,00

SAMAROLI WHISKY SELECTION 30 ml

Samaroli by Samaroli 2008 Speyside Single Malt	16,00
Allt - a - Bhainne Speyside Single Malt Scotch Whisky	16,00
Samaroli Islay Speyside Blended Malt Scotch	18,00
Samaroli Glen Scotia Sherry 1992 Campbell Town Selezione Roscioli	20,00
Samaroli 1988 Tamdhu Speyside	22,00
Samaroli Speyside 1995	22,00
Samaroli Island Single Malt 1997 Ledaig Scotland Cask n. 800058	25,00
Coilltean 1996 Speyside Single Malt Benrinnes Cask n. 4617	25,00

SAMAROLI RUM SELECTION 30 ml

Samaroli Carribbean Blended Rum	16,00
Samaroli Carribbean Blended Rum 2005	16,00
Samaroli Demerara Vertical 2002-2004 Blended Rum	16,00
Samaroli Nicaragua Rum 1999	20,00
Samaroli Jamaica Rhapsody Blended Rum	20,00
Samaroli Trinidad Rum 1999	20,00
Samaroli Barbados Rum 2000	22,00

RUM SELECTION 30 ml

Rum Zacapa Etichetta Negra Gran riserva 23 Solera	10,00
Rum 2003 Jamaica, Mongiardino	16,00
Rum 2003 Jamaica <i>Papagalo</i> , Mongiardino	16,00
Rum Demerara 1998/2003, Mongiardino	16,00
Rum Zacapa XO riserva Centenario Guatemala	18,00

VODKA SELECTION

Absolute, Moskovskaya, Stolichnaya	8,00
Grey Goose	10,00
Belvedere	10,00
Russian Imperia	13,00

BOTTLED VODKA SELECTION

Vodka Grey Goose 1lt	230,00
Vodka Belvedere 700cl	200,00

DESSERT/MEDITATION WINES

SPARKLING WINES 25,00

Saracco 75 cl. - <i>Moscato d'Autunno</i> Natural Moscato d'Asti (Piedmont)	
Champagne Carte Blanche Demi-sec, Louis Roederer 75 cl.	65,00

STRAW WINES

Passito "Comtess" Sant Valentin 37,5 cl (Alto Adige)	50,00
Moscato Rosa 2016, Franz Haas 37,5 cl (Alto Adige)	45,00
"I Capitelli" 2015, Anselmi 37,5 cl (Veneto)	48,00
Muffato della Sala 2008, Castello della Sala Antinori 50 cl (Umbria)	56,00
Malvasia delle Isole Lipari Passito Naturale 2012, Hauner 50 cl (Sicilia)	45,00
Malvasia delle Isole Lipari Passito Naturale 2009, Colosi , 75 cl (Sicilia)	50,00
Eiswein Beeren Auslese 2011, Kracher 37,5 cl (Austria)	40,00

LIQUEUR WINES

<i>Santo Spirito</i> Vin Santo, Frescobaldi 75 cl (Tuscany)	28,00
Marsala "Vigna la Miccia", De Bartoli 50 cl (Sicily)	55,00

SAUTERNES

Chateau Rieussec 2014, 37,5 cl.	65,00
Chateau Filhot 2014, 37,5 cl.	35,00
Chateau Filhot 2012, 75 cl.	60,00