

BISTECCA

GRAPPA

Sartori <i>Amarone della Valpocella</i>	
27	
Antinori "Tignanello"	27
Poggio di Sotto <i>Brunello</i>	
35	
Nonino "Chardonnay "Barrique"	
20	
Nonino "Moscato"	20

COGNAC

Remy Landier XO	45
Jacopo Poli "Arzente"	26

CALVADOS

Christian Drouin 1994.	38
------------------------	----

SINGLE MALTS

Lagavulin 16 y.o.	32
Balvenie 12 y.o.	
28	
Glendronach 18 y.o.	36
Macallan 12 y.o. Sherry Oak	28

DIGESTIVES

Amaro Nonino	18
Amaro Tartufo	18
Fernet Branca	18
Ramazzotti	18
Montenegro	18
Poli Vasca Mora Amaro Veneto	18
Mirto	18
Limoncello	18

DESSERT

TIRAMISÙ	fresh berries, chocolate dust • 12
PANNA COTTA	berry compote, pistachio crumb •
15	
BLACK FOREST	cherry brandy, vanilla gelato • 15
STICKY DATE	baileys toffee sauce, vanilla gelato, macadamia
PUDDING	nut, whipped cream • 15
SEMIFREDDO	wild strawberry compote, fresh
strawberry,	
CHEESECAKE	pistachio, balsamic • 15
GELATO	vanilla bean, chocolate noir, honey figs & pistachio, brown butter pecan • 7.50 per scoop
SORBET	strawberry basil • 6 per scoop
FORMAGGIO	selection of italian cheese • 25 / 38

DESSERT COCKTAILS

ESPRESSO	vanilla vodka, kahlua, espresso • 24
MARTINI	
BRANDY	cognac, crème de cacao,
ALEXANDER	cream, nutmeg • 24
BRAMBLE	gin, fresh lemon, mirto • 24

SWEET WINE

Benanti "Il Musico" Passito 2010	18 / 110
<i>Passito Moscato, Etna, Sicily</i>	
500ml	
Antinori "Muffato della Sala" 2010	19 / 120
<i>60% Sauvignon Blanc, 40% Grechetto, Gewürztraminer and Riesling, Umbria</i>	
500ml	
Avignonesi, Vin Santo 2001	45 / 340
<i>Malvasia & Trebbiano, Montepulciano, Tuscany</i>	
375ml	

COFFEE

Espresso, Macchiato	• 6
Double Espresso, Cappuccino, Latte	• 7

TEA

Gyokuro, Japan	• 8
Silver Needle, China	• 8
Ti Quan Yin, Oolong	• 8
Assam, India	• 8
Chamomile	• 8