

# I DOLCI

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## **BABAMISÙ** 16

Rum-soaked Neapolitan brioche, whipped mascarpone, crumbled “sfoglia”

## **L'ORO VERDE** 17

“The Green Gold”

Pistachio gelato, Trapanese sea salt, Sicilian extra virgin olive oil DOP

## **SPORCAMUSS** 16

Puff pastry, lemon “crema diplomatica”, raspberries, mint

## **PIZZA DOLCE** 16

Traditional Abruzzese layer cake, chocolate and vanilla pastry creams, bitter-sweet cherry liquor, chantilly cream

## *Gelati Assortiti* 14

Assortment of house-made gelato and sorbet

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## *C A F F È*

**OAK WOOD ROASTED ESPRESSO** 5

**CAPPUCCINO** 6

**CAFFÈ LATTE** 6

**MACCHIATO** 6

**LA COLOMBE DRIP COFFEE** 5

**AFFOGATO AL CAFFÈ** 10/18

## *C O C K T A I L S*

**ESPRESSO MARTINI** 18

Tito's vodka, Passalacqua espresso, kahlúa

**CHOCOLATE MARTINI** 18

Sobieski vodka, Meletti chocolate, creme de cacao, bourbon barrel-aged chocolate bitters

## A M A R I & D I G E S T I V I

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- Amaro di Arancia Rossa “Amara”, Sicilia 13  
*Orange Peel, Orange Confit, Clove, Licorice, Elder*
- Braulio, Lombardia 12  
*Caramel, Roots, Dried Herbs, Clove, Licorice, Mint*
- Cappelletti “Sfumato”, Trentino 11  
*Smoke, Bitter Rhubarb, Tobacco, Cooked Blueberry*
- Cardamaro, Piemonte 12  
*Tea Leaves, Spice, Wormwood, Quince, Bitter Almond*
- Cappelletti “Elisir Novasalus”, Alto Adige 12  
*Dandelion, Gentian, Roots, Wood, Earth*
- Fernet Branca, Lombardia 12  
*Black Licorice, Chamomile, Citrus Zest*
- Fernet Branca Menta, Lombardia 12  
*Chamomile, Peppermint, Roots, Tobacco, Eucalyptus*
- Lucano, Basilicata 12  
*Gentian, Honeyed Sage, Cola, Baking Spice, Citrus*
- Meletti, Marche 9  
*Saffron, Caramel, Spice, Violet, Honeyed Orange*
- Nardini, Veneto 13  
*Espresso, Chocolate, Roots, Licorice, Tobacco Leaves*
- Nonnino “Quintessentia”, Friuli 22  
*Juniper, Vanilla, Caramel, Spice, Orange peel, Herbs*
- Pasubio, Trentino 10  
*Alpine Herbs, Pine, Wild Blueberry, Smoke, Earth*
- Casoni “Amaro Ciclista”, Emilia Romagna 15  
*Orange Peel, Rhubarb, Peppermint, Herbs*
- Caffo “Vecchio del Capo”, Calabria 11  
*Citrus Blossom, Lavender, Cardamom, Honey, Pine*
- Nepeta’ Sicily 12  
*Lemon Peel, Mint, Oregano*
- Nepeta’ “Majora”, Sicily 12  
*Rosemary, Orange, Marjoram*
- Amaro, Sangallo-Camatti, Liguria 11  
*Quinine, Gentian, Menthol, Amaretto*
- Amaro della Sacra, Piemonte 13  
*Cinnamon, Clove, Leaves, Resin, Bark, Vanilla*
- Amaro Cynar, Lombardia 10  
*Artichokes, Herbs, Raspberry Cane, Smoke*
- Amaro Montenegro, Emilia Romagna 16  
*Orange peel, Spice, Oregano, Coriander*
- Contratto Fernet, Piemonte 14  
*Mint, Chamomile, Saffron, Clove, Orange Peel*
- Zucca Rabarbaro, Lombardia 14  
*Rhubarb, Black Pepper, Cardamom, Molasse*
- Amaro Sibona, Piedmont 13  
*Citrus, Spice, Dried Herbs, Anise, Cola*
- Amaro S. Maria al Monte, Liguria 15  
*Mint, Orange zest, Ginseng, Gentian*
- Varnelli “Dell’Erborista”, Marche 22  
*Rhubarb, Spice, Sandalwood, Honey*
- Luigi Francoli, Piemonte 10  
*Licoice, Citrus, Vanilla, Bitter orange*
- Marolo “Dr. Ulrich”, Piemonte 14  
*Wormwood, Gentian, Anise, Herbs*
- Amaro Seta, Lombardy 20  
*Saffron, Candied Orange, Peach Nectar*
- Grappa Alexander 12
- Grappa Nonnino Chardonay 24
- Grappa Sibona Camomilla 15
- Cognac Courvosier V.S.O.P 14
- Cognac Grateaud Essence des Borderies 28
- Calvados Boulard V.S.O.P 15
- Cognac Martell VS 12

## D E S S E R T W I N E S

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- Grillo, De Bartoli Marsala Riserva Doc, Sicilia 2004 18
- Malvasia, Colosi Malvasia delle Lipari Doc, Sicilia 2009 17
- Zibbibo, Ottoventi “Scibà” Passito Terre Siciliane IGT, Sicilia 2016 13
- Cannonau, “Su Gucciu” Dolce, Cantina Gostolai, Cannonau di Sardegna, Sardegna, 2013 28