

I DOLCI

L'ORO VERDE 15

"The Green Gold"

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

BABA AU RHUM 15

Rum-soaked Neapolitan brioche,
"crema diplomatica", amarena cherry

LA SALINETTA 16

Marsalla-ricotta semifreddo, sponge cake,
candied capers from Salina, Sicily, toasted
almond "cannoli crunch"

PESCHE E PANNA 15

"Peaches and cream" cookies, amaretto, vanilla
pastry cream, roasted peaches

TORTA DI FORMAGGIO 15

Chocolate-almond cheesecake, raspberry sauce,
salted almond gelato

Gelati Assortiti 14

Assortment of house-made
gelato and sorbet

C A F F E

OAK WOOD ROASTED ESPRESSO 5

CAPPUCCINO 6

CAFFE LATTE 6

MACCHIATO 6

LA COLOMBE DRIP COFFEE 5

LA VIA DEL TÈ FLORENTINE TEAS 6

AFFOGATO AL CAFFE 10/18

C O C K T A I L S

ESPRESSO MARTINI 18

Vanilla vodka, Oak wood Roasted
espresso, kahlúa

CHOCOLATE MARTINI 18

Vanilla 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

Amaro dell'Etna, Sicilia 14 <i>Bitter Orange, Rhubarb, Sarsaparilla, Herbs, Cocoa</i>	Amaro, Sangallo-Camatti, Liguria 11 <i>Quinine, Gentian, Menthol, Amaretto</i>
Braulio, Lombardia 12 <i>Caramel, Roots, Dried Herbs, Clove, Licorice, Mint</i>	Amaro della Sacra, Piemonte 13 <i>Cinnamon, Clove, Leaves, Resin, Bark, Vanilla</i>
Cappelletti "Sfumato", Trentino 11 <i>Smoke, Bitter Rhubarb, Tobacco, Cooked Blueberry</i>	Amaro Cynar, Lombardia 10 <i>Artichokes, Herbs, Raspberry Cane, Smoke</i>
Cardamaro, Piemonte 12 <i>Tea Leaves, Spice, Wormwood, Quince, Bitter Almond</i>	Amaro Montenegro, Emilia Romagna 16 <i>Orange peel, Spice, Oregano, Coriander</i>
Cappelletti "Elisir Novasalus", Alto Adige 12 <i>Dandelion, Gentian, Roots, Wood, Earth</i>	Contratto Fernet, Piemonte 14 <i>Mint, Chamomile, Saffron, Clove, Orange Peel</i>
Fernet Branca, Lombardia 12 <i>Black Licorice, Chamomile, Citrus Zest</i>	Amaro Sibona, Piedmont 13 <i>Citrus, Spice, Dried Herbs, Anise, Cola</i>
Fernet Branca Menta, Lombardia 12 <i>Chamomile, Peppermint, Roots, Tobacco, Eucalyptus</i>	Amaro S. Maria al Monte, Liguria 15 <i>Mint, Orange zest, Ginseng, Gentian</i>
Lucano, Basilicata 12 <i>Gentian, Honeyed Sage, Cola, Baking Spice, Citrus</i>	Luigi Francoli, Piemonte 10 <i>Licoice, Citrus, Vanilla, Bitter orange</i>
Meletti, Marche 12 <i>Saffron, Caramel, Spice, Violet, Honeyed Orange</i>	Amaro Seta, Lombardy 20 <i>Saffron, Candied Orange, Peach Nectar</i>
Nardini, Veneto 13 <i>Espresso, Chocolate, Roots, Licorice, Tobacco Leaves</i>	Nonnino "Quintessentia", Friuli 22 <i>Juniper, Vanilla, Caramel, Spice, Orange peel</i>
Nepeta, Sicilia 15 <i>Lemon Peel, Bitter Orange, Gentian, Artemisia</i>	Ciociaro, Lazio 14 <i>Gentian, Orange Peel, Warm Spices, Smoke, Clove</i>
Nepeta Majora 15 <i>Marjoram, Orange, Fresh Herbs</i>	Varnelli "Dell'Erborista", Marche 22 <i>Rhubarb, Spice, Sandalwood, Honey</i>
Pasubio, Trentino 10 <i>Alpine Herbs, Pine, Wild Blueberry, Smoke, Earth</i>	Varnelli "Sibilla", Marche 17 <i>Herbs, Spice, Honey, Root, Coffee</i>
Caffo "Vecchio del Capo", Calabria 11 <i>Citrus Blossom, Lavender, Cardamom, Honey, Pine</i>	Zucca Rabarbaro, Lombardia 14 <i>Rhubarb, Black Pepper, Cardamom, Molasse</i>

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

Zibbibo, Donnafugata "Ben Rye" Passito di Pantelleria, Sicilia 2016 19
Cannonau, Cantina Gostolai "Su Gucciu" Cannonau di Sardegna Dolce 2013 28
Sagrantino, Scacciadiavoli Montefalco Passito Doc 2019 18
Moscato, Di Majo Norante "Apianae" Moscato del Molise 2020 14
Nebbiolo, Cocchi Barolo Chinato, Piemonte 18
Touriga Nacional/Tinta Roriz/Tinta Barroca, Fonseca Tawny Port 10 Yr 16
Touriga Nacional Blend, Taylor Fladgate Tawny Port Special Reserva 20 Yr 22