

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

CROSTATA AI FICHI FRESCHI 15

Fig and almond frangipane tart with
local honey and tiger striped figs

TORTA DI RICOTTA 15

Lemon-ricotta cake with lemon curd
and toasted almonds

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 di Arancia Rossa “Amara”, Sicilia 13 <i>Orange Peel, Orange Confit, Clove, Licorice, Elder</i>	Amaro, Sangallo-Camatti, Liguria 11 <i>Quinine, Gentian, Menthol, Amaretto</i>
Amaro dell’Etna, Sicilia 14 <i>Bitter Orange, Rhubarb, Sarsaparilla, Herbs, Cocoa</i>	Amaro della Sacra, Piemonte 13 <i>Cinnamon, Clove, Leaves, Resin, Bark, Vanilla</i>
Braulio, Lombardia 12 <i>Caramel, Roots, Dried Herbs, Clove, Licorice, Mint</i>	Amaro Cynar, Lombardia 10 <i>Artichokes, Herbs, Raspberry Cane, Smoke</i>
Cappelletti “Sfumato”, Trentino 11 <i>Smoke, Bitter Rhubarb, Tobacco, Cooked Blueberry</i>	Amaro Montenegro, Emilia Romagna 16 <i>Orange peel, Spice, Oregano, Coriander</i>
Cardamaro, Piemonte 12 <i>Tea Leaves, Spice, Wormwood, Quince, Bitter Almond</i>	Contratto Fernet, Piemonte 14 <i>Mint, Chamomile, Saffron, Clove, Orange Peel</i>
Cappelletti “Elisir Novasalus”, Alto Adige 12 <i>Dandelion, Gentian, Roots, Wood, Earth</i>	Amaro Sibona, Piedmont 13 <i>Citrus, Spice, Dried Herbs, Anise, Cola</i>
Fernet Branca, Lombardia 12 <i>Black Licorice, Chamomile, Citrus Zest</i>	Amaro S. Maria al Monte, Liguria 15 <i>Mint, Orange zest, Ginseng, Gentian</i>
Fernet Branca Menta, Lombardia 12 <i>Chamomile, Peppermint, Roots, Tobacco, Eucalyptus</i>	Varnelli “Dell’Erborista”, Marche 22 <i>Rhubarb, Spice, Sandalwood, Honey</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>	Grappa Nonnino Chardonay 24 Grappa Sibona Camomilla 15 Cognac Courvosier V.S.O.P 14
Pasubio, Trentino 10 <i>Alpine Herbs, Pine, Wild Blueberry, Smoke, Earth</i>	Cognac Grateaud Essence des Borderies 28 Calvados Boulard V.S.O.P 15 Cognac Martell VS 12
Caffo “Vecchio del Capo”, Calabria 11 <i>Citrus Blossom, Lavender, Cardamom, Honey, Pine</i>	
Nepeta’ “Majora”, Sicily 12 <i>Rosemary, Orange, Marjoram</i>	

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

Grillo, De Bartoli Vecchio Marsala Riserva Doc, Sicilia 2022 20
Zibbibo, Ottoventi “Scibà” Passito Terre Siciliane IGT, Sicilia 2016 13
Cannonau, “Su Gucciu” Dolce, Cantina Gostolai, Cannonau di Sardegna, Sardegna, 2013 28
Touriga Nacional/Tinta Roriz/Tinta Barroca, Fonseca Tawny Port 10 Yr 16
Touriga Nacional Blend, Taylor Fladgate Tawny Port Special Reserva 20 Yr 22