

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 FAVIGNANA 15

Chocolate devil's food cake, espresso
buttercream, pistachio mascarpone,
chocolate ganache

TORTA DI CAROTA 15

Olive oil carrot cake layered with sweetened
Philadelphia cream cheese icing

ZEPPOLE DI SAN GIUSEPPE 15

Baked St. Joseph's day pastry, sweetened almond-
ricotta, amarena cherry

C A F F E

OAK WOOD ROASTED ESPRESSO 5

CAPPUCCINO 6

CAFFÈ LATTE 6

MACCHIATO 6

LA COLOMBE DRIP COFFEE 5

LA VIA DEL TÈ FLORENTINE TEAS 6

AFFOGATO AL CAFFÈ 10/18

Gelati Assortiti 14

Assortment of house-made
gelato and sorbet

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
Bitter Orange, Rhubarb, Sarsaparilla, Herbs, Cocoa
- 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 12
Saffron, Caramel, Spice, Violet, Honeyed Orange
- Nardini, Veneto 13
Espresso, Chocolate, Roots, Licorice, Tobacco Leaves
- Nepeta, Sicilia 15
Lemon Peel, Bitter Orange, Gentian, Artemisia
- Nepeta Majora 15
Marjoram, Orange, Fresh Herbs
- Pasubio, Trentino 10
Alpine Herbs, Pine, Wild Blueberry, Smoke, Earth
- Caffo "Vecchio del Capo", Calabria 11
Citrus Blossom, Lavender, Cardamom, Honey, Pine
- 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
- Amaro Sibona, Piedmont 13
Citrus, Spice, Dried Herbs, Anise, Cola
- Amaro S. Maria al Monte, Liguria 15
Mint, Orange zest, Ginseng, Gentian
- Luigi Francoli, Piemonte 10
Licoice, Citrus, Vanilla, Bitter orange
- Amaro Seta, Lombardy 20
Saffron, Candied Orange, Peach Nectar
- Nonnino "Quintessentia", Friuli 22
Juniper, Vanilla, Caramel, Spice, Orange peel
- Ciociaro, Lazio 14
Gentian, Orange Peel, Warm Spices, Smoke, Clove
- Varnelli "Dell'Erborista", Marche 22
Rhubarb, Spice, Sandalwood, Honey
- Varnelli "Sibilla", Marche 17
Herbs, Spice, Honey, Root, Coffee
- Zucca Rabarbaro, Lombardia 14
Rhubarb, Black Pepper, Cardamom, Molasse

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