

## Dolci

### **Torta di Capri 5**

Flourless Chocolate and Almond Cake,  
Fior di Latte Ice Cream

### **Panna Cotta con Frutto della Passione 5**

Italian Classic Panna Cotta, Fresh Passionfruit

### **Tiramisù Ricetta Tradizionale 5**

Tiramisù Traditional Recipe

### **Semifreddo al Croccante Salato 5**

Salted Caramel Brittle, Zabajone Gelato

### **Coppa di Frutta 5**

Fresh Fruit Cup

### **Torta di Ricotta di Bufala e Fragole 5**

Ricotta di Bufala and Strawberry Cheesecake

## Caffetteria e Bevande

Espresso 2  
Americano 2,50

Cappuccino 2,50  
Latte 2,50

Herbal Teas 3  
Caffè Shakerato 3,50

## Dopocena - After Dinner Drinks

### **Classici**

Limoncello 5  
Sambuca Molinari 5  
Nocino 5  
Mirto 5

### **Cognac**

Hennessy XO 20  
Rémy Martin VSOP 10

### **Vini - Wines**

Ben Rye 9  
Passito di Pantelleria DOC 2013  
Donnafugata (Sicilia)  
Moscato D'Asti DOCG 2014 6  
Moncucco (Piemonte)

### **Porto**

Taylor Tawny Fladgate 20 yrs 12

### **Amari**

Fernet Branca 6,50  
Amaro Nonino 6,50  
Amaro Braulio 6,50

### **Grappe**

Grappa Sarpa Poli 7  
Grappa Moscato Poli 13  
Grappa Nardini 6,50

Our dessert wines and spirits are served 50ml. Single measures of spirits are available on request.

If you have any food allergies please ask your waiter to advise you. Several dishes contain gluten. Olive stones may be present. VAT is charged at the current rate. A discretionary service charge of 12.5% will be added to your bill.