

DESSERT WINES

| | |
|---|---------|
| 2017 Florio Vecchio "dry" Marsala 750ml Sicily | 12/ 120 |
| NV Corrado Tonelli Visner Vino & Visciole 750ml | 12/120 |
| Quinta De La Rosa Tawny Port 500ml Portugal | 17/ 112 |
| 2019 Recioto della Valpolicella 375ml DOCG Veneto | 105 |
| 2022 Maculan Dindarello Passito 375ml Veneto | 90 |

AMARI AND DIGESTIVES

| | |
|--------------------------------------|----|
| Sovrano Limoncello, Amaro Montenegro | 13 |
| Amaro Camatti | 11 |
| Amaro Nardini, Mirto, Liquirizia | 12 |
| Amaro Averna, Fernet Branca, Cynar | 14 |
| Cocchi Barolo Chinato | 20 |
| Amaro del Capo, Acqua di Cedro | 15 |

GRAPPA

| | |
|--------------------------|----|
| Grappa di Tignanello | 29 |
| Nardini Riserva | 16 |
| Nardini Extra Fine | 18 |
| 2018 Grappa di Sassicaia | 39 |



DOLCI

| | |
|--|----|
| Tiramisu —kahlua, coffee, Savoirdi biscuits, mascarpone cream | 20 |
| White Chocolate Pannacotta —dark chocolate mousse, almond crunch, seasonal fruit salad [gf] | 20 |
| Chocolate Fondant —vanilla gelato [please allow 20 minutes cooking time] | 22 |
| Calzone Nutella —hazelnut, chocolate, vanilla gelato | 20 |
| Amalfi —deconstructed lemon meringue pie, lemon sorbet | 20 |
| Affogato —vanilla gelato, coffee, liqueur [gf] | 18 |
| Gelati e Sorbetti —Chef's selection [gf] | 10 |
| Illy Caffè and selection of teas available | |

