

Dolci per finire

GELATINI / 7.50

mini gelato cone, choose between:
NOCCIOLA / PISTACCHIO / BISCOTTINO

ANANAS SALE & LIMONE / 9

pineapple, Trapani sea salt, lemon, Frantoio Barbera olive oil

GELATO / 14

seasonal flavours made in-house

AFFOGATO / 12

hazelnut gelato, espresso

CANNOLI / 12

sweet whipped ricotta, Sicilian candied fruit, pistachio, chocolate **piped tableside*

BACIO DI PANTELLERIA / 12

traditional dessert from the island of Pantelleria, crisp pastry, hazelnut mousse, gianduia chocolate

TORTA CAPRESE / 13

flourless almond chocolate cake, vanilla whipped cream

FRUTTI DI BOSCO / 14

mixed berries, citrus simple syrup, zabaglione cream

TIRAMISU MODERNO / 15

modern take on tiramisu, coffee gelato, mascarpone cream, chocolate cake crumble

TORTA AL FORMAGGIO / 20

Italian cheesecake, vanilla, raspberry **serves two*

AMARO

NONINO / 11

MONTENEGRO / 11

AVERNA / 10

LUCANO / 9

CYNAR / 9

COGNAC

HENNESSY VS / 15

HENNESSY VSOP / 22

HENNESSY XO / 48

BRANDY

VECCHIA ROMAGNA / 10

ST REMY XO / 9

SCOTCH

JOHNNIE WALKER BLACK / 13

GLENFIDDICH / 20

MACALLAN 12 DOUBLE CASK / 22

LAGAVULIN 16 / 28

HIGHLAND PARK 18 / 34

JOHNNIE WALKER BLUE / 48

GRAPPA

GRAPPA FRIULANA NONINO / 12

SARPA DI POLI / 10

ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITA

GABRIELE DI MARCO
EXECUTIVE CHEF

ABHRA MUKHERJEE
CHEF DE CUISINE