

# Dolci per finire

## GELATINI / 8.00

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

## GELATO / 15

seasonal flavours made in-house

## AFFOGATO / 14

hazelnut gelato, espresso

## CANNOLI / 12

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

## BACIO DI PANTELLERIA / 14

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

## TORTA CAPRESE / 15

flourless almond chocolate cake, vanilla whipped cream

## FRUTTI DI BOSCO / 16

mixed berries, citrus simple syrup, zabaglione cream

## TIRAMISU / 16

mascarpone cream, chocolate sponge, espresso, cocoa

## TORTA AL FORMAGGIO / 22

Italian cheesecake, vanilla, raspberry *\*serves two*

## AMARO

NONINO / 12

MONTENEGRO / 12

AVERNA / 11

LUCANO / 10

CYNAR / 10

## COGNAC

HENNESSY VS / 16

HENNESSY VSOP / 24

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 / 14

SARPA DI POLI / 12

# ORETTA

AUTENTICO, PASSIONE, PERFEZIONE, SEMPLICITÀ

GABRIELE DI MARCO  
EXECUTIVE CHEF

RAFFAELE VENTRONE  
CHEF DE CUISINE