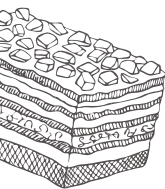
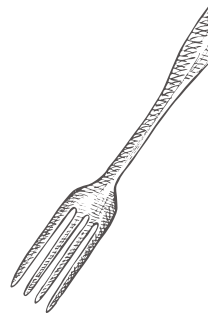


QUINTALE



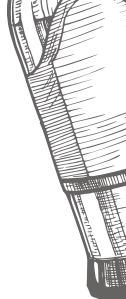
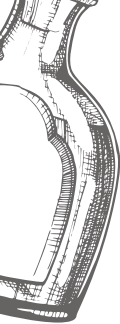
———— Per finire in “dolcezza” ————

Tiramisù 3-7-8	10€
Savoiardo, gelato alla nocciola, spuma al mascarpone, cialda di cacao e caffè	
Sorbetto alla frutta	9€
Sorbetto di nostra produzione secondo disponibilità o stagione	
Ciocco-caramello 1-3-7-8	12€
Cremoso al cioccolato Dulcey, arachidi caramellate e passion fruit	
Tarte tatin di frutta di stagione 1-3-7	12€
Sfoglia, frutta di stagione e gelato alla crema	
La nostra versione di meringata 1-3-7	12€
Meringa fiammata, lime e frollino	
Sgroppino (minimo 2 persone)	12€
Sorbetto al limone mantecato al tavolo con vodka e bollicine	



LISTA ALLERGENI

1. Cereali contenenti glutine (grano, farro, grano khorasan, segale, orzo, avena) 2. Crostacei 3. Uova 4. Pesce 5. Arachidi 6. Soia
7. Latte e prodotti a base di latte (incluso lattosio) 8. Frutta a guscio (mandorle, nocciole, noci, noci di acagiù, noci pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland) 9. Sedano 10. Senape 11. Semi di sesamo 12. Anidride solforosa e solfiti (se in concentrazioni superiori a 10 mg/kg o 10 mg/litro) 13. Lupini 14. Molluschi 15. Fave e prodotti a base di fave 16. Aglio, cipolla



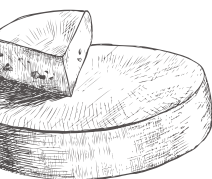
La nostra selezione di eccellenze casearie del territorio

Degustazione 3 formaggi

10€

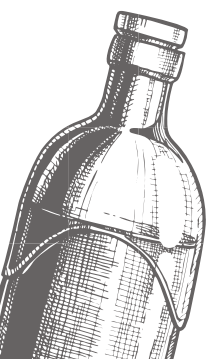
Degustazione 5 formaggi

16€



Vini dolci e fortificati

Vino del Volta Malvasia Appassita	La Stoppa	S.A.	10 €
Muffato della sala	Antinori	2020	10 €
Ben Ryé	Donnafugata	2022	18 €
Recioto della Valpolicella	Ca La Bionda	2007	18 €
Antica formula Carpano	Carpano	S.S.	10 €
Anghelo ruju	Sella & Mosca	2006	10 €



Amari e distillati

AMARI

Amaro Generici	5 €
Amaro Sibilla Varnelli	6 €
Amaro Jefferson	6 €
Anice Varnelli	6 €
Chartreuse Verde	8 €
Chartreuse Gialla	8 €

GRAPPA E DISTILLATI DI FRUTTA

Sarpa di Poli	8 €
Moscato di Poli	8 €
Storica Nera Domenis	10 €
Grappa Invecchiata Petra	12 €
Distillato di Albicocche del Vesuvio	25 €
Capovilla	30 €
Calvados du Pays d'Auge Camut 12 ans	

DISTILLATI DI VINO

Arzente Di Bellavista	15 €
Bas Armagnac Chateau de Laubade	25 €
Cognac Delamain Pale & Dry	25 €

DISTILLATI DI CANNA DA ZUCCHERO

Rum Duppy Share (Jamaica e barbados)	10 €
Rum Hampdem Pagos Ex-sherry cask (Jamaica)	20 €

SCOTCH WHISKIES

Johnnie Walker Red Lable	8 €
Johnnie Walker Black Lable 12	12 €
Talisker	12 €
Caolila 12	14 €
Macallan 12 double cask	24 €

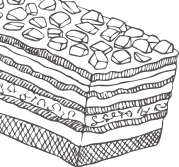
BOURBON

Eagle Rare Buffalo Trace 10	12 €
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RYE

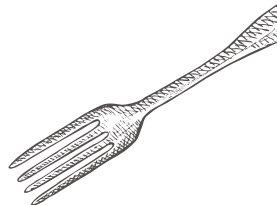
Michter's Us Straight Rye	15 €
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QUINTALE



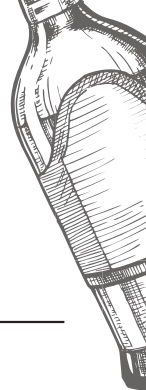
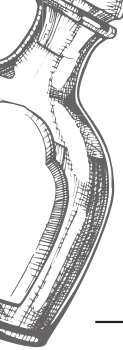
— To end on a sweet note —

Tiramisù 3-7-8	10€
Sponge finger, hazelnut ice cream, mascarpone mousse, cocoa and coffee wafer	
Fruit sorbet	9€
Sorbet made in-house according to availability or season	
Choco-caramel 1-3-7-8	12€
Dulcey chocolate cream, caramelized peanuts and passion fruit	
Seasonal fruit tarte tatin 1-3-7	12€
Puff pastry, seasonal fruit and vanilla ice-cream	
Our version of meringue 1-3-7	12€
Flamed meringue, lime and shortbread	
Sgroppino (minimum 2 people)	12€
Lemon sorbet whipped at the table with vodka and sparkling wine	



ALLERGEN LIST

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and milk-based products (including lactose) 8. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulfites (if concentrations exceed 10 mg/kg or 10 mg/liter) 13. Lupins 14. Molluscs 15. Broad beans and derivative products 16. Garlic, onion



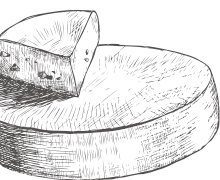
Our selection of premium local dairy cheeses

Tasting of 3 cheeses

10€

Tasting of 5 cheeses

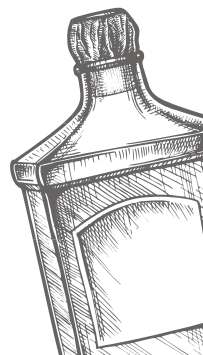
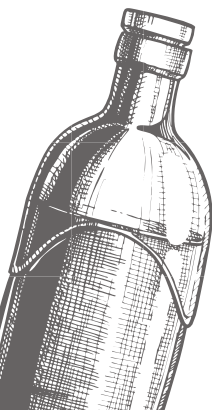
16€



Sweet and fortified wines

Vino del Volta Malvasia Appassita
Muffato della sala
Ben Ryé
Recioto della Valpolicella
Antica formula Carpano
Anghelo ruju

La Stoppa	S.A.	10 €
Antinori	2020	10 €
Donnafugata	2022	18 €
Ca La Bionda	2007	18 €
Carpano	S.S.	10 €
Sella & Mosca	2006	10 €



Bitter liqueurs and spirits

BITTER LIQUEURS

Amari Generici	5 €
Amaro Sibilla Varnelli	6 €
Amaro Jefferson	6 €
Anice Varnelli	6 €
Chartreuse Verde	8 €
Chartreuse Gialla	8 €

GRAPPAS AND FRUIT-BASED SPIRITS

Sarpa di Poli	8 €
Moscato di Poli	8 €
Storica Nera Domenis	10 €
Grappa Invecchiata Petra	12 €
Distillato di Albicocche del Vesuvio	25 €
Capovilla	30 €
Calvados du Pays d'Auge Camut 12 ans	

WINE-BASED SPIRITS

Arzente Di Bellavista	15 €
Bas Armagnac Chateau de Laubade	25 €
Cognac Delamain Pale & Dry	25 €

SUGAR-CANE SPIRITS

Rum Duppy Share (Jamaica e barbados)	10 €
Rum Hampdem Pagos Ex-sherry cask (Jamaica)	20 €

SCOTCH WHISKIES

Johnnie Walker Red Lable	8 €
Johnnie Walker Black Lable 12	12 €
Talisker	12 €
Caolila 12	14 €
Macallan 12 double cask	24 €

BOURBON

Eagle Rare Buffalo Trace 10	12 €
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RYE

Michter's Us Straight Rye	15 €
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