

DOLCI DA BERE

PIEDMONT

MOSCATO D'ASTI DOCG — 10 cl — 9.8
Moscato — 75 cl — 62
Fabio Perrone

TUSCANY

VINSANTO DEL CHIANTI CLASSICO DOC — 6 cl with cantucci — 13.5
Trebbiano, Malvasia — 37.5 cl — 65
Tenuta Tignanello - Marchesi Antinori

SICILY

BEN RYÉ PASSITO DI PANTELLERIA DOC — 37.5 cl — 69
Zibbibo
Donnafugata

DOLCI FATTI IN CASA

SORBETTINO AL LIMONE — 8.5
Liquid lemon sorbet

BABA AL RUM — 10.5
Soft Neapolitan brioche soaked in rum,
topped with cream and fresh berries (not made on the premises)

SFERA «LUCE TOWER» — 12.5
Chocolate ball with a creamy chocolate and hazelnut filling,
chocolate sauce and pistachio crumble

CASSATTINA SICILIANA — 12.5
Traditional Sicilian cake with creamy
sheep's milk ricotta, delicate sponge and marzipan

PANNA COTTA AI FRUTTI DI BOSCO — 12.5
Cream pudding with wild berry sauce

TIRAMISÙ «LUCE» — 13
Tiramisù based on our «Luce» recipe — small — 11

PROFITEROLES AL CIOCCOLATO — 13
Chocolate profiteroles filled with vanilla cream, — small — 11
garnished with cream (not produced in-house)

PROFITEROLES AL PISTACCHIO — 13.5
Pistachio profiteroles filled with vanilla cream, — small — 11.5
garnished with cream (not produced in-house)

TORTA DELLA NONNA — 13
Cake with vanilla cream and pine nuts, — small — 11
garnished with cream

Gelati & Sorbetti

GELATI (LEONARDO, GELATO ARTIGIANALE DAL 1999)

VANIGLIA
CIOCCOLATO
NOCCIOLA
PISTACCHIO BRONTE DOP
COOKIES
CAFFÈ
CARAMELLO SALATO V

SORBETTI (LEONARDO, GELATO ARTIGIANALE DAL 1999)

LIMONE V
FRAGOLA V
MANGO V

Price per scoop	4.9
Added cream	2.9

EMOZIONI ITALIANE

AFFOGATO AL CAFFÈ 9.5
1 scoop of Vaniglia, one hot espresso

DELIZIA SORRENTINA 11
1 scoop of sorbetto limone, limoncello

COPPETTA MALFY 12.5
1 scoop of fragola, Malfy Gin Rosa

Caffè e Tè

CAFFÈ E TÈ

ESPRESSO / CAFFÈ / RISTRETTO	4.9
DECAFFEINATO	4.9
MACCHIATO	5.2
DOPPIO	8
CORRETTO GRAPPA	8.5
CAPPUCCINO	5.8
LATTE MACCHIATO	6.8
CIOCCOLATA CALDA / FREDDA	5.5
TÈ DIVERSI «SIROCCO»	5.8

Gentle Blue, Jade Oolong, Green Jasmine,
Verbena, Camomile Orange Blossoms,
Moroccan Mint, Ginger Lemon

Dulcis in fundo

LONGDRINKS

GRAND TONIC 13.5
Grand Marnier Cordon Rouge 4 cl, 20 cl tonic water

BACARDI COLA 14.5
Bacardi Carta Blanca 4 cl, Cola 33 cl

VODKA BITTER LEMON 14.5
Skyy Vodka 4 cl, 20 cl Bitter Lemon

WHISKEY COLA 16.5
Jack Daniel's No7 4 cl, 33 cl Cola

BULLDOG GIN TONIC 16.5
Bulldog London Dry Gin 4 cl, 20 cl tonic water

GIN

	vol %	4 cl
BULLDOG LONDON DRY GIN, ENGLAND	40	12
MALFY GIN ROSA, ITALY	41	14.5

VODKA

	vol %	4 cl
SKYY, SAN FRANCISCO - USA	40	10
BELVEDERE, POLAND	40	13.5

WHISKEY

	vol %	4 cl
JACK DANIEL'S NO7 SOURMASH WHISKEY TENNESSEE - USA	40	12
WILD TURKEY 101 PROOF BOURBON WHISKEY KENTUCKY - USA	50.5	13.5
BUSHMILLS 16 YEARS SINGLE MALT IRISH WHISKEY, IRLAND	40	19.5
RED BREAST 21 YEARS SINGLE POT STILL IRISH WHISKEY, IRLAND	46	28
GLENMORANGIE SIGNET HIGHLAND SINGLE MALT SCOTCH WHISKY, SCOTLAND	46	28
HIGHLAND PARK 21 YEARS OLD SINGLE MALT SCOTCH WHISKEY, SCOTLAND	46	38.5

RUM

	vol %	2 cl
ZACAPA XO SOLERA GRAN RESERVA ESPECIAL, GUATEMALA	40	16.5

TEQUILA - MEXICO

	vol %	2 cl
ESPOLON REPOSADO 100% Puro Agave	40	9.5

Dulcis in fundo

COGNAC - FRANCE

	vol %	2 cl
COURVOISIER VSOP	40	10.5
HENNESSY X.O	40	18.5
HENNESSY PARADIS RARE COGNAC Le Cognac «PAR EXELLENCE»	40	55

BRANDY

	vol %	2 cl
VECCHIA ROMAGNA RISERVA TRE BOTTI, EMILIA-ROMAGNA - ITALY	40.8	10.5
TORRES JAIME I 30 YEARS RISERVA DE LA FAMILIA, PENEDÈS - SPAIN	38	16.5

LIQUORI E DISTILLATI

	vol %	2 cl
LIMONCELLO, SICILIA - ITALY	28	7.5
AMARETTO DI SARONNO, LOMBARDIA - ITALY	28	8
SAMBUCA MOLINARI, LAZIO - ITALY	40	8
GRAND MARNIER CORDON ROUGE COGNAC - FRANCE	40	8.5
BAILEYS ORIGINAL IRISH CREAM, IRELAND	17	8.5
CALVADOS CHÂTEAU DU BREUIL VSOP, BRITTANY - FRANCE	42	9.5
VIEILLE PRUNE VEDRENNE BOURGOGNE - FRANCE	40	9.5
VIEILLE POIRE WILLIAMS RÉSERVE BARON LOUIS STUDER, LUZERN - SCHWEIZ	36	10.5

PORTWEIN - PORTUGAL

	vol %	6 cl
PORTO OLD TAWNY 20 YEARS QUINTA DO NOVAL	20.5	14.5

AMARI - ITALIA

	vol %	4 cl
BRAULIO AMARO LOMBARDY	21	8
AVERNA SICILY	29	8
AMARO MONTENEGRO EMILIA-ROMAGNA	23	8
RAMAZZOTTI LOMBARDY	30	8
PADRE PEPPE ELIXIR (top tip) ALTAMURA-PUGLIA	42	8.5
JEFFERSON AMARO IMPORTANTE CALABRIA	30	10.5

Grappe

GRAPPE «VILLA DE VARDA» TRENTINO

	vol %	2 cl

GRAPPE BIANCHE / WHITE GRAPPA

SELEZIONE PIÙ Teroldego, Pinot Bianco, Müller Thurgau	40	7.5
TEROLDEGO Teroldego	40	7.8
PINOT NERO Pinot Nero	40	8.2

GRAPPE BARRICATE / BARREL-AGED GRAPPA

TRIÉ RISERVA Teroldego, Pinot Bianco, Müller Thurgau	40	8.5
LUGANA RISERVA Lugana	38	8.5
LAGREIN RISERVA Lagrein	40	9.5
MOSCATO RISERVA Moscato Giallo	40	9.5
GEWÜRZTRAMINER RISERVA Gewürztraminer	40	9.5
LUIGI DOLZAN (Magnum 150 cl) **STRAVECCHIA** Gewürztraminer, Müller Thurgau, Teroldego	40	10.5
AMARONE STRAVECCHIA Corvina, Molinara & Rondinella	40	12.5
MÜLLER THURGAU **STRAVECCHIA-RONCOLA** Müller Thurgau	40	12.5

La Grappe è un piacere
che amo trasmettere!

Cav. Luigi Dolzan (proprietor, Villa de Varda)

Grappe

GRAPPE «SELEZIONE ITALIANA»

	vol %	2 cl
LE 18 LUNE Uve rosse Trentine Marzadro, Trentino	41	9.5
BRUNELLO DI MONTALCINO CASTELGIOCONDO Sangiovese Frescobaldi, Tuscany	45	10.5
BAROLO BUSSIA Nebbiolo Parusso, Piedmont	45	12.5
SAFFREDI Cabernet Sauvignon, Merlot, Petit Verdot Fattoria Le Puppile-Elisabetta Geppetti, Tuscany	45	12.5
ELISI Barbera, Nebbiolo, Cabernet Sauvignon Berta, Piedmont	43	12.5
PASSITO DI PANTELLERIA BEN RYÉ Zibibbo Donnafugata, Sicily	42	12.5
MILLE E UNA NOTTE Nero d'Avola, Petit Verdot, Syrah Donnafugata, Sicily	42	12.5
TIGNANELLO Sangiovese, Cabernet Sauvignon Antinori, Tuscany	42	12.5
LUCE Merlot, Sangiovese Jacopo Poli Tenuta Luce, Tuscany	40	14.5
TURRIGA Cannonau, Malvasia Nera, Carignano, Bovale Sardo Antonio Argiolas, Sardinia	42	14.5
ORNELLAIA Cabernet Sauvignon, Merlot Tenuta dell'Ornellaia, Tuscany	42	14.5
TRE SOLI TRE Nebbiolo Berta, Piedmont	43	16.5
SASSICAIA Cabernet Sauvignon, Cabernet Franc Tenuta San Guido, Tuscany	40	16.5
BAROLO (20 years old) Nebbiolo Marolo, Piedmont	50	18.5

Informazioni

INFORMAZIONI

OPEN 365 DAYS A YEAR!

V VEGAN

ALL PRICES IN CHF incl. VAT

ALLERGENE

On request, our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies and/or intolerances.