



**Torta al Cioccolato** Multilayered chocolate cake,  
Callebaut chocolate cream, dulce de leche 14.

**Tiramisu al Limone** Ladyfingers soaked in Limoncello,  
layered with mascarpone mousse, toasted pistachios 14.

**Crostata di Ciliegie** Hazelnut & Brown Butter Tart,  
Amarena cherry sorbetti, cherry marmellata 14.

**Torta Estiva** Layers of vanilla bean sponge cake, raspberry  
marmellata, crema diplomatico, fresh berries 14.

**Crème Brûlée al Caffè** Espresso infused crème brûlée,  
brown sugar torched, chocolate biscotti 14.

**Coppa di Gelato ai Mirtilli** Layers of Vanilla Mascarpone gelato,  
blueberry marmellata, graham cracker streusel, candied almonds,  
fresh whipped cream, blueberry macaron 14.

#### **Gelati & Sorbetti**

Vanilla Mascarpone | Chocolate | Pistachio |  
Coconut | Amarena Cherry | Lemon | Mango |  
per scoop 4.

#### **CAFFÈ & TE**

Illy Espresso / Macchiato ..... 4.00  
Espresso Corretto ..... 6.00  
Extra Espresso Shot ..... 1.50  
Illy Cappuccino ..... 4.00  
Caffè Latte ..... 5.00  
Brewed Custom Coffee / Tea ..... 3.50

#### **GRAPPA & DISTILLATI 1oz**

Bepi Tosolini, Most, Moscato ..... 12.  
Alexander Grappa Prosecco ..... 12.  
Nonino Amaro Quintessentia ..... 12.  
Nonino Grappa ..... 12.

#### **COGNAC 1oz**

Courvoisier VS ..... 9.  
Hennessy VS ..... 9.  
Remy Martin VSOP ..... 11.

#### **CAFFÈ SPECIALI 1.25oz**

**Caffè Nero** ..... 12.  
Grand Marnier, Kahlua & Brandy,  
brewed coffee, whipped cream  
**Irish Caffè** ..... 12.  
Irish Whiskey, sugar cube, brewed  
coffee, whipped cream, Irish Mist  
splash

#### **AROMATIZZATI 1oz**

Baileys Irish Cream, Tia Maria,  
Frangelico, Kahlua, Amaretto,  
Sambuca, Drambuie, Cointreau, Irish Mist,  
Limoncello, B&B, Grand Marnier..... 8.

#### **PORTI & VINI DOLCI 2oz**

Taylor Tawny 10-Year Old ..... 10.  
Taylor Tawny 20-Year Old ..... 13.