DOPO CENA, AMARI & DIGESTIVI

AFTER DINNER DRINKS

15

STAMBECCO SOUR

stambecco cherry amaro, honey, old forester rye, citrus, egg white

ESPRESSO MARTINI

espresso, ketel one, st. george nola coffee liqueur

VINI DOLCI

Donnafugata Ben Ryè Passito di Pantelleria 2022, Sicilia 20

Anselmi I Capitelli Veneto Bianco Passito 2022, Veneto 18

Arnaldo Caprai Montefalco Passito Rosso 2019, Umbria 24

Served with almond sbrisolòna cookies

GRAPPA

Nonino Chardonnay 18

Nonino Antica Cuvée Riserva 20

Nonino Cru Monovitigno Picolit 36

AMARO

AMARO CART - 3 tastes for 18, 5 tastes for 22

Averna	Nonino	Cynar
Spirito delle Dolomiti	Cardamaro	Berto Quaglia Fernet
Sibona	Vecchio del Capo	Braulio
Meletti	Monte San Costanza	Nina

FORMAGGIO & DOLCI

carr valley glacier penta crème blue cheese
with prugne compote & honey 13

warm door county seasonal fruit &
chestnut frangipane crostata 13

buttermilk panna cotta with
black currant conserva & walnut crumble 13

venetian-style semolina fritters with stracchino cheese
& rare earth farms wildflower honey 15

"bevande per nostro squadra" a round of cold
beverages for our amazing & talented staff 10

CAFFÉ

Espresso 3

Macchiato 4

Cappuccino 5

Latte 5

Cortado 5

Caffé Corretto 12

Shakerato Fredda 8

Affogato 13

Regular or Decaffinated 3

Tè

Rishi Tea 5

EARL GREY	MASALA CHAI
JASMINE GREEN	CHAMOMILE