


































desserts

DESSERTS & SPIRITS

DESSERTS

- Tiramisù espresso** - Mix "Emma" coffee and pistachio grains      10,00
- Sicilian cannolo** deconstructed by spoon - Buffalo ricotta cream, candied Tarocco orange peels, 70% Domori chocolate chips      9,00
- Organic apple pie**      9,00
butter from Britain and muscovado cane sugar
with Bourbon vanilla cream gelato
- Fondue**      9,00
70% Domori chocolate fondue, with sliced seasonal fruit
and a selection of our biscuits made with demi-sel butter from Isigny
- Millefoglie crumble** with Bourbon vanilla cream and strawberries     9,00
- Cheese cake** with Buffalo ricotta cheese and wild berry     9,00
- Chocolate cake 70% Domori** with Bourbon vanilla and cream gelato     9,00



















FRUITS

- Sliced seasonal fruits  8,00
- Pineapple, *Domori* white chocolate and Roman mint  8,00
- Wild berries  9,00
- Wild berries with gelato  10,00
- Strawberries with gelato  10,00

SORBETS

- Tangerine sorbet** - Late tangerine from Ciaculli sorbet (Slow food presidium)  8,00
- Lemon sorbet** - Lemon sorbet from Amalfi 8,00
- Sgroppino** - Amalfi lemon sorbet and vodka Grey Goose   8,00

HOMEMADE GELATO

- Chocolate** - 70% Domori dark chocolate    8,00
- Cream** - Vanilla Bourbon from Madagascar    8,00
- Pistachio** - Sicilian pistachio from Bronte     8,00
- Strawberry**   8,00
- Amalfi lemon**   8,00
- Hazelnut** - local creamy hazelnut     8,00

PASTRIES

- Homemade Biscuit selection**     7,00
Shortcrust pastry from organic flours,
San Bartolomeo eggs e demi-sel Isigny butter
- Traditional bisquits**       7,00
"Wine donuts" cookies, hazelnut "tozzetti", mostaccioli

CAFFE'

Exclusive Espresso mix "*Emma*"
from coffee roasting company *Leonardo Lelli* - Bologna.

3,00

- Description:

Arabica 80%
From Plantation over 1800 mt ASL
Central America: Honduras, Guatemala e Nicaragua;

Robusta 20%
From India (*Karnataka plantation*)

All coffee beans are hand picked and fermented in water.
Roasted 190° max

Tasting note:

Hazelnut color with no tight streaks.
Foam with medium consistancy.
Roasting aroma, dark chocolate, liquorice, red fruits and candy orange peel.
Sweet in the mouth with note of caramel and wood, slightly acid.
At the end a taste of liquorice root

“COLONIAL” TEA SELECTION by LA VIA DEL TE’ – FIRENZE 5,00
(Whole-leaf tea in hand-stitched cotton bags)

Special Gunpowder green tea

Strong, fresh, and grassy with a slightly bitter finish.
Energizing and refreshing.

Special jasmine tea

A blend of green tea and jasmine flowers. Tasty and fragrant.

Bancha fiorito tea

Japanese-Chinese blend of green teas with fresh jasmine flowers.
Fruity and long-lasting taste.

Darjeeling black tea

Fine Indian black tea from high-altitude regions. Intense and lingering taste with spicy aroma.

Pai Mutan White tea

Spring white tea with buds and open leaves. Smooth taste with honey notes

“COLONIAL” INFUSION SELECTION by LA VIA DEL TE’ – FIRENZE 5,00
(infusion of whole-leaf herbs and fruit pieces in hand-stitched cotton bags)

Liquorice and Fennel

Digestive, relaxing, detoxifying.
Sweet taste with intense aroma.

Detox Purity

Lemon balm, verbena, sauge, lemon zest, currants, and lemongrass. Depurative and draining action.

Sweet Relax

Blend of relaxing herbs enriched with wild strawberries.

Orange, Vanilla, and Cinnamon

Karkadè, orange zest, Rosa Canina, Cannella e Vaniglia.

Wild berries

Karkadè, dog rose, red berries. Sweet and intense aroma.

Flower Camomille

Matricaria Camomilla flower heads with calming and soothing.

(“Muscovado Barbados” raw sugar by the spoon available upon request)

SPIRIT BLENDS

Gin&Tonic Bombay	10,00
Gin&Tonic Hendrick's	12,00
Gin&Tonic Portofino	12,00
Gin&Tonic Nikka Coffey Gin	12,00

The choice of tonic:

Schweppes Premium

Fever Tree Mediterranean

Fentiman's Tonic

OUR SPRITZ (Aperol / Campari)

With Prosecco Extra Dry Miol	10,00
With Franciacorta Brut Contadi Castaldi	13,00
With Champagne Philipponnat Royale Reserve	23,00

LONG DRINK

Negroni	10,00
Americanos	10,00

SWEET AND DESSERT WINES BY THE GLASS

Moscato naturale d'Asti, Saracco (Piedmont, sparkling wine)	8,00
Passito delle isole Lipari Malvasia naturale passita, Colosi (Sicily, passito)	8,00
Eiswein Auslese 2018, Kracher (Austria, passito)	9,00
Vin Santo Spirito, Frescobaldi (Tuscany, liqueur wine)	8,00
Pedro Ximenez Solera 1927, Alvear (Spain, liqueur wine)	12,00

LIQUEURS, CRAFTED DIGESTIVE, SPIRITS

Selection of digestives	6,00
Varnelli digestive	8,00
Sibilla Varnelli digestive	8,00
Formidabile digestive	8,00
Jefferson digestive	8,00
Roger digestive	8,00
Braulio digestive	6,00
Braulio Riserva digestive	8,00
Vacca mora Poli digestive	7,00
Elisir Sambuco Bordiga	7,00
Elisir Eucalipto e menta Bordiga	7,00
Elisir Gentiana Bordiga	7,00
Amaretto Adriatico	8,00
Fernet Contratto	8,00
Vermuth Bianco Contratto	7,00
Vermuth Bianco Scarpa, Torino	8,00
Vermuth Rosso Scarpa, Torino	8,00
Mirto from Sardegna	6,00
Limoncello from Sorrento	6,00
Limoncello "Il Convento" company from Sorrento peninsula	8,00

GRAPPA, EAU-DE-VIE, BRANDY

Poli Selection – Smooth Grappa	7,00
Brunello di Montalcino Grappa, Casanova di Neri	10,00
Grappa Jermann	10,00
Antinori Tignanello Grappa	13,00
Sassicaia Poli Grappa	14,00
Gaja Barbaresco Grappa	12,00
Villa Zari 2004 Chardonnay Brandy (from Magnum)	8,00
Villa Zari - 10 - year old Brandy	9,00
Villa Zari - 16 - year old Brandy	10,00

BERTA

<i>Unica</i> White Grappa	7,00
<i>Monprà</i> Grappa from Nebbiolo grapes	8,00
<i>Aquardens Composita Primagioia</i> from fruit eau-de-vie, grappa and brandies	12,00
<i>Grappa Stravecchia Riserva "Oltre il Vallo"</i>	14,00

BERTA - Cru Monovitigno 30 ml

<i>TreSoliTre</i> 2007/2014 – Grappa from single-variety Nebbiolo	16,00
<i>Bric del Gaian</i> 2007/2014 – Grappa from single-variety Moscato	16,00
<i>Roccanivo</i> 2007/20014 - Grappa from single-variety Barbera	16,00

MAROLO - DISTILLERIA LANGHE

Grappa from Moscato grapes (soft)	8,00
Grappa from Moscato grapes Riserva 5 years in "Passito Barrell" (soft)	12,00
Grappa from Nebbiolo grapes (from Magnum)	10,00
Grappa from Barolo grapes	14,00
Grappa from Amarone grapes	14,00
Grappa from Barolo grapes Riserva 1988	22,00

PORTO

Port Tawny 10 years Graham's	10,00
Port Tawny 20 years Graham's	12,00
Port Tawny 10 years Niepoort	10,00
Port Senior Tawny Niepoort	12,00
Port Vintage 2019 Niepoort	25,00

DISTILLATES

Selection of Distillates	10,00
Calvados Aoc Comte Louis de Lauriston	13,00
Bas Armagnac "Horse d'age", Dartigalongue	13,00
Bas Armagnac Noir 1975 - Chateau de Castex d'Armagnac	38,00
Bas Armagnac Noir 1944 - Chateau de Castex d'Armagnac	60,00

GIN

Gin Bombay	8,00
Gin Hendrick's	10,00
Gin Hendrick's Orbium	12,00
Gin Hendrick's Neptunia	12,00
Gin Nikka Coffey	12,00
Gin Portofino	12,00
Gin "Emma"	10,00

WHISKY SELECTION

Arbeg Islay Single Malt Scotch Whisky 10 years	13,00
Ardbeg Islay "Uigeadail" Single Malt Scotch Whisky	14,00
Benromach Speyside Single Malt Scotch Whisky 10 Years Sherry Wood	13,00
Benromach Speyside Single Malt Scotch Whisky Cask Strength 2012 Batch n.1	15,00
Bowmore Islay Single Malt Scotch Whisky "N.1" Bourbon Cask	13,00
Bowmore Islay Single Malt Scotch Whisky 15 Years Sherry Cask	15,00
Caol Ila Islay Single Malt Scotch Whisky 12 years	15,00
Caol Ila Islay Single Malt Scotch Whisky 13 years Gordon & McPhail	14,00
Caol Ila 2007 Single Malt Scotch Whisky "Connoisseurs choice" Gordon & McPhail	15,00
Port Askaig Islay Single Malt Scotch Whisky 8 Years	15,00
Highland Park Cask Strength	18,00

WHISKY SELECTION FROM JAPAN

Akashi blended Whisky	13,00
Akashi Blended Sherry Cask White oak	13,00
Tenjaku Blended Whisky "Anime"	15,00
Nikka "from the barrel" Blended Whisky	15,00
Nikka Whisky Single Malt "Coffey Malt"	16,00
Nikka Whisky Single Malt "Miyagikyo"	16,00
Nikka Whisky Single Malt "Yoichi"	16,00
"The Chita" Single Grain Whisky Suntory	16,00

SELECTION WHISKY SAMAROLI 30 ml

Samaroli "Architectus" blended Scotch Whisky Bottle n.913 of 1348 produced	26,00
Samaroli Speyside Single Malt Scotch Whisky Selected Linkwood Cask, Bottle n.320 of 1723 produced	28,00
Samaroli Islay Single Malt Scotch Whisky Selected Caol Ila Cask Bottle n.891 of 1380 produced	28,00
Samaroli Islay Blended Single Malt Scotch Whisky Selected Laphroaig Cask, Bottle n.421 of 560 produced	28,00
Samaroli Craigellachie 2009 Speyside Single Malt Scotch Whisky Cask 900367, Bottle n.51 of 489 produced	30,00
Samaroli 2008 Blended Malt Scotch Whisky Selected Coilltean, Bottle n.52 of 690 produced	30,00
Samaroli Benrinnes 2007 Speyside Single Malt Scotch Whisky Cask 310399, Bottle 361 of 506 produced	30,00
Samaroli Caol Ila 1998 Benrinnes Coilltean Single Malt Scotch Whisky Cask 12383 Selection Roscioli	50,00
Samaroli Glen Keith 1997 Speyside Single Malt Scotch Whisky Selected Cask 72629, Bottle 210 of 390 produced	38,00
Samaroli Caol Ila 1996 Benrinnes Coilltean Single Malt Scotch Whisky Cask 4617, Bottle n.227 of 383 produced	45,00
Samaroli Speyside 1995 Blended Malt Scotch Whisky Selected Coilltean, Bottle n.226 of 290 produced	35,00
Samaroli Glen Scotia 1992 Sherry Coilltean Single Malt Scotch Whisky Cask n.4, Bott. 122 of 600 produced	38,00
Samaroli Lowland Cambus 1990 Single Grain Scotch Whisky Cask n.89952, Bottles 65 of 440 produced	35,00
Samaroli Coilltean Tamdhu 1988 Single Malt Scotch Whisky Cask 3735, Bottles produced 250	40,00

SELECTION RUM SAMAROLI 30 ml

Samaroli Caribbean Blended Rum	26,00
Bottled by Coilltean, bt.287 of 360 produced	
Samaroli Jamaica Blended Rum	28,00
Bottled by Coilltean bt.160 of 669 produced	
Samaroli "Symphony" Blended Rum	27,00
Bottled Demerara, bt.265 of 667 produced	
Samaroli Barbados 2000 Rum	30,00
Bottled by Coilltean Cask n.19, bt.50 of 160 produced	
Samaroli Nicaragua 1999 Rum	32,00
Bottled by Coilltean Cask n.37, bt.146 of 180 produced	

SELECTION RUM MONGIARDINO 30 ml

Jamaica Rum Sugar Estate 2003 Monymusk Dist.	25,00
Barrel n.10,016, 25 - bottle 552 of 1217	
Jamaica Rum Sugar Estate 2006 Worthy Park Dist.	25,00
Barrel n.31, 57 - bottle 518 of 672	
Jamaica Rum Sugar Estate 2007 Pot Still Dist.	25,00
Barrel n.36, 48 – bottle 65 of 453	
Jamaica Rum Sugar Estate 2013 Appleton dist.	25,00
Barrel n.43, 49,67 - bottle 148 of 405	
Demerara Rum Guyana 2003 Diamond Dist.	25,00
Barrel n.29, 41, 44 bottle 609 of 857	
Demerara Rum Guyana 2004 Diamond Dist.	25,00
Barrel n.47, 48 - bottle 382 of 648	
Demerara Rum Guyana 2011 Diamond – Pot Still Dist.	25,00
Barrel n. 107,108 - bottle 34 of 750	
Jamaica Rum "Papagali" 2006 Monymusk Dist.	25,00
Barrel 27,35 – bottle 42 of 416	
Jamaica Rum "Papagali" 2007 Monymusk Dist.	25,00
Barrel 15,16 – bottle 56 of 516	
Jamaica Rum "Papagali" 2012 Appleton – Pot Still Dist.	25,00
Barrel n. 36, 43 – bottle 474 of 720	
Jamaica Rum "Remember" bottled Scotland, Pot Still Dist.	16,00
Guyana Rum "Remember" bottled Scotland, Patent-Pot Still Dist.	16,00
Barbados Rum "Remember" bottled Scotland, Patent Still Dist.	16,00
Trinidad Rum "Remember" bottled Scotland Patent Still Dist.	16,00
Venezuela Rum "Remember" bottled Scotland Patent Still Dist.	16,00

SELECTION RUM

Rum Zacapa Solera 23 years reserve	15,00
Rum Zacapa XO Centenario Grand Reserve	22,00
Rum Agricole Martinique Clement	15,00

SWEET WINES BOTTLE

SPARKLING WINES

Moscato naturale d'Asti, Saracco 75 cl. (Piedmont)	28,00
Champagne Carte Blanche Demi-sec, Louis Roederer 75 cl.	65,00

STRAW WINES

Passito "Comtess" Sanct Valentin 37,5 cl (Alto Adige)	48,00
Moscato Rosa 2016, Franz Haas 37,5 cl (Alto Adige)	48,00
"I Capitelli" 2015, Anselmi 37,5 cl (Veneto)	48,00
Muffato della Sala 2011, Castello della Sala Antinori 50 cl (Umbria)	58,00
Malvasia delle Isole Lipari Passito Naturale 2014, Hauner 50 cl (Sicily)	48,00
Malvasia delle Isole Lipari Passito Naturale 2013, Colosi, 75 cl (Sicily)	50,00
Auslese 2018, Kracher 37,5 cl (Austria)	42,00

LIQUEUR WINES

Vin Santo Spirito, 75 cl. (Toscana)	45,00
Pedro Ximenez Solera 1927, Alvear (Spain)	40,00
Marsala "Vigna la Miccia", De Bartoli 50 cl. (Sicily)	58,00

SAUTERNES

Chateau Rieussec 2014, 37,5 cl.	75,00
Chateau Filhot 2014, 37,5 cl.	40,00
Chateau Filhot 2012, 75 cl.	68,00

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