



DOLCE E CAFFÈ

LA PASTICCERIA

(all the desserts can be gluten free on request)

+ suggested 15ml sweet wine matches from the sommelier

Gelateria della Casa 13

Duet of hand crafted gelato & sorbet of the day w whipped cream & Amarena wild cherries in syrup

Affogato Moda Positano 10/17

Vanilla Gelato, Espresso Coffee (no alcohol)

+ 30ml of your choice between...

Frangelico, Mozart Chocolate, Amaretto, Baileys, Plum Liquor

Crema Catalana 15/20

Vanilla custard cream, w diced apple crumble

+ 15 ml of Tolo Albala Fino en Rama Sherry

Viennetta 17/22

Zabaione al limoncello w Frangipane crumble,
served w stracciatella gelato in a half white chocolate sphere,

+ 15 ml Château Rieussec Sauternes 2014

Tiramisu` 15/20

Mascarpone, creamy chocolate, savoiardo biscuits & chocolate soil

+ Adalia Recioto Valpolicella DOC

Biscotti della Nonna 10/15

Sharing plate of homemade almond biscuits

+ 15 ml of Castellare di Castellina Vin Santo DOC

Piatto Formaggi 30g 26

Selection of 3 local & imported cheeses served w fruit bread,
homemade jam & red wine poach pear.

Please refer to the sweet wines list for matches

DOLCE COCKTAILS

Fluffy Espresso Martini 18

Marshmallow Tequila Cazadores , Patron Xo Cafe,
Espresso & Marshmallow

Sinfonia N.40 18

42 Below Vodka, Mozart Chocolate Cream & Baileys

Grappe e Digestivi



GRAPPE E DIGESTIVI

Sweet Wine 30ml

White

Castellare di Castellina, Vin Santo DOC 2010 **14**
Donnafugata, Passito di Pantelleria DOC 2014 **16**
Château Rieussec, Sauternes 2014 **12**
Tokaji Oremus, Aseu 3 puttonyos 2002 **16**

Port 60ml

Penfolds G/Father Port **18**
Fonseca Late Bottled, Vintage Port 2009 **14**
Quita do Noval, 10 year old **18**

Acquavite e Grappa 30ml

Acquavite

Antonio Argiguas Fil'e Ferru Benalonga **10**
Borgo Antico Acquavite Castagne **16**

Grappa

Piave **10**
Masi di Amarone **16**
Giori, Müller Thurgau **12**
Poli Pinot **11**
Barrique Borgo Antico Chardonnay **14**
Barrique Donnafugata Mille e una Notte **18**

Digestivi Amari Bitter 30ml 10

Amaro del Capo, Montenegro, Ramazzotti, Fernet Branca, Cynar, Cassuria, Braulio, Amaro Averna, Amaro Lucano, Galliano White Sambuca, Galliano Black Sambuca, Frangelico, Gozio Amaretto, Limoncello, Mozart Chocolate Cream, Baileys, Dom Benedictine, Whisky Drambuie & Santoni Espresso.

After-dinner drinks that are meant to settle the stomach and help you digest your food. They are made by infusing alcohol with a complex variety of herbs and spices with a bitter taste. Usually served on the rocks with a slice of citrus.

Red

Punset Barbaresco Infuso di China NV **13**
Adalia Recioto Valpolicella DOC 2012 **15**
Corrado Tonelli Visner di Pergola 2002 **15**

Sherry 60ml

Toro Albala` Fino en Rama Bombilla **14**
Emilio Lustau Amontillado "Esquadrilla" **14**
Toro Albala` Oloroso Ilarques de Poley **16**
Toro Albala` Pedro Ximenee "Riserva" **18**

Brandy 30ml

Vecchia Romagna Etichetta Nera **12**
Torres Jaime **12**

Cognac e Armagnac 30ml

Courvoisier VS **12**
D'ussé VSOP **16**
Hennessy VSOP **14**
Tesseron Lot NO. 90 XO Ovation **20**
Tariquet Bas Armagnac **12**
Delord Bas-Armagnac Recolte 1985 **14**

Calvados 30ml

Berneroy Fine **12**