
DIGESTIVI

Limoncello	Italy	10.00
Averna	Italy	10.00
Montenegro	Italy	10.00
Vecchio Amaro del Capo	Italy	10.50
Ramazotti	Italy	12.00
Braulio	Italy	12.00
Petrus	Italy	13.00
Fernet Branca	Italy	12.50
Branca Menta	Italy	12.50
Cynar	Italy	11.00
Punch Abruzzo Evangelista	Italy	10.50
Kranebet l'amaro bianco	Italy	11.00
Jefferson	Italy	13.00
Roger	Italy	13.00

GRAPPE

MAZZETTI, Piemonte

Classica	10
Nebbiolo di Barolo	15
Ardita Di Malvasia	14
Chardonnay	12
Muscatel	13
Stravecchia	16
Acquavite di Moscato	12
Grignilonio	13
Bracitetto	13
Prime Uve	15

LEVI SERAFINO, Piemonte

Dolcetto	20
Barbaresco	20
Camomilla	20

ROSSI D'ASIAGO, Veneto

Williams Pear	12
---------------	----

NONINO, Friuli

Nonino Ribolla	14.5
Nonino Malvasia '30 Anni'	18
Nonino Il Pirus di Willams	16
Nonino Miele & Castagno	16
Nonino Riserva 5yr old (Barrique)	20

QUESTA E' VERA GRAPPA, Veneto

Grappa E'	14.5
Grappa di Traminer	14.5
Grappa di Prosecco	14.5
Grappa Cartizze & Moscato	14.5
Grappa ' Alpine Herbs'	14.5

Andrea Da Ponte Prosecco, Veneto	15
D'Alexander, Veneto	14
Dalla Cia Grappa Stravecchia (Extra Old), Veneto	20

EST 1999

GRAPPA

RISTORANTE E BAR

DOLCI • FORMAGGI • CAFFE • DIGESTIVI

D O L C E

Affogato with honeycomb/ honeycomb & frangelico liquor 10.50/ 16.50

Trio of Sorbetto or Gelato 15.50

Tiramisu: Valrhona chocolate, italian mascarpone, savoiardi biscuits,
coffee 18.50

"Bomboloni": fried doughnut, cinnamon, crema inglese 16.50

Millefoglie alla castagna: chestnut, mascarpone, vanilla, Valrhona
guanaja chocolate gelato 19.50

Panna cotta, Madagascar vanilla, mandarin, Valrhona opalys white
chocolate 19.00

Hazelnut souffle, coffee and whiskey gelato 18.00

Pavlova Italiana, kiwi, passion fruit 18.00

Sample Plate 40.00

Grappa's famous handmade chocolate truffle 2.50 each

F O R M A G G I

A selection of local & imported cheeses served with
fresh fig & housemade crisps 38.00

SINGLE PIECE

Occelli in foglie di Castagno (Cow & Goat) Langhe, Italy 17.00

Gorgonzola piccante (Cow), Lombardia, Italy 12.50

Taleggio DOP (Cow), Lombardia, Italy 15.00

Holy Goat La Luna (Goat), Vic, Australia 20.00

C A F F E

Short black, macchiato, flat white,
cappuccino, long black, mocha 4.00

Vienna Coffee 6.50

Caffe Corretto Grappa or Sambuca 5.50

T E A

English Breakfast, Earl Grey,
Camomile, Lemon Scented,
Pure Organic Australian Peppermint
Pure Organic Green Tea
5.00

D E S S E R T W I N E S

			Glass	Bottle
2019	Santorino DOCG Moscato d'Asti, Piemonte, Italy	750ml		45.00
2017	Westend 3 Bridges Riverina, NSW	375ml	13.00	45.00
2020	Vietti Moscato d'Asti, Piemonte, Italy	375ml		76.00
2018	Donnafugata Ben Rye Passito, Sicily, Italy	375ml		120.00
2009	Chateaux d'YQUEM Sauternes, Bordeaux France	375 ml		780.00
2009	Domaine de Coyeaux Beaumes de Venise Rhone Valley, France			75.00
2017	Royal Tokaj Late Harvest, Furmint, Harslevelu-Muscat			60.00
2019	Pellegrino Passito Di Pantelleria, Sicily, Italy	375ml		60.00
2018	Crawford River Nectar, Condah, VIC	375ml		80.00

A F T E R D I N N E R C O C K T A I L S

TIRAMISU MARTINI 25.00

Disaronno, chocolate liquor, sugar, coffee

ESPRESSO MARTINI 21.00

Vodka, Coffee Liquor, Molinari Coffee

SAZERAC 20.00

Cognac, Rye Whiskey, Sugar, Bitters, Absinth

SGROPPINO 22.00

Belvedere Vodka, Prosecco, Lemon sorbetto, Lemon zest

VECCHIO AMARO DEL CAPO ON ICE (Calabria) 13.00