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## DIGESTIVI

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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

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## GRAPPE

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### 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
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### 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

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# GRAPPA

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RISTORANTE E BAR

DOLCI • FORMAGGI • CAFFE • DIGESTIVI

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## D O L C E

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Affogato with honeycomb/ honeycomb & frangelico liquor 10.50/ 16.50

Trio of Sorbetto or Gelato 15.50

Tiramisu 15.50

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

Wood fired apple sfogliata, almond, cinnamon, housemade vanilla gelato

17.50

Vanilla panna cotta, caramelized mandarin, gingerbread crumble 16.50

Raspberry souffle, dark chocolate sorbet 18.00

Pavlova Italiana, chantilly, mango & passionfruit, tropical caramel 16.50

Belgium dark chocolate tart, pistacchio Bronte gelato 20.50

Sample Plate 40.00

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## F O R M A G G I

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A selection of local & imported cheeses served with  
housemade kumquat marmalade & housemade crisps 38.00

### SINGLE PIECE

Occelli in foglie di castagno (Cow & Goat) Piemonte, Italy

17.00

Gorgonzola dolce (Cow), Lombardia, Italy 12.50

Taleggio DOP (Cow), Lombardia, Italy 15.00

3 Milk La Tur (Sheep, Goat, Cow), Piemonte, Italy 15.00

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## C A F F E

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

Vienna Coffee 6.50

Caffe Corretto Grappa or Sambuca 5.50

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## T E A

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English Breakfast, Earl Grey,  
Camomile, Lemon Scented,

Pure Organic Australian Peppermint

Pure Organic Green Tea

5.00

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

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			Glass	Bottle
2016	Elio Perrone Moscato d'Asti Piemonte, Italy	750ml	13.50	45.00
2013	Westend 3 Bridges Riverina, NSW	375ml	13.00	45.00
2014	Ben Rye, Passito di Pantelleria DOC Sicilia, Italy	500ml		100.00
2011	Nals Margreid, Passito Moscato Giallo Alto Adige, Italy	750ml		110.00
1996	Chateaux YQUEM Sauternes France	375ml		750.00

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

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**AMERICANO DEL PROFESSORE** 20.00

Cocchi Storica Vermouth di Torino, Campari, Frangelico Velvet

**SALZERAC** 20.00

Laphroaig whiskey, Camus Cognac VSOP, Absinthe, Peychaud bitter

**SMOKED BOULEVARDIER** 20.00

Antica Formula white Vermout, Campari, Makers Mark, smoked

**IL TRENTINO** 18.00

Aged Grappa, homemade syrup, chocolate and orange bitter

**ESPRESSO MARTINI** 18.00

Russian Standard, Khalua, espresso coffee, homemade syrup