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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 16.50

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

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

17.50

Panna cotta, Madagascar vanilla, mandarin, chocolate 17.50

Raspberry souffle, dark chocolate sorbet 18.00

Pavlova Italiana, coconut, passion fruit, white chocolate 17.50

Chocolate hazelnut lava cake, Tonka bean gelato, sea salt 18.00

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  
kumquat marmelade & 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

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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
2019	Ca' d'Gal Moscato d'Asti Lumine, Italy	750ml	16.00	65.00
2017	Westend 3 Bridges Riverina, NSW	375ml	13.00	45.00
2016	Campagnola `Casotto del merlo' Recioto valpolicella, Veneto, Italy	500ml		98.00
2015	Chateau de Sadriraut `Lions' 2nd vin Sauternes, Bordeaux, France			70.00
1996	Chateaux YQUEM Sauternes France	375 ml		780.00
2009	Domaine de Coyeaux Beaumes de Venise Rhone Valley, France			55.00
2017	Royal Tokaj Late Harvest, Furmint, Harslevelu-Muscat			60.00

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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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**SAZERAC** 20.00

Sazerac Rye, Absinthe, Peycaud Bitter

**POPCORN ESPRESSO MARTINI** 20.00

Belvedere Vodka, Tia Maria, Molinari espresso coffee, sugar syrup

**CAFE SHEKERATO** 20.00

Baileys, Molinari espresso coffee, Grey Goose Vodka

**SGROPPINO** 22.00

Belvedere Vodka, Prosecco, Lemon sorbetto, Lemon zest

**COCO** 20.00

Belvedere Vodka, Liquor 43, Creme de Cacao, cream