

I DOLCI

BABAMISÙ 16

Rum-soaked Neapolitan brioche,
whipped mascarpone, crumbled “sfoglia”

L'ORO VERDE 17

“The Green Gold”
Pistachio gelato, Trapanese sea salt,
Sicilian extra virgin olive oil DOP

DOLCE DI MAIORI 15

Fried eggplant, dark chocolate, almond cream,
candied citrus

PESCA E PANNA 16

Roasted local peaches, sponge cake, corn
crema, buttered streusel

Gelati Assortiti 14

Assortment of house-made
gelato and sorbet

C A F F È

OAK WOOD ROASTED ESPRESSO 5

CAPPUCCINO 6

CAFFÈ LATTE 6

MACCHIATO 6

LA COLOMBE DRIP COFFEE 5

LA VIA DEL TÈ FLORENTINE TEAS 6

AFFOGATO AL CAFFÈ 10/18

C O C K T A I L S

ESPRESSO MARTINI 18

Vanilla vodka, Oak wood Roasted
espresso, kahlúa

CHOCOLATE MARTINI 18

Vanilla vodka, Meletti chocolate,
creme de cacao, bourbon barrel-aged
chocolate bitters

A M A R I & D I G E S T I V I

Amaro di Arancia Rossa “Amara”, Sicilia 13 <i>Orange Peel, Orange Confit, Clove, Licorice, Elder</i>	Nepeta’ “Majora”, Sicily 12 <i>Rosemary, Orange, Marjoram</i>
Amaro dell’Etna, Sicilia 14 <i>Bitter Orange, Rhubarb, Sarsaparilla, Herbs, Cocoa</i>	Amaro, Sangallo-Camatti, Liguria 11 <i>Quinine, Gentian, Menthol, Amaretto</i>
Braulio, Lombardia 12 <i>Caramel, Roots, Dried Herbs, Clove, Licorice, Mint</i>	Amaro della Sacra, Piemonte 13 <i>Cinnamon, Clove, Leaves, Resin, Bark, Vanilla</i>
Cappelletti “Sfumato”, Trentino 11 <i>Smoke, Bitter Rhubarb, Tobacco, Cooked Blueberry</i>	Amaro Cynar, Lombardia 10 <i>Artichokes, Herbs, Raspberry Cane, Smoke</i>
Cardamaro, Piemonte 12 <i>Tea Leaves, Spice, Wormwood, Quince, Bitter Almond</i>	Amaro Montenegro, Emilia Romagna 16 <i>Orange peel, Spice, Oregano, Coriander</i>
Cappelletti “Elisir Novasalus”, Alto Adige 12 <i>Dandelion, Gentian, Roots, Wood, Earth</i>	Contratto Fernet, Piemonte 14 <i>Mint, Chamomile, Saffron, Clove, Orange Peel</i>
Fernet Branca, Lombardia 12 <i>Black Licorice, Chamomile, Citrus Zest</i>	Zucca Rabarbaro, Lombardia 14 <i>Rhubarb, Black Pepper, Cardamom, Molasse</i>
Fernet Branca Menta, Lombardia 12 <i>Chamomile, Peppermint, Roots, Tobacco, Eucalyptus</i>	Amaro Sibona, Piedmont 13 <i>Citrus, Spice, Dried Herbs, Anise, Cola</i>
Lucano, Basilicata 12 <i>Gentian, Honeyed Sage, Cola, Baking Spice, Citrus</i>	Amaro S. Maria al Monte, Liguria 15 <i>Mint, Orange zest, Ginseng, Gentian</i>
Meletti, Marche 9 <i>Saffron, Caramel, Spice, Violet, Honeyed Orange</i>	Varnelli “Dell’Erborista”, Marche 22 <i>Rhubarb, Spice, Sandalwood, Honey</i>
Nardini, Veneto 13 <i>Espresso, Chocolate, Roots, Licorice, Tobacco Leaves</i>	Luigi Francoli, Piemonte 10 <i>Licoice, Citrus, Vanilla, Bitter orange</i>
Nonnino “Quintessentia”, Friuli 22 <i>Juniper, Vanilla, Caramel, Spice, Orange peel, Herbs</i>	Marolo “Dr. Ulrich”, Piemonte 14 <i>Wormwood, Gentian, Anise, Herbs</i>
Pasubio, Trentino 10 <i>Alpine Herbs, Pine, Wild Blueberry, Smoke, Earth</i>	Amaro Seta, Lombardy 20 <i>Saffron, Candied Orange, Peach Nectar</i>
Casoni “Amaro Ciclista”, Emilia Romagna 15 <i>Orange Peel, Rhubarb, Peppermint, Herbs</i>	Grappa Alexander 12
Caffo “Vecchio del Capo”, Calabria 11 <i>Citrus Blossom, Lavender, Cardamom, Honey, Pine</i>	Grappa Nonnino Chardonay 24
Nepeta’ Sicily 12 <i>Lemon Peel, Mint, Oregano</i>	Grappa Sibona Camomilla 15
	Cognac Courvosier V.S.O.P 14
	Cognac Grateaud Essence des Borderies 28
	Calvados Boulard V.S.O.P 15
	Cognac Martell VS 12

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

Grillo, De Bartoli Vecchio Marsala Riserva Doc, Sicilia 2022 20
Zibbibo, Ottoventi “Scibà” Passito Terre Siciliane IGT, Sicilia 2016 13
Cannonau, “Su Gucciu” Dolce, Cantina Gostolai, Cannonau di Sardegna, Sardegna, 2013 28
Touriga Nacional/Tinta Roriz/Tinta Barroca, Fonseca Tawny Port 10 Yr 16
Touriga Nacional Blend, Taylor Fladgate Tawny Port Special Reserva 20 Yr 22