



≡ DOLCI/DESSERT ≡

Torta Caprese €8

*Homemade Traditional Chocolate Torte Caprese
(gluten free)*

Torta Caprese al limone €8

Homemade Lemon Torte Caprese (gluten free)

Homemade tiramisu €10

Babà al rum €10

*Traditional homemade Neapolitan cake soaked in rum
and served with crème*

Delizia a limone €10

*Traditional homemade sponge and lemon crème cake
covered in fresh cream*

Tortino a cioccolato servito caldo €12

Homemade chocolate fondue served warm

Scomposta di millefoglie a pistacchio,
crema cioccolato €12

*Homemade pastry layered with crème of pistachio,
chocolate and fresh cream*

Affettata di frutta €10

Sliced fresh seasonal fruit

Affogato serviti con Amaretto o Frangelico €12

Affogato served with Amaretto or Frangelico

Tagliere misti di formaggi P €30 M €50 G €75

Mixed regional Italian cheese platter



⇒ CAFFÈ E TÈ ⇒

CAFFÈ

Espresso €2

Americano €3

Cappuccino €3.5

Affogato (senza liqueur/without liqueur) €7

TÈ

Looseleaf English Breakfast, Earl Grey and Lady Grey €3

Infuso tè menta, tè verde giapponese, tè alle erbe rilassante, tè alle erbe rose canina, tè alle erbe verde (T2 teas) €4

A selection of herbal teas from T2 teas – peppermint, Japanese Sencha, Gunpowder Green, Relax, Ruby Red Rosehip



≡ DIGESTIVOS ≡

- Jagermeister €6
- Moscato €6
- Amaretto €6
- Campari €6
- Fernet Branca €6
- Amaro Montenegro €6
- Amaro Del Capo €6
- Amaro Averna €6
- Limoncello €7
- Berta Grappa Bianca €10
- Berta Grappa Barrique Aromatizzata €18

≡ COCKTAILS ≡

- Cosmopolitan €7
- Martini Cocktail €7
- Cocktail del giorno €7