



# DOLCI

<b>CAPPUCCINO</b> Coffee panna cotta, vanilla cream, cocoa & coffee crumble	16
<b>NV BAGLIO BAIATA ALAGNA</b> Zibibbo, Passito di Alessandria, Marsala Trapani Sicilia Captivating fruity aroma of orange peel, dates & muscatel with hints of honey, dried & candied fruit. Intense & a	11
<b>RICOTTA E PERE</b> Amalfi Coast ricotta & pear cake, toasted hazelnuts	16
<b>2010 GIOVANNI DRI IL RONCAT RAMANDOLO</b> Verduzzo DOCG, Ramandolo Friuli-Venezia Giulia Vividly fruity notes of dried dates & figs with delicately sweet palate & light tannins	14
<b>SEMIFREDDO</b> Domori milk chocolate semifreddo, extra virgin olive oil shortbread, sour cherries	17
<b>NV PRINCIPI DI SPADAFORA AMNESIA</b> Catarratto, Grillo Virzi' Monreale Palermo Sicilia Rich nose with hints of mango, orange blossom & jasmine, ending with dried fruit and honey. The palate is velvety & balanced with a long persistent finish.	15
<b>TARTELLETTA</b> (Please allow 15 minutes) Apple tart, apricot amaretto syrup, mascarpone, amaretti crumble	16
<b>2011 CANTINE DI DOLIANOVA</b> Moscato di Cagliari, Dolianova Cagliari Sardegna Golden & yellow color, aromatic on the nose with rich honey & spicy notes. The palate is sweet & balanced.	11
<b>PICCOLI TRE</b> Date cantucci, mirto jelly, chocolate truffles	6
<b>2011 HAUNER PASSITO</b> Malvasia, Corinto Nero, Santa Marina di Salina Isole Eolie Sicilia Late harvested & dried on racks. Amber in color with an intense bouquet, notes of dry figs, dates, ripe apricot, honey & sweet spices. Round on the palate, shows distinctive sweetness & freshness.	19

# VINI E LIQUORI

<b>Fortificati</b>	
Cappellano Chinato	17
DeBartoli Marsala	19
Pedro Ximenez Sherry	14
<b>Amari E Liquori</b>	
Mirto Pure Sardinia	12
Mirto Carta Sardinia	14
Limoncello San Martino	10
Montenegro	10
Lucano	10
Averna	10
Fernet Branca	10
Branca Menta	10
Frangelico	10
Amaretto Di Saronno	10
Ramazotti	10
Infusi Dall' Eremo Zafferano	10
Vivese	10
Amaro Delcapo	10
Di Sicilia	10
<b>Grappe</b>	
Fratelli Brunello Scura	17
Ferrocinto Magliocco	17

# FORMAGGI

<b>TALEGGIO (COW MILK)</b> Washed rind, pungent, savoury outside & smooth semi-soft texture inside, notes of smoked meats & mushrooms.	12	<b>ROBIOLA (BUFFALO MILK)</b> Soft bloomy rind, creamy texture, rich flavour with a hint of savouriness. Notes of green pastures & fresh herbs.	13
<b>BLUE DI CAPRA (GOAT MILK)</b> Blue vein, smooth texture. The blue mould is gentle & earthy in perfect balance with light fresh goat milk flavour.	14	<b>PECORINO CALCAGNO (SHEEP MILK)</b> Mature, aged in natural caves for 1 year. Balanced savoury, piccante bite & long-lasting finish. Firm texture, flaky but not dry.	13
<b>SBRONZO DI BUFALA (COW MILK)</b> Semi-soft. Intense creamy & buttery flavour with sweet taste & hint of grapes. After aging, bathed for 2 weeks in Aglianico wine.	14		

*All cheeses served with house made jam & pane carasau*

MERENDA PRANZO COLAZIONE CENA  
POPOLÒ  
APERITIVO

