

DESSERT

CLASSIC TIRAMISU 14

suggested pairing:

Altesino, Vin Santo del Chianti 16

HAZELNUT CHOCOLATE MOUSSE 14

berry compote | coconut whip |
chocolate streusel

suggested pairing:

Pio Cesare, Barolo Chinato 19

COCONUT & MASCARPONE CHEESECAKE 14

passionfruit curd | mango coulis |
toasted macadamia

suggested pairing:

Antinori, Muffato della Sala 25

CHOCOLATE TART 14

cacao | grand marnier chantilly | mandarin

suggested pairing:

Zenzini, Recioto della Valpolicella 14

DIGESTIVO COCKTAILS

ROYAL FLUSH 26

amaro nonino | dopo teatro | pomegranate cordial |
lemon | egg white | peychauds

ESPRESSO NEGRONI 24

cacao campari | espresso antico | dark rum |
averna amaro foam

PREMIO STREGA 22

vecchio romagna brandy | strega | saffron cordial

KITCHEN CHEERS, "ANDIAMO!" 50

PLEASE ADVISE YOUR SERVER IF THERE ARE ANY ALLERGENS &
WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

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