

# AMARO & AFTER DINNER BEVERAGES

## DESSERT WINES & FORTIFIED WINES

La Morandina 'Bricco del Sole', Moscato d'Asti DOCG 2024	16
Marenco 'Pineto', Brachetto d'Acqui DOCG, Piedmont, Italy 2024	16
Marco Sara Verduzzo Friulano Passito 2023	16
Volpaia Vinsanto del Chianti Classico 2019	55
Dolce by Far Niente, Napa Valley, California 2019	38
Taylor Fladgate 10yr Port, Duoro, Portugal	16
Taylor Fladgate 20yr Port, Duoro, Portugal	28

## DIGESTIVO

Amaro Averna, Sicily, Italy	14
Amaro Braulio, Bormio, Italy	16
Amaro Nonino, Friuli, Italy	18
Campari, Milan, Italy	14
Fernet Branca, Milan, Italy	14
Russo Nocino, Campania, Italy	12
Lyre's Aperitif Rosso NA, Australia	14
The Pathfinder NA, Washington, USA	14

## ITALIAN LIQUEUR

Amaretto Disaronno, Saronno, Italy	14
Pallini Limoncello, Rome, Italy	16
Russo Crema di Pistacchio, Campania, Italy	12
Tia Maria Espresso Liqueur, Saronno, Italy	14
Lyre's Amaretti NA, Australia	14
Pallini Limono NA, Rome, Italy	12

## HOT TEA 6

Earl Grey, Jasmine Green, Chamomile

## LA COLOMBE COFFEE

Drip Regular Coffee	4
Latte	6
Cappuccino	6
Espresso	4

## DESSERTS



### BUDINO AL CIOCCOLATO 14

#### Creamy Milk Chocolate Custard

topped with whipped nutella, warm calvados  
caramello & crunchy hazelnut praline



### PANNA COTTA GRANITA 12

#### Buttermilk Custard with Granita

bright and zesty Piedmontese treat with a burst  
of fruit, citrus-kissed custard & Sicilian pistachio



### BOMBA DONUTS 14

#### Ricotta Zeppole with House-Made Dips

crisp, golden ricotta donut holes with citrus  
zest, served warm with soft mascarpone  
cheesecake & roasted strawberries



### IL LIMONE 14

#### Olive Oil Cake, Citrus Mousse & Candied Lemon Gelée

light, aromatic cake meets airy citrus mousse & a  
center of candied lemon & vanilla bean crumble



### TIRAMISU AFFOGATO 13

#### Espresso Over Tiramisu Gelato

crunchy brown butter lady fingers, crowned  
with a velvety hazelnut mascarpone sabayon,  
espresso hot fudge & cocoa powder sprinkle