



# Homemade dessert

MADE WITH LOVE FOR YOU!

*Always got room for dessert!*

**Tiramisù** <sup>(1,2,3)</sup>

7,00



*You can't say no!*

**Cheesecake** <sup>(2,3)</sup>



GLUTEN FREE

7,00

A delicious crunchy base of biscuits and butter topped with a soft and creamy cheese filling (Fattoria Dasogno).

Ask our staff about the available varieties.

**Affogato** <sup>(2,4)</sup>



GLUTEN FREE

Gelato served with peanut brittle and coffee.

Vegan version available

Corrected with Frangelico (hazelnut liqueur)

6,00

+1,50

+2,00

**Chocolate salami** <sup>(1,2,3)</sup>

6,00

A dessert made with dark chocolate and biscuits.

It's looks like salami.

**Gelato** <sup>(2)</sup>



GLUTEN FREE

Ask our staff to find out the available toppings

3,50

+2,00

**Vegan gelato** <sup>(4)</sup>



VEGAN



GLUTEN FREE

5,00

Gelato made with Sicilian almond milk, with Vanilla flavour variegated with Cocoa and Hazelnut

## *To toast in company*

**Moscato d'asti DOCG**

(Pio Cesare) 100% Moscato

24,00

**Franciacorta saten DOCG**

(Turra) 100% Chardonnay

44,00

**Prosecco Treviso DOC**

(Adriano Adami) Glera grapes

22,00

*At this point, a coffee is just what you need!*

**Espresso**

2,00

**Macchiato**

2,00

**Decaffeinated**

2,00

**Corretto** (sambuca or grappa)

3,00



# Our distillates

**Jefferson**, Calabrian herb liqueur 6,00  
Bergamot, rhubarb, oranges, oregano,  
lemon and a rich bouquet of herbs and  
spices selected in Calabria

**La Trentina**, Traditional white grappa 4,00

**La Trentina**, Barrique grappa 4,00

**Limoncello** 4,00

**Sambuca** 4,00

**Frangelico**,  
Hazelnut liqueur 4,00

## From Cattaneo factory

Opificio Cattaneo is a micro-laboratory founded in the province of Como, where liqueurs are produced using strictly artisanal methods, 'as they used to be made', using only quality raw materials, without any added flavourings or preservatives.

The philosophy is to combine tradition and modernity. A totally manual, homemade production method, respecting the history of Italian liqueur making, but with an eye to the future, new trends and the social media world, with innovative recipes and packaging that is never banal and always fashionable.

**Taaac** - Milanese bitter liqueur  
China, rhubarb and cardamom

**Tropical myrtle** - The traveller's after  
Myrtle, citrus fruits and exotic fruits

**Limoniamo** - Aphrodisiac elixir  
*Forget the classic limoncello*  
Fresh lemon, raspberry and passion fruit

**Caporetto** - Natural remedy  
Juniper, artichoke and aniseed

**Amaro della nonna**  
- Naturally calming  
Grappa, chamomile and honey

**Curbat** - Natural digestive liqueur and herbs  
Pure liquorice and aromatic herbs

**Bitter liqueur from the galactic  
mega director**

- An excellent alternative to sambuca  
Star anise, fennel and peppermint

**Oplà** - As bitter as life itself  
*The bitter liqueur*  
Absinthe, peppermint and cardamom

6,00€

