



Homemade Dessert

MADE WITH LOVE, JUST FOR YOU!

There's always room for dessert

Tiramisù ^(1,2,3)

7,00

Made with mascarpone (Fattoria DaSsogno), coffee-soaked ladyfingers, finished with crumbled chocolate brownie and a touch of fresh mint

Salame di cioccolato ^(2,3)

6,00

A traditional Italian dessert shaped like salami, made with rich dark chocolate and biscuits.

Affogato ^(2,4)

6,00

2 scoops of whipped cream gelato served with peanut brittle and espresso.

Vegan option available

+1,50

With Frangelico (hazelnut liqueur)

+2,00



Cheesecake ^(2,3)

7,00

Crunchy biscuit and butter base topped with a smooth and creamy cheese filling (Fattoria DaSsogno)

Ask our staff for available variations.

Gelato alla panna ⁽²⁾

3,50

Two scoops of whipped cream gelato

Ask our staff for available toppings

+2,00

Gelato vegano ⁽⁴⁾

5,00

2 Scoops of vegan gelato made with Sicilian almond milk, vanilla flavor with cocoa and hazelnut swirls

To toast together

Moscato d'Asti DOCG

24,00

5% vol - 100% Moscato
(Pio Cesare, Piemonte)

Franciacorta Saten DOCG

44,00

12,5% vol - 100% Chardonnay
(Turra, Lombardia)

Prosecco Superiore DOCG

19,00

Brut Millesimato Valdobbiadene

11,5% vol - Uve glera
(Zimor, Veneto)

A coffee is always a good idea!

Espresso

2,00

Deca Espresso

2,00

Espresso Macchiato

2,00

Espresso "Corretto"

(with Sambuca o grappa)

3,00



Our Spirits

Jefferson

30% vol - Bergamot, orange, rosemary

Amaro Nazionale

28% vol - Artichoke, orange, coffee

Amarica

28% vol - Whisky-infused bitter

Amaro Rabarbaro

31% vol - Rhubarb root, cinchona, gentian, licorice

Limoncello Nazionale

25% vol - Lemon peel infusion

6,00

6,00

6,00

6,00

4,00

Sambuca

40% vol - Star anise with elderflower, cardamom, and angelica

4,00

Frangelico

20% vol - Hazelnut liqueur

4,00

Grappa "La Trentina" - White

41% vol

4,00

Grappa "La Trentina" - Barrel-aged

41% vol

4,00

Opificio Cattaneo

Opificio Cattaneo is a small artisanal distillery based in the province of Como, where liqueurs are crafted using traditional methods, just like in the past.

Here, tradition and innovation come together in a fully handcrafted process that honors heritage while embracing the future: original recipes, a contemporary spirit, and distinctive packaging that always stands out from the crowd.

Taaac - The Milanese Amaro

25% vol - Cinchona, rhubarb, cardamom

Mirto tropicale - The traveler's after-dinner

25% vol - Myrtle, citrus, exotic fruits

Limoniamo - Aphrodisiac elixir

Forget your classic limoncello

21% vol - Fresh lemon, raspberry, passion fruit

Amaro della nonna - Natural calming

30% vol - Grappa, chamomile, honey

Curbat - Natural digestive

25% vol - Licorice and aromatic herbs

Amaro del mega direttore galattico

- A great sambuca alternative

25% vol - Star anise, fennel, peppermint

Oplà - Amaro like life itself

Bitter liquor

30% vol - Absinthe, peppermint, cardamom

6,00€

