

I DOLCI

BABAMISÙ 13

Rum-soaked Neapolitan brioche, whipped mascarpone, crumbled “sfogliatella”

LA BOMBA CAPRESE 14

Flourless chocolate-almond cake, pumpkin-whipped ricotta, chocolate covered espresso beans, toasted hazelnuts

TORTA DI MELE EBRAICA 13

Roman-Jewish olive oil apple cake, butter streusel, cinnamon gelato

RICOTTA E PERE 14

Ricotta cheesecake, poached pears, candied walnuts, chantilly cream

La Piccola Pasticceria 35

“THE LITTLE PASTRY SHOP”

Assortment of miniature traditional Italian pastries, cakes, and biscotti for the table

Gelati Assortiti 12

Assortment of house-made gelato and sorbetti

C A F F È

PASSALACQUA ESPRESSO 5

CAPPUCCINO 6

CAFFÈ LATTE 6

MACCHIATO 6

LA COLOMBE DRIP COFFEE 5

A M A R I & D I G E S T I V I

Amaro di Arancia Rossa “Amara”, Sicilia 13 <i>Orange Peel, Orange Confit, Clove, Licorice, Elder</i>	Averna Sicilia 14 <i>Orange Peel, Licorice, Myrtle, Juniper, Sage</i>
Braulio, Lombardia 12 <i>Caramel, Roots, Dried Herbs, Clove, Licorice, Mint</i>	Amaro della Sacra, Piemonte 13 <i>Cinnamon, Clove, Leaves, Resin, Bark, Vanilla</i>
Cappelletti “Sfumato”, Trentino 11 <i>Smoke, Bitter Rhubarb, Tobacco, Cooked Blueberry</i>	Amaro Cynar, Lombardia 10 <i>Artichokes, Herbs, Raspberry Cane, Smoke</i>
Cardamaro, Piemonte 12 <i>Tea Leaves, Spice, Wormwood, Quince, Bitter Almond</i>	Amaro Montenegro, Emilia Romagna 16 <i>Orange peel, Spice, Oregano, Coriander</i>
Cappelletti “Elisir Novasalus”, Alto Adige 12 <i>Dandelion, Gentian, Roots, Wood, Earth</i>	Amaro d’Erbe Nina, Veneto 15 <i>Gentian, Rhubarb Roots, Sage, Anise</i>
Fernet Branca Menta, Lombardia 12 <i>Chamomile, Peppermint, Roots, Tobacco, Eucalyptus</i>	Ramazotti, Lombardia 12 <i>Ripe Plum, Sassafras, Cola, Clove, Cinnamon</i>
Lucano, Basilicata 12 <i>Gentian, Honeyed Sage, Cola, Baking Spice, Citrus</i>	Contratto Fernet, Piemonte 14 <i>Mint, Chamomile, Saffron, Clove, Orange Peel</i>
Meletti, Marche 9 <i>Saffron, Caramel, Spice, Violet, Honeyed Orange</i>	Zucca Rabarbaro, Lombardia 14 <i>Rhubarb, Black Pepper, Cardamom, Molasse</i>
Nardini, Veneto 13 <i>Espresso, Chocolate, Roots, Licorice, Tobacco Leaves</i>	Amaro Sibona, Piedmont 13 <i>Citrus, Spice, Dried Herbs, Anise, Cola</i>
Nonnino “Quintessentia”, Friuli 22 <i>Juniper, Vanilla, Caramel, Spice, Orange peel, Herbs</i>	Amaro S. Maria al Monte, Liguria 15 <i>Mint, Orange zest, Ginseng, Gentian</i>
Pasubio, Trentino 10 <i>Alpine Herbs, Pine, Wild Blueberry, Smoke, Earth</i>	Varnelli “Dell’Erborista”, Marche 22 <i>Rhubarb, Spice, Sandalwood, Honey</i>
Casoni “Amaro Ciclista”, Emilia Romagna 15 <i>Orange Peel, Rhubarb, Peppermint, Herbs</i>	Grappa Jacopo Poli “Sarpa” 18 Grappa Nonnino Chardonay 24
Caffo “Vecchio del Capo”, Calabria 11 <i>Citrus Blossom, Lavender, Cardamom, Honey, Pine</i>	Cognac Courvosier V.S.O.P 14 Cognac Grateaud Essence des Borderies 28 Calvados Boulard V.S.O.P 15
Nepeta’ Sicilia 14 <i>Lemon Zest, Herbs, Gentian, Saffron</i>	

D E S S E R T W I N E S

Grillo, De Bartoli Marsala Riserva Doc, Sicilia 2004 18
Malvasia, Colosi Malvasia delle Lipari Doc, Sicilia 2009 17
Moscato, Di Majo Norante “Apianae” Moscato Reale Molise Doc 2013 11
Verduzzo, Ronchi di Cialla “Scibà” Colli Orientali del Friuli Doc, Friuli 2015 15
Zibbibo, Ottoventi “Scibà” Passito Terre Siciliane IGT, Sicilia 2016 13
Cannonau, “Su Gucciu” Dolce, Cantina Gostolai, Cannonau di Sardegna, Sardegna, 2013 28