

LA ZANZARA

“provoca piacere”

DESSERT

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LEMON CAPRESE CAKE - SOAKED IN LIMONCELLO ^[3-8]	8
MILLEFEUILLE ^[1-3-7] chantilly cream - Valrhona chocolate - pistachio	10
OUR SIGNATURE TIRAMISÙ ^[1-3-7]	10
TARTLET - RICOTTA CHEESE - SOUR CHERRIES ^[1-7]	8
FRESH SEASONAL FRUIT PLATTER	15
HOMEMADE SORBET OF THE DAY	7
HOMEMADE DRY PASTRIES ^[1-3-7-8]	6

DESSERT WINES

MOSCATO D'ASTI 2023 - Saracco - [5.5%] ^[PIEMONTE]	6
PASITHEA 2022 - Moscato Rosa, Girlan - [12.5%] ^[ALTO ADIGE]	7
AUR 2017 - Traminer, Ronco del Gelso - [13%] ^[FRIULI VENEZIA GIULIA]	7
RIES 2017 - Riesling, Marchesi di Montalto - [12.5%] ^[LOMBARDIA]	10
SAUTERNES 2019 - Sauvignon, Semillon, Chateau Piada - [14%] ^[FRANCIA]	10
PEDRO XIMENEZ "VINTAGE" 2021 - Ximénez Spínola - [12%] ^[SPAGNA]	10
RATAFIÀ DI NONNA ERMINIA - Aglianico, Di Meo - [36%] ^[CAMPANIA]	8

OUR SPIRITS TASTING

ITALIAN NOBLE BRANDY

25

DON VITTORIO Riserva 25 anni - Di Meo - [40°] ^[CAMPANIA]
VECCHIA ROMAGNA Riserva 18 anni - [43.8°] ^[EMILIA ROMAGNA]
VILLA ZARRI 18 anni - Millesimato 2002 - [49°] ^[EMILIA ROMAGNA]
affinato in barrique di Marsala Florio

WHISKY

JAPANESE EXPERIENCE

25

Hibiki Japanese Harmony - [43°]
Kyoto Murasaki - Obi - [43°]
Nikka Tailored - [43°]

CAMPBELLTOWN

SPRINGBANK EXPERIENCE

30

Springbank 10y - [46°]
Springbank 15y - [46°]
Springbank 10y PX - [55°]

ISLAY

LAPHROAIG EXPERIENCE

25

Laphroaig 10y Sherry Oak - [48°]
Laphroaig Lore - [48°]
Laphroaig 10y Cask Strength - [58.5°]

DISCOVER RUM

25

JOURNEY THROUGH THREE STYLES OF RUM

Abuelo XII Three Angels - [40°] ^[PANAMA]
Appleton 15y - [43°] ^[GIAMAICA]
Damoiseau 2008 - [47.9°] ^[GUADALUPA]

ATTENTION, THE WINES WE PROCESS CONTAIN SULPHITES.
FOR ANY INFORMATION PLEASE CONTACT THE WAIT STAFF.

1 CEREALS - 2 CRUSTACEANS - 3 EGG - 4 FISH - 5 PEANUTS - 6 SOYA - 7 MILK - 8 NUTS - 9 CELERY -
10 MUSTARD - 11 SESAME SEEDS - 12 SULPHUR DIOXIDE - 13 LUPINS - 14 MOLLUSCS