

LA ZANZARA

“provoca piacere”

DESSERT

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WARM CHOCOLATE CAPRESE CAKE ^[3-7-8] whipped cream - crumbled hazelnuts from Viterbo	10
OUR TIRAMISÙ ^[1-3-7]	10
COCOA BAVARIAN CREAM - PEANUTS ^[3-7-8] salted caramel - puffed rice	8
MONTBLANC ^[3-7] marron glacé - meringue - whipped cream	8
HOMEMADE DRY PASTRIES ^[1-3-7-8]	6
FRESH SEASONAL FRUIT PLATTER	15
HOMEMADE SORBET OF THE DAY	7

DESSERT WINES

MOSCATO D'ASTI 2023 - Saracco - [5.5%] ^[PIEMONTE]	6
PASITHEA 2022 - Moscato Rosa, Giralan - [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 SPIRIT TASTING

NOBILI BRANDY ITALIANI

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

40

ADELPHI PRIVATE STOCK

BOWMORE 15 anni - [53.5°]
MORTLACH 15 anni - [52.8°]
CAOL ILA 15 anni - [52.2°]

RON RHUM RUM

30

VIAGGIO ATTRAVERSO I TRE STILI DI RUM

MAESTRO RESERVA BRUGAL - [41.2°] ^[REPUBBLICA DOMINICANA]
RHUM BOLOGNE XO - [42°] ^[GUADALUPE]
APPLETON 21 anni - [45°] ^[GIAMAICA]

EACH FLIGHT INCLUDES A SERVICE OF 20ML PER POUR, FOR A TOTAL OF 60ML.

TO DISCOVER OUR FULL SELECTION OF SPIRITS,
WE INVITE YOU TO CONSULT OUR DISTILLATES MENU.

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