

Denomination	Year	Vineyard	Provenance
Vecchio Samperi Ventennale ml. 500	s.a.	Marco de Bartoli	Sicilia
Marsala Superiore ml. 500	1987*/88	Marco de Bartoli	Sicilia
Ben Ryé Passito di Pantelleria ml. 375	2016	Donnafugata	Sicilia
Ben Ryé Passito di Pantelleria ml. 750	2016	Donnafugata	Sicilia
Ben Ryé Passito di Pantelleria ml. 750	2009	Donnafugata	Sicilia
Ben Ryé Ed. Limitata ml. 750	2008	Donnafugata	Sicilia
Malvasia delle Lipari Passito ml. 500	2016	Hauer	Sicilia
Malvasia delle Lipari Riserva ml. 500	2015	Hauer	Sicilia
Ice Wine ml. 375	2016	Liliac & Kracher	Romania
Sherry Pedro Ximénez Murillo Centenario Solera ml. 500		Lustau Emilio	Spagna
Porto São Pedro Tawny 10 anni ml. 750		Quinta das Aguias	Portogallo
Colheita Tawny Port ml. 750	1968	Quinta do Noval	Portogallo
Ratafia de Champagne <i>il était une fois...</i> ml. 700		J. Selosse	Francia
Sauternes ml. 375	2014	Rieussec	Francia
Château d'Yquem ml. 750	1995		Francia
Les Jardins de Babylone ml. 500	2008*/11	D. Dagueneau	Francia
Tokaji Aszú 5 Puttonyos ml. 500	2008	Disznókő	Ungheria

DULCIS IN FUNDO...

The sweetest of conclusions for the best possible ending to a sumptuous meal. A tasty note. That touch of temptation which adds magic to the evening. So explore our menu and discover the dessert which best suits you. The ideal companion when the lights are low. A pleasure to share or a delight chosen just for yourself. For a taste of sweetness. A delicacy which is as inebriating as the passion which mounts with every spoonful. The power of creativity. With seductive shades of cocoa and the daily specials. A studied mix of harmonies and contrasts which raise the spirits and delight the table. Rewarding fragrances and flavours. Which lead you to explore new horizons of taste. As for example with our signature dessert: L'Agostin. A sponge base. The softness of Mascarpone ice cream. The most noble of creams, Chantilly. A blend enriched with Cantiano amarena cherries, a touch of red which colours, completes and conquers. For a sweet apostrophe. All that remains is for you to allow yourself to be seduced.



CHEESES

SELECTION OF CHEESES

Parmigiano Reggiano Vacche Rosse and sweet Gorgonzola cheese 60 days

DESSERT

L'Agostin

Soft cake with mascarpone ice cream, whipped Chantilly cream and Cantiano black cherries 10
Wine-pairing: Moscato Rosa

Our Cassata

Wine-pairing: Ben Rye 2016

Dark chocolate 72%... and passion fruit

Wine-pairing: Barolo Chinato

Raspberries mousse with yogurt sauce

Wine-pairing: Ice Wine

Crunchy café of Gianni Frasi "toast"

Wine-pairing: Sherry Pedro Ximénez Murillo

Dessert of the day

Iced fruits

Iced fruits and nuts from the Campania region filled with their own ice-cream

Sorbets

Fruit

Assortment of exotic and seasonal fruit

THE DIGNITY OF COFFEE

Natural Indo arabica espresso

Natural Indo arabica double espresso in a large cup

Coffee with hot water

Decaffeinated Brazil Santos espresso

Cappuccino

A selection of teas and infusions

DESSERT WINES

LANGOSTERIA

Denomination	Year	Vineyard	Provenance
Moscato d'Asti ml. 375	2018	Saracco	Piemonte
Solaria Jonica ml. 500	1959*	Cantine A. Ferrari	Piemonte
Moscato d'Asti Vigna Vecchia ml. 750	2010*/14	Ca d'Gal	Piemonte
Barolo Chinato ml. 750	s.a.	Dott. G. Cappellano	Piemonte
Moscato di Scanzo ml. 500	2009	Biava	Lombardia
Moscato rosa ml. 375	2017	Franz Haas	Alto Adige
Gewürztraminer Rechtenhaler Schlossleiten Selection de grains nobles ml. 375	2015	J. Hofstätter	Alto Adige
Picolit ml. 500	2016	Marco Sara	Friuli Venezia Giulia
Verduzzo Friulano ml. 500	2016	Marco Sara	Friuli Venezia Giulia
I Capitelli ml. 375	2015	Anselmi	Veneto
Cinque Terre Sciacchetrà ml. 375	2010	Terenzuola	Liguria
Vin Santo Occhio di Pernice ml. 375	1998	Avignonesi	Toscana
Vin Santo Occhio di Pernice ml. 375	1995	Avignonesi	Toscana
Muffato della Sala ml. 500	2013*/14	Castello della Sala	Umbria
Bukkuram Sole d'Agosto ml. 750	2015	Marco de Bartoli	Sicilia
Bukkuram Padre della Vigna ml. 500	2012	Marco de Bartoli	Sicilia