



## DIGESTIVI

### COGNAC

Courvoisier V.S.	23
Hennessy V.S.O.P.	23
Remy Martin V.S.O.P.	20
Cordon Bleu	35

### SINGLE MALT & SCOTCH

Oban 14Y	25
Macallan 12Y	23
Glenlivet 12Y	21
Glenfiddich 12Y	21
Benromach Sassicaia	21
Blue Label	46

### CORDIAL

Bailey's	15
Disaronno	14
Frangelico	15
Grand Manier	18
Kahlua	14
Sambuca White and Black	14
Limoncello	14
Fernet Branca	14
Galliano	14
Marie Brizard	14

### AMARO

Lucano	15
Averna	14
Etna	14
Nonino	22
Amaro del Capo	15
Montenegro	15

### GRAPPA

Marolo camomille	25
Nonino Il Merlot	22
Nonino Chardonnay	22

### DESSERT WINE

Ben Ryé Passito	21
Moscato d'Asti	15

### PORT

Graham's	15
Grahams 20Y	25
Fonseca	15
Fonseca 20Y	25
Taylor 10Y	18
Taylor 10Y	18



## TASTING MENU RODOLFO

70

Soup of the day

\*

Two Filets of Dover Sole with lemon sauce, capers, spinach, roasted potatoes

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Millefoglie with Bavarian cream

## TASTING MENU VALENTINO

70

Zucchini Parmigiana with smoked mozzarella and salsa al pomodoro

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Branzino Filets with potatoes vellutata and Mussels

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Custard Vanilla Pannacotta served with berries sauce

## TASTING MENU SCEICCO

70

Prosciutto Di Parma 24 Months with Persimmons and Straciatella cheese

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Ziti Alla Montalcino

\*

Crème Brulee with berries

## TASTING MENU RAMBOWA

70

Calf Veal Liver Patè served with rustic baba and fig mustard

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Risotto Milanese Style

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Cannolo stuffed with pistacchio ricotta cream