



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

Tramet Reserva 7 years	18
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"

80

Soup of the day

*

Two Pan Seared Scallops with cauliflower puree and oyster mushrooms

*

Semifreddo al Cappuccino

TASTING MENU "VALENTINO"

80

Zucchini Parmigiana with smoked Mozzarella and salsa al pomodoro

*

Branzino with mussels, capers and lemon sauce, served with spinach

*

Custard Vanilla Pannacotta served with berries sauce

TASTING MENU "SCEICCO"

80

Prosciutto Di Parma 24 Months with Straciatella cheese

*

Ziti Al pomodoro and Pecorino Romano

*

Crème Brulee with berries

TASTING MENU RAMBOWA

80

Calf Veal Liver Patè served with rustic baba and fig mustard

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Risotto Milanese Style

*

Cannolo stuffed with pistacchio ricotta cream

ALL MENUS INCLUDE ONE GLASS OF RED OR WHITE WINE AND A BOTTLE OF WATER