



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



BUSINESS DINNER

APPETIZERS

Zucchini Parmigiana with smoked Mozzarella and tomato sauce
Or
Burrata with cherry tomatoes confit and grilled eggplant
Or
Soup of the day chef's choice
Or
Mixed green salad with balsamic vinegar

MAIN COURSE

Chicken breast with lemon-sauce and spinach
Or
Grilled salmon with asparagus and mustard sauce
Or
Traditional lasagna
Or
Spaghetti cacio e pepe

DESSERT

Vanilla pannacotta
Or
Cannoli with ricotta pistachio cream
Or
Crème Brulee with berries
Or
Seasonal mixed fruits

\$65