
G R A P P A & C O N G A C

GRAPPA

F.LLI Brunello La Scura 12

F.LLI Brunello Moscato 15

COGNAC

Hennessy V.S 10

Hennessy V.S.O.P 15

Hennessy X.O. 40

Hennessy Paradise Extra 80

Camus Extra Elegance 60

Camus Borderies X.O. 30

Camus Ile De Re 20

OLIVETO

RISTORANTE E BAR

D O L C E

Petit Fours 12.50

Trio of house-made sorbetto & gelato 14.50

Affogato, vanilla bean gelato, frangelico, honeycomb 16.50

Tiramisu 16.50

Pistachio panna cotta, crostoli 16.50

Apple sfogliata, cinnamon gelato, butterscotch 16.50

Callebaut chocolate fondant, candied orange, hazelnut praline 17.50

C A F F E

Short black, macchiato, flat white

Cappuccino, long black, mocha
4.00

Liquore caffe: Vienna, Roman, Mexican,
Irish, Jamaican
9.50

T E A

English Breakfast, Earl Grey
Chamomile, Black Mint, Lemon & Ginger
Peppermint & Green Sencha
5.00

Teas by Tease Tea

D E S S E R T W I N E S

2011 Westend 3 Bridges Botrytis Semillion, Griffith NSW (375ml) 45.00

2014 Yalumba Botrytis Viogner, Coonawarra SA (375ml) 75.00

2007 Cloudy Bay "Late Harvest Riesling", Marlborough NZ (375ml) 65.00

2015 Passito di Pantelleria Liquoroso, Sicilia Italy (500ml) Gls. 11.00 Blt. 50.00

2011 Nals Margreid, Passito Moscato Giallo, Alto Adige Italy (375ml) 110.00

F O R M A G G I

A selection of imported cheeses, muscatels, lavosh 36.00

SINGLE PIECE

Pecorino al tartufo, Firenze Italy 12.50

Gorgonzola piccante, Novara Italy (DOP status) 10.00

Capralpina, Alps Piemonte Italy 10.00

Testun al Barolo, Piemonte Italy 12.50

D I G E S T I V I

Limoncello, Italy 9.00

Averna, Italy 10.00

Montenegro, Italy 10.00

Braulio, Italy 10.00

Fernet Branca, Italy 12.00

Sambuca Molinari, Italy 9.00

Jagermeister, Germany 10.00