

ZANZARA

“provoca piacere”

DESSERT

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PROFITEROLE vanilla ice cream - warm valrhona chocolate sauce	10
SIGNATURE TIRAMISÙ	10
KEFIR YOGURT - BERRIES - CRISPY CEREALS	8
HOMEMADE SORBET OF THE DAY	7
SLICED FRESH AND EXOTIC FRUIT	15
CHEESES SELECTION	8

SWEET WINES

WHITE WINES

PASITHEA 2018 - Moscato Rosa - Giralan	7
AUR 2017 - Traminer - Ronco del Gelso	7
SAUTERNES 2019 - Sauvignon, Semillon - Chateau Piada	10

RED WINES

MOSCATO ROSA 2016 - Moscato - Giralan	7
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OUR SPIRITS TASTING

DISCOVERING THE RUM - a journey through the 3 styles of Rum 22

EMINENTE Reserva 7 anos [41.3°] ^[CUBA]

DAMOISEAU 2008 [47.9°] ^[GUADALUPE]

WORTHY PARK Single Estate 2006 [57.9°] ^[JAMAICA]

DISCOVERING THE WHISKY

HIGHLANDS TOUR 18

Dalmore 12y [40°]

Glenfarclas 15y [46°]

Linkwood 14y Wilson & Morgan [57.9°]

ISLAND TOUR 22

Highland Park 10y Ambassadors Choice [46°]

Ledaig 12y Gordon & Macphail [43°]

Oban 12y SR 2021 [56.2°]

ISLAY TOUR 18

Bowmore Darkest 15y [43°]

Caolila 14y Wilson & Morgan [58°]

Laphroaig 10y cask strength [57.9°]

DISCOVERING THE BRANDY 18

DON VITTORIO Riserva 25 anni Di Meo [40°] ^[ITALY]

VECCHIA ROMAGNA Riserva 18 anni [43.8°] ^[ITALY]

XIMENES SPINOLA Barrica n 15 [42°] ^[SPAIN]

EACH FLIGHT SERVICE IS 20ML PER PORTION, FOR A TOTAL OF 60ML

ATTENTION, THE WINES WE PROCESS CONTAIN SULPHITES.
FOR ANY INFORMATION PLEASE CONTACT THE WAIT STAFF.

WE WOULD LIKE TO WARN OUR CUSTOMERS THAT ALLERGENS ARE PRESENT IN OUR FOOD, SO ALLERGIC AND/OR
INTOLERANT PEOPLE ARE ASKED TO ASK THE STAFF FOR THE APPROPRIATE MENU WITH ALLERGENS.