

LA ZANZARA

“provoca piacere”

DESSERT

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CHOCOLATE CRAQUELINE hazelnuts praline - whipped cream	10
FRENCH TOAST - CARAMELIZED PEACHES vanilla ice cream - maple syrup	10
OUR SIGNATURE TIRAMISÙ	10
LEMON SHORTCRUST TARTLET - RICOTTA CHEESE sour cherries	8
HOMEMADE SORBET OF THE DAY	7
SLICED FRESH FRUIT AND SORBETS	15

DESSERT WINES

PASITHEA 2020 - Moscato Rosa - Girlan	7
AUR 2017 - Traminer - Ronco del Gelso	7
SAUTERNES 2019 - Sauvignon, Semillon - Chateau Piada	10
PEDRO XIMENEZ "EXCEPTIONAL HARVEST 2020" - Ximénez Spínola	10

OUR SPIRITS TASTING

NOBILI BRANDY

22

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

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

XIMENES SPINOLA Criaderas Diez Mil Botellas [40°] ^[SPAGNA]

WHISKY

CAMPBELLTOWN

SPRINGBANK EXPERIENCE

30

Springbank 10y - [46°]

Springbank 15y - [46°]

Springbank 10y Local Barley 2022 - [51.6°]

ISLAY

KILCHOMAN EXPERIENCE

20

Kilchoman Sanaig - [46°]

Kilchoman Machir Bay - [46°]

Kilchoman 100% Islay - [50°]

LAPHROAIG EXPERIENCE

25

Laphroaig Sherry Oak - [48°]

Laphroaig Lore - [48°]

Laphroaig 10y Cask Strength - [56.5°]

RUM MARTINICA - DEPAZ EXPERIENCE

22

Depaz VSOP - [45°]

Depaz 2022 - [45°]

Depaz Brut De Fut - [58°]

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.