

LA ZANZARA

“provoca piacere”

DESSERT

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FRENCH TOAST ^[1-3-7] custard gelato - maple syrup - red berries	10
OUR TIRAMISÙ ^[1-3-7]	10
LEMON CAPRESE CAKE ^[3-7] lemon curd - whipped cream	10
TRIO OF ARTISANAL GELATO ^[3-7-8] dried fruit - raspberries - Valrhona chocolate	15
SLICED SEASONAL FRESH FRUIT	15
SORBET OR ICE CREAM OF THE DAY	7
CAFFÈ LECCESE - HOMEMADE ASSORTED PASTRIES ^[1-3-7-8] • NON-ALCOHOLIC: with almond milk • ALCOHOLIC: with Amaretto Adriatico Bianco [16%]	6 8

DESSERT WINES

MOSCATO D'ASTI 2023 - Saracco - [5.5%] ^[PIEMONTE]	6
PASITHEA 2022 - Moscato Rosa, Giralan - [12.5%] ^[ALTO ADIGE]	7
AUR 2017 - Traminer, Ronco del Gelso - [13%] ^[FRIULI VENEZIA GIULIA]	7
RIES 2017 - Riesling, Marchesi di Montalto - [12.5%] ^[LOMBARDIA]	10
SAUTERNES 2019 - Sauvignon, Semillon, Chateau Piada - [14%] ^[FRANCIA]	10
PEDRO XIMENEZ "VINTAGE" 2023 - Ximénez Spínola - [12%] ^[SPAGNA]	10

OUR SPIRIT TASTING

NOBILI BRANDY ITALIANI

25

DON VITTORIO Riserva 25 anni - Di Meo - [40°] ^[CAMPANIA]
VECCHIA ROMAGNA Riserva 18 anni - [43.8°] ^[EMILIA ROMAGNA]
VILLA ZARRI 18 anni - Millesimato 2002 - [49°] ^[EMILIA ROMAGNA]
affinato in barrique di Marsala Florio

WHISKY

22

DISCOVER KILKERRAN - CAMPBELTOWN - SCOZIA

KILKERRAN 12y - [46°]
KILKERRAN 16y - [46°]
KILKERRAN 8y - [57.4°]

RON

22

DISCOVER FLOR DE CANA - NICARAGUA

FLOR DE CANA TERRA - [40°]
FLOR DE CANA 18y - [40°]
FLOR DE CANA 20y 130TH ANNIVERSARY - [45°]

EACH FLIGHT INCLUDES A SERVICE OF 20ML PER POUR, FOR A TOTAL OF 60ML.

TO DISCOVER OUR FULL SELECTION OF SPIRITS,
WE INVITE YOU TO CONSULT OUR DISTILLATES MENU.

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

1 CEREALS - 2 CRUSTACEANS - 3 EGG - 4 FISH - 5 PEANUTS - 6 SOYA - 7 MILK - 8 NUTS - 9 CELERY -
10 MUSTARD - 11 SESAME SEEDS - 12 SULPHUR DIOXIDE - 13 LUPINS - 14 MOLLUSCS