



*volermose  
bene*

**Esperienza Romana Ribelle**



# The Desserts Let & Love Ourselves

It's time to be happy by doing the right thing...treating yourself!

Edizione Limitata



## 'NA GRAN ROTTURA DE... PALLA

We wish we could call it "the pain in the ass" ... but the joke wouldn't work! we'll have to make do... Very cool, posh, dolled up and cute! Don't worry no one will ruin it for you...Maybe.

Sour cherry and ricotta tart, crumbled down and enclosed in a crunchy sphere of dark chocolate. 8,5€

**perfetto con:**  Barolo Chinato - Az. Ag. Sobrero. 7€

il più venduto

## PISTACCHI DI SALE

Pistachio semifreddo, salted caramel, and chocolate crumble. 6€

**perfetto con:**  Moscato di Terracina Passito Capitolium - Cantina Sant'Andrea. +6€


## HURK!

Butter biscuit base, cream cheese, pistachioscream, Nutella, pistachios crumble. 6

**perfetto con:**  Moscato di Terracina Passito Capitolium - Cantina Sant'Andrea. +6€

## SBRICCIOLATA

Crumbly shortcrust pastry, a topping of choice: Nutella, Wild Berry or Caramel. 6

**perfetto con:**  Ratafia Leardini +5,5€


## TORTINO AL CIOCCOLATO

Chocolate tart with a warm creamy chocolate heart. 6€

**perfetto con:**  Barolo Chinato - Az. Ag. Sobrero. 7€

## PANNA COTTA

Thickened whipped cream base with a topping of choice: Nutella, Wild Berry or Caramel. 5,5€

**perfetto con:**  Ratafia Leardini +5,5€

## CREMA CATALANA

Cooked custard with a topped with caramelised sugar. 5,5€

**perfetto con:**  Moscato di Terracina Passito Capitolium - Cantina Sant'Andrea. +6€


## TIRAMISÚ

Mascarpone cream, ladyfingers dripped in coffee, topped with cocoa powder. +6€

**perfetto con:**  Moscato di Terracina Passito Capitolium - Cantina Sant'Andrea. +6€

## CHEESECAKE CLASSICO

Butter biscuit base, cream cheese, with a topping of choice: Nutella, Wild Berry or Caramel. +6€

**perfetto con:**  Ratafia Leardini +5,5€

daje  
E MO CE STA  
'N AMMAZZA CAFFÉ!

# The Corner of Italian Bitters

**JEFFERSON AMARO IMPORTANTE - 1871**  
Campione del Mondo 2018

**Società Agricola Rurale Vecchio Magazzino Doganale**  
Origin: Calabria



**Features:** Produced in an authentic and rural manner with great attention to the origin of raw materials. Bergamot, bitter and sweet oranges, rosemary, eucalyptus, and oregano, combined with other bitter herbs, make it unique. In the award citation, it is described as... "Strong on the nose, initial bitterness that subsides. Smooth and velvety, very well-balanced with an herbal finish."

 6€

**ARIMINUM - LIQUORE ARTIGIANALE LEARDINI**  
Gold medal Microliquor spirits award California 2017

Origin: -Lazio



**Features:** A great digestive, worthy heir to the best bitters produced by monks. Bold but refined taste; composed of seventeen locally grown aromatic medicinal herbs, handcrafted, including lime blossom, marjoram, rue, rosemary, and laurel. This is how it is described: "Although it has a high alcohol content, it is easily drinkable and leaves nostalgic hints of the past on the palate. Aging simply makes it wonderful.."

 5,5€

Look at the delights we're offering you, how can you say no?!

**FUUMI - L'AMARO AFFUMICATO**  
LIQUORE ARTIGIANALE LEARDINI



Origin: -Lazio



**Features:** A very unique digestive as it undergoes a smoking process, featuring both classic and more distinctive botanicals. "A breath of smoke, an embrace of flavor."

 5,5€

Even the smoked bitter, what more could you want?

## BITTERS AND SPIRITS

**Whisky** - Nikka Taketsuru 8€  
**Rum** - Diplomatico 7€  
**Amaro** - Rupes 5,5€  
**Grappa** - Leardini Riserva 6€  
**Grappa** - Poli Bianca 5,5€  
**Genziana** - Valle Medico 5€

## THE GLASSES OF SWEET WINE

**Barolo Chinato**  
Az. Ag. Sobrero. 7€  
**Moscato di Terracina Passito**  
Capitolium 2019  
Cantina Sant'Andrea. 6€  
**Ratafia**  
Leardini. 5,5€

## THE COFFEES

Caffè decaffeinato 2€  
Caffè espresso 1,5€

If you have specific food intolerances or allergies, ask our staff for the allergen manual. We are at your complete disposal! \*In this establishment, in case of unavailability of some fresh ingredients, frozen ones are used at the source. \*\*All fresh fish and semi-finished products are produced and stored using the rapid freezing technique..