



*volermose
bene*

Esperienza Romana Ribelle



i Dolci: Volemore Bene

The time has come to be happy by choosing to do the right thing:
to spoil yourself.

Edizione
Limitata



ME TE... MAGNUM!

A Very Limited Edition!

With this, we wanted to show off a bit.

Strawberry semifreddo wrapped in crunchy white chocolate, strawberry coulis, and dark chocolate crumble. 8,5€

perfect with:  Ratafia Leardini. +5,5€

il più venduto

PISTACCHI DI SALE

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

perfect with:  Moscato di Terracina Capitolium Cantina Sant'Andrea. +6€

'A CHICCO

Coffee semifreddo with amaretti crumble. 6€

"Altro che coppa del nonno"



perfect with:  Barolo Chinato - Az. Ag. Sobrero. 7€

DELIZIA AL LIMONE - Sal De Riso

Sponge cake with lemon juice pastry cream, topped with a fragrant sauce made from 'Costa di Amalfi IGP' lemon peels. 7,5€

perfect with:  Fuumi - L'amaro affumicato. +5,5€



CREMA CATALANA

Soft vanilla-based cooked cream with a thin, crunchy caramelized layer of raw cane sugar. 5,5€

perfect with:  Moscato di Terracina Capitolium - Cantina Sant'Andrea. +6€

TIRAMISÙ

Mascarpone cream, coffee-soaked ladyfingers, and a final dusting of cocoa powder. 6€

perfect with:  Moscato di Terracina Capitolium - Cantina Sant'Andrea. +6€

CHEESECAKE CLASSICO

Buttery shortbread cookie, sweet cream cheese filling (our own recipe), customizable with either strawberry or salted caramel. 6,5€

perfect with:  Ratafia Leardini. +5,5€

daje

**E MO CE STA
'N AMMAZZA CAFFÉ!**

L'Angolo degli Amari Italiani



JEFFERSON AMARO IMPORTANTE - 1871
World champion 2018

Società Agricola Rurale Vecchio Magazzino Doganale
Origin: Calabria

Features: Produced in an authentic and rural way, paying great attention to the origin of the raw materials. The 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, bitterness at the start that fades away. Smooth and soft, 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 of the finest bitters produced by monks. Decisive yet refined taste; made from seventeen local aromatic medicinal herbs, handcrafted, among which lime blossom, marjoram, rue, rosemary, and bay leaf stand out. It is described as: **"Although it has a high alcohol content, it drinks easily and leaves nostalgic hints of the past on the palate. Aging makes it simply wonderful."**

 5,5€

Anvedi che chicche ve proponemo, come se può di de no?!



FUUMI - L'AMARO AFFUMICATO
LIQUORE ARTIGIANALE LEARDINI 

Origin: -Lazio

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

 5,5€

Even the bitter one is smoked, but what more could you want?

BITTERS AND DISTILLATES

Whisky - Nikka Taketsuru 8€

Rum - Diplomatico 7€

Amaro - Rupes 5,5€

Grappa - Leardini Riserva 6€

Grappa - Poli Bianca 5,5€

Genziana - Valle Medico 5€

SWEET WINE GLASSES

Barolo Chinato
Az. Ag. Sobrero. 7€

Moscato di Terracina Passito
Capitolium 2019
Cantina Sant'Andrea. 6€

Ratafia
Leardini. 5,5€

CAFE'

Caffè decaffeinato 2€
Caffè espresso 1,5€

**If you have any specific food intolerances or allergies, please ask our staff for the allergen manual. We are at your complete disposal!

*In this establishment, in case some fresh ingredients are unavailable, frozen ones from the source are used. All fresh fish and semi-processed products are produced and preserved using rapid freezing techniques.