



-  Vegetarian
-  Contains Alcohol
-  Contains Nuts

GRISSINI

 @GrissiniHK

DOLCI

TIRAMISÙ ALL'AMARETTO **120**

Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liqueur

BABÀ RUM E MELA **120**

Homemade babà, rum sabajon, torched apple, cinnamon

MILLEFOGLIE ALL'AMARENA **130**

Puff pastry, Madagascar vanilla, Italian chantilly, amarena cherry

PANNACOTTA AL PISTACCHIO **140**

Sicilian pistachio pannacotta, strawberry coulis, lingua di gatto biscuit

SGROPPINO AL LIMONE **150**

Lemon sorbet, Prosecco, vodka

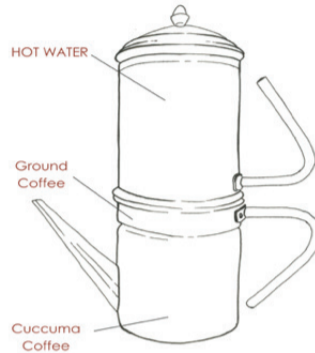
SORBETTI E GELATI

68 per scoop • **130** per 2 scoops

Chef daily selection

ITALIAN SPECIALITY COFFEE

Elevate your diner with a truly Neapolitan coffee experience



CUCCUMA

The original Cuccuma in collaboration with 'KIMBO AROMA INTENSO'

One pot of Cuccuma brewed coffee served with an assortment of 4 homemade traditional Neapolitan pastries

150 (for 2 people)

BABÀ AL RUM

This historically-rich dessert has conquered the hearts of citizens of Napoli since 1836, when exiled King of Poland Stanislaus had "reinvented" it by dipping kugelhopf in rum.

ZEPPOLA DI S. GIUSEPPE

Typical dessert dedicated to the Saint Protector of city St. Giuseppe. Choux paste rich in eggs, topped with custard and Amarena cherries.

CANNOLO SICILIANO

This best-known Italian pastry was brought in by Arabs during X and XI century to Sicily. Its origins giving it the sugary outer shell, stuffed with ricotta and Candied orange.

PASTICCIOTTO ALLA FRAGOLA

Chef Valerio's twist on Nicola Ascalone's "accident" originally created in 1745. A shortbread base filled with strawberries, cream and lemon balm to give a touch of freshness

AFFOGATO AL CAFFÈ **110**

The affogato al caffè is a typical dessert of the Italian tradition and is considered a refined and indulgent sweet, perfect for concluding a meal or to be served as a dessert. Homemade vanilla ice cream, 72% dark chocolate chips, shortbread crumble, Neapolitan roasted espresso 'KIMBO'

ESPRESSO CORRETTO ALLA GRAPPA NARDINI **100**

Neapolitan roasted single espresso KIMBO, first press Barolo Grappa Di Capovilla. The caffè corretto with grappa is considered a classic "ammazzacaffè", which is a pleasant way to conclude a meal, often in the company of friends or family, where the coffee and grappa blend together into a single, delightful experience.

ESPRESSO MARTINI **150**

The espresso martini is a vodka and coffee-based cocktail with a slightly sweet taste with a compact and persistent finish. We could call it a shakerato coffee.

GRAPPA

PIEMONTE

Barolo – CAPOVILLA **150** • Barolo 15 Years – MAROLO **350**

TRENTINO

Anfora -DISTILLERIA MARZADRO **120**

VENETO

Bianca – NARDINI **95** • Amarone Legno – CAPOVILLA **210**

Riserva Ciliegio 18 Months – CASTAGNER **100**

Fuoriclasse Leon 3 / 7 Years – CASTAGNER **110 / 160**

Amorosa di Settembre Jacopo Poci **200**

AMARO **78**

Amaro Averna • Amaro Montenegro • Amaro Lucano • Cynar Foro Originale • Amara Rossa Sicilian

LIQUEURS

Frangelico **60** • Disaronno Originale **70** • Borghetti Caffè Espresso **70**

Acqua de Cedro **60** • Eusir de Rabarbaro **70**

Tia Maria Vanilla and Arabica **70**

BRANDY

Vecchia Romagna **70**

VERMOUTH

Antica Formula **60** • Mancino Limited Edition **70**

All prices are in HK\$ and subject to 10% service charge Please advise our associates if you have any food allergies or special dietary requirements. We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.