

## DOLCI | 8

### PANNA COTTA

'trickling springs' cream, vanilla, saba

### TIRAMISU

ladyfingers soaked in espresso, mascarpone cheese, topped with espresso and cocoa powder

### GELATI E SORBETTI

seasonal flavors, house-made

### AFFOGATO AL CAFFÈ

fior di latte gelato "drowned" in espresso

### TORTA DI PESCHE

peaches, cherries, golden raisins, brown butter, whipped cream

### BISCOTTI VIN SANTO 15

almond cantucci, castello di poppiano vin santo

## VARIETÀ DI FORMAGGI ITALIANI 22 | 6 EA

selection of imported italian cheeses, raisin walnut bread & fig jam

QUADRELLO DI BUFALA buffalo, lombardia

BRUNET goat, piemonte

GORGONZOLA DOLCE cow, piemonte

BLACK TRUFFLE PECORINO sheep, toscana

## TÉ | 5.5

CHAMOMILE (caffeine free)

MINT MELANGE

ENGLISH BREAKFAST

GINGER TWIST

WHITE ORCHARD (light caffeine)

EARL GREY

## CAFFÈ

ESPRESSO 3.5

ESPRESSO DOPPIO 5.5

General Manager: Marlon Marshall  
Chef de Cuisine: Adalberto Pineda



MINDFUL RESTAURANTS

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

# GHIBELLINA

## AMARO FLIGHT | 10

TASTING OF THREE 1/2<sup>oz</sup> GLASSES

### BRAULIO

Forestry, herbaceous and piney with a floral character and a distinct mentholnote. Refreshing with a bitter finish.  
Produced in Valtellina

### MONTENEGRO

Floral nose with hints of lavender, rose pedal, saffron, orange peel and coriander. Produced in Bologna

### NONINO

Amber color with an intense bouquet of caramel, spice, orange peel and vanilla seed. It ends with a touch of sweetness then biting bitterness. Produced in Friuli

## amaro

Sirene <i>dc</i>	11
Averna <i>sicilia</i>	9
Nonino <i>friuli</i>	14
Varnelli Sibilla <i>marche</i>	12
Varnelli Dell'eborista <i>marche</i>	15
Varnelli Caffè Moka <i>marche</i>	13
Fernet Branca <i>milano</i>	12
Fernet Angelico <i>switzerland</i>	15
Fernet Luxardo <i>veneto</i>	12
Campari <i>milano</i>	10
Cynar <i>milano</i>	8
Cardamaro <i>piemonte</i>	8
Sibona <i>piemonte</i>	8
Ramazotti <i>milano</i>	8
Santa Maria al Monte <i>liguria</i>	8
Montenegro <i>bologna</i>	10
Braulio <i>valtellina</i>	9
Del Capo <i>calabria</i>	8
Meletti <i>friuli</i>	8
Nardini <i>friuli</i>	10

## grappa

J Poli Po'moscato	16
J Poli Mirtillo	11
J Poli Pinot	14
J Poli Merlot	15
Sibona Riserva	12

## porto

Dow's Fine White	8
Graham's Tawny <sup>10yr</sup>	10
Smith Woodhouse <sup>20yr</sup>	16

## brandy

Armagnac Larressingle	20
Daron Calvados	12
Courvoisier VSOP	14
Martell VSOP	16
Royal Beaupre' XO	10
Remy Martin VSOP	16
Mandarine Napoleon	12
Grand Marnier	12

## digestivi

Limoncello	8
Tremontis Mirto	8
Meletti Sambuca	7

## single malt scotch

Aberlour <sup>18yr</sup>	24
Glenlivet <sup>12yr</sup>	15
Glenrothes Select <sup>res.</sup>	18
Laphroaig <sup>10yr</sup>	15
Lagavulin <sup>16yr</sup>	26
Macallan <sup>12yr</sup>	16
Oban <sup>14yr</sup>	18
Balvenie <sup>12yr</sup>	21
Bruichladdich <sup>10yr</sup>	18
Glenkinchie <sup>12yr</sup>	15
Glenfiddich <sup>12yr</sup>	16
Glenfiddich <sup>15yr</sup>	18
Aberfeldy <sup>12yr</sup>	12
Haig Club	24
Bal Blair	20
Asyla	13
Longrow <sup>18yr</sup>	50

## blended scotch

Johnnie Walker Black	12
Dewar's White Label	10

## vini da meditazione

Moscato d'asti Annalisa	6
Monte Faustino Recioto	12
Vin Santo Castello Poppiano	12

## whiskey

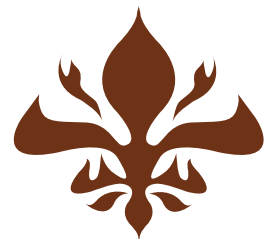
Greenore <sup>8yr</sup>	12
Jack Daniels	10
Jack Daniels 'Sinatra'	30
Jameson's	11
Redbreast	15
Power's Irish	12

## rye

Old Overholt	9
Michter's	13
Tempelton	13
Gunpowder	14
Whistlepig	16
Rodham	20
Colonel E.H. Taylor	20
High West Rendezvous	15
The Boss Hog	36

## bourbon

Maker's Mark	10
Woodford Reserve	12
Old Forester 1897	13
Blanton's	15
Basil Hayden	15
Borough	15
Four Roses <i>small batch</i>	11
Colonel E.H. Taylor <i>barrel proof</i>	18
Colonel E.H. Taylor <i>single barrel</i>	18
Colonel E.H. Taylor <i>small batch</i>	13
George Stagg Jr.	19
Parker's Heritage	22
Borough	15



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