# •THE VILLA BOLOGNA RESTAURANT•

## DOLCI

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|---|---|
| **Fondente al Cioccolato** \| chocolate fondant, chantilly | 10 |
| **Pera Pochée** \| mulled wine poched pear, ricotta, chocolate, puff pastry | 10 |
| **Tiramisù** | 10 |
| **Homemade Profiteroles** \| diplomatic cream, chocolate, pistachio | 12 |
| **Panna Cotta alla vaniglia** \| apple and cinnamon compote, vanilla crumble | 10 |
| **Frutta Fresca** \| fresh seasonal fruit | 8 |
| **Affogato** \| vanilla ice cream, espresso | 10 |
| **Homemade Gelato** \| vanilla \| chocolate \| lemon | 6 |

## SWEET WINE

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|---|---|
| Recioto della Valpolicella Cesari (100ml) | 13 |
| Moscato d'Asti Vajra (100ml) | 10 |

## CAFFÈ E TÈ

| | |
|---|---|
| Espresso | 3 |
| Double Espresso | 4 |
| Cappuccino | 4 |
| Espresso Macchiato | 3.5 |
| Americano | 3.5 |
| Fresh Mint \| Ginger \| English Breakfast | 3.5 |

## LIQUEURS

Limoncello Silvio Carta | **8**
Averna | **6**
Amaro Montenegro | **6**
Disaronno Amaretto | **7**
Vecchio Amaro del Capo | **6**
Baileys | **6**
Frangelico | **6**

## GRAPPA

Marolo Nebbiolo | **10**
Marolo Moscato | **10**

## WHISKY/EY

Macallan 12yo | **18**
Singleton 12yo | **11**
Laphroaig 10yo | **10**
Glenmorangie Quinta | **9**
Jameson Black Barrel | **8**
Johnnie Walker Black Label | **7**

## COGNAC

Remy Martin VSOP | **10**
Menier VSOP | **9**
Menier XO | **18**

## ARMAGNAC

Baron de Sigognac 10yo | **12**