



# CAMPIELLO

RISTORANTE & BAR

## DESSERT

### TIRAMISU

Espresso Panna Cotta, Dark Chocolate 13.00

### CHOCOLATE MOUSSE CAKE

Peanut Croquant, Salted Caramel Gelato 13.00

### BUTTERSCOTCH BUDINO

Hazelnut Honey Toffee, Sea Salt 13.00

### GELATI or SORBETTI

House-Made Biscotto 12.00

### AFFOGATO

Coconut- Stracciatella Gelato, Espresso 13.00

Martini fortified Espresso 5.00 supplement

## DIGESTIVO COCKTAILS

### SOGNO AL PISTACHIO

Pistachio Liqueur, White Chocolate Liqueur,  
Vodka, Pistachio Dust 18.00

### DIECI SU DIECI

Cinnamon Infused Blanco Tequila,  
Meletti Cioccolato, Giffard Vanilla,  
Lavazza Iced Coffee 18.00

## PORT/DESSERT WINE (2 oz)

### VIN SANTO DEL CHIANTI CLASSICO

MARCHESE ANTINORI 2018	25
CASTELLO DI MONSANTO 'LA CHIMERA' 2007	30

### SAUTERNES - CHÂTEAU LAFAURIE-PEYRAGUEY

GRAND CRU CLASSE 2017	35
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### PORT

20 YEAR TAWNY - TAYLOR FLADGATE	21
GRANDFATHER RARE TAWNY - PENFOLDS	25

## AMARI (1.5 oz)

AVERNA - SICILIA	16
RAMAZZOTTI - LOMBARDIA	13
LUCANO - BASILICATA	13
BRAULIO - LOMBARDY	17
FERNET BRANCA - LOMBARDY	14
FERNET MENTA - LOMBARDY	14
ZUCCA RABARBARO - LOMBARDY	14
MONTENEGRO - BOLOGNA	15
AMARO NONINO, 'QUINTESENTIA' - FRIULI	15

## SCOTCH (2 oz)

ARDBEG AN OA	18
AUCHENTOSHAN THREE WOOD	20
BALVENIE 14 CARRIBEAN CASK	22
BALVENIE 21 PORT CASK	52
JOHNNIE WALKER - 'BLUE LABEL'	60
GLENFIDDICH 12	18
GLENFIDDICH 14	19
GLENFIDDICH 15	21
GLENFIDDICH 26	121
LAPHROIG 10	18
LAGAVULIN 16	22
GLENMORANGIE 12 'LA SANTA'	16
GLENMORANGIE 14 'QUINTA RUBAN'	17
GLENMORANGIE 18	26
GLENMORANGIE 'SIGNET'	55
MACALLAN 12	20
MACALLAN 18	61
OBAN 14	20

## COGNAC

DAVIDOFF XO	27
HINE CIGAR RESERVE XO	32
PIERRE FERRAND SDA	35

REMY MARTIN LOUIS XIII

1OZ - 150

2OZ - 250