



## Desserts

<b>Affogato Milanese</b>	Vanilla, Kahlua Liquor, Espresso, Whipped Cream	180
<b>Lemoncello</b>	Lemon Sherbet with Limoncino or Vodka	180
<b>Tiramisu</b>	Bisquits, Mascarpone, Egg, Espresso, Amaretto	180
<b>Tartufo di Cioccolato</b>	Bittersweet Chocolate Truffle	180
<b>Panna Cotta</b>	Simmered Cream & Yoghurt with Berry Sauce	180
<b>Ice Cream by the Scoop</b>	Vanilla, Strawberry, Chocolate, Chocolate Chip	50
+ whipped cream		30

Availability while stock lasts as they are made fresh

*Verfügbarkeit kann variieren, weil frisch gemacht*

### Coffee & Tea

Coffee, Espresso, Green Tea / Camomile / Black Tea / Peppermint	60
Cappucino, Ice Coffee	80
Caffè Corretto (Espresso with a splash of Grappa)	140
Coffee Ticino (thin coffee with plenty Grappa)	220
Irish Coffee (with Jameson)	220

### Spirits

	40 ml
Amaretto, Baileys, Calvados, Fernet, Grappa Tosolino, Martini, Limoncino, Porto, Sambuca, Tequila, Williamine	170
Appenzeller, Cognac VSOP, Cointreau, Grand Marnier, Kirsch, Ramazotti	200
La Vieille Prune (CH)	320

 = Ticino Signature dish and speciality of our kitchen

Tipping at your discretion

Menu changes are charged separately