

Avidano
PASTICCERIA
Listino DEHOR Torino
Cafeteria

Espresso coffee <i>Espresso coffee or decaf coffee,</i>	€ 2,00
Americano coffee <i>Espresso in cappuccino mug, hot water</i>	€ 2,00
Macchiato coffee <i>Espresso with milk</i>	€ 2,00
Macchiatone coffee <i>Espresso with milk</i> <i>More than "macchiato" less than cappuccino</i>	€ 2,00
"Corretto" coffee <i>Espresso with "grappa" or "Sanbuca" liquor</i>	€ 3,00
Barley (orzo) small cup 50 ml	€ 2,00
Barley (orzo) big cup "cappuccino mug"	€ 2,30
Ginseng (hot drink with milk, coffee, ginseng) small cup 50 ml	€ 2,00
Ginseng (hot drink with milk, coffee, ginseng) big cup	€ 2,30
Marocchino <i>Spring - summer: gianduja cream (hazelnut, cocoa), espresso, hot milk cream, cocoa</i> <i>Autumn - winter: hot chocolate, espresso, hot milk cream, cocoa powder,</i>	€ 2,50
Cappuccino 125 ml	€ 2,40
Cappuccino special 125 ml <i>Soy, Oat,</i>	€ 2,70
Milk 180 ml <i>Hot or cold</i>	€ 1,80
Milk "macchiato" 180/200 ml <i>Hot milk in a mug, 1 espresso coffee in a pot</i>	€ 2,90
Tea <i>Choose: Black tea, green tea, infusion</i>	€ 4,00
Bicerin <i>Traditional Turin hot drink: hot cocolate, coffee, milk cream (in winter)</i>	€ 4,50

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Cold Cafeteria

Cold Coffee cream small cup 50 ml	€ 3,50
Cold Coffee cream big cup 90 ml	€ 4,50
Cold Cappuccino 180 ml <i>Cold espresso, cold milk cream</i>	€ 3,50
Caffè and ice cream <i>In cappuccino mug 1 espresso with 1 ice cream ball</i>	€ 2,50
Affogato al caffè <i>2 ice cream ball 1 espresso coffee</i>	€ 4,00
Caffè shakerato <i>Double espresso shaken with ice and sugar, "martini glass"</i>	€ 3,50
Caffè shakerato corretto <i>Double espresso shaken with ice and Amaretto or Baileys, "martini glass"</i>	€ 4,00
Greek coffee <i>Double espresso shaken in the blender with ice, sugar, very creamy.</i>	€ 3,50
Bicerin <i>Traditional Turin hot drink: In summer taste "cold bicerin" chocolate cream, espresso, milk cold cream</i>	€ 4,00

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Breakfast – snacks -

All our croissants are made with top quality ingredients, best butter, selected flours, sourdough.

Croissant	€ 1,50
<i>Choose: Plain, filling: Apricots jam, filling: custard, filling: chocolate cream,</i>	
Special Croissant	€ 1,50
<i>Choose: filling: pistacio cream, Whole wheat flour filling: honey,</i>	
Fagottino al cioccolato	€ 1,50
<i>Pain au chocolat - dark chocolate peaces</i>	
Focaccia di Chieri	€ 1,50
<i>Sweet focaccia,</i>	
Croissant Kamut – NO butter -	€ 1,50
<i>Kamut flour filling: raspberry jam no butter, margarine: cocoa butter, rise, oil</i>	
Croissant – vegan	€ 1,50
<i>Filling: Fig jam dark chocolate.</i>	
Bresciana alla crema	€ 1,50
<i>Puff pastry filling: custard</i>	
Sfogliatina di mela piece	€ 1,20
<i>Puff pastry, apple slice, apricot jam is our specialty</i>	
Little Croissant	€ 0,90
<i>Choose: Plain, filling: Apricots jam</i>	
Cookies	€ 2,00
<i>“occhio di bue” Short pastry apricot jam, “Meligone” Corn flour, “Buonissima” Short pastry filling: gianduja cream</i>	

Pastry

Single-serving, mousse and tarte * € 6,00

Mousse on cookie:

chocolate - raspberry,

raspberry – pistacchio

hazelnut - lemon,

“Dolcemangiare” Almond blueberry

Peach and “bunet”(traditional Turin cake, chocolate almond rum)

Apricot and lavender

Tart:

Short pastry custard fresh raspberry

Short pastry custard cream, mix: fresh raspberry, blueberry, strawberry

Cake:

Sacher torte

Tropeziénne single-serving € 3,00

Pan brioche filling: italian chantilly

Italian Apple pie € 3,00

Puff pastry, Apple slice, custard

Little pastry piece € 1,20

Traditional Turin little pastry, and modern innovative pastry

<https://www.avidano.it/ingredienti-piccola-pasticceria/>

Dry pastry, butter cookie piece € 1,00

Baci di dama, melighe, langarole, occhio di bue, petit fleur, brutti e buoni.....

Snacks

Panino semi dolce – little sandwich pastry-bread <i>Various filling</i>	€ 1,60
Focaccia stuffed <i>Ham</i>	€ 3,30
Parigino – salty puff pastry - <i>Various filling</i>	€ 2,40
Tramezzini - Turin sandwiches, soft bread <i>Various filling</i>	€ 3,00
Tramezzini premium- Turin sandwiches, soft bread <i>Various filling</i>	€ 3,90
Toast <i>Various filling</i>	€ 3,70
Piadine <i>Various filling</i>	€ 4,50

Soft drinks

Organic Fruits juice Plose 20 cl. € 3,50

Choose: Apricot, Pineapple, Peach, Pear, Apple, ACE (orange carrot)

Organic Fruits juice Plose 20 cl. € 4,00

Choose: Blueberry, Pomegranate

Fresh Juice € 3,50

Choose: Orange, grapefruit, mix orange – grapefruit

Extracted Juice bottle 20 cl. € 4,50

Carrot orange apple - ginger apple pineapple lemon - beet apple -

Organic Soft drinks Plose 25 cl. € 4,00

Choose: orangeade, lemonate, chinotto (bitter orange)

Soft drinks € 3,50

Choose: Bitter orangeade, CocaCola, CocaCola zero,

Soft drink “cedrata Tassoni” € 3,50

Cedrata in its ideal dose, is a historic Italian drink: a non-alcoholic sparkling drink, sweet and sour, characterized by the scent of cedar.

Tonic water - Schweppess - 18 cl € 3,50

bottle

Mediterranean Tonic water - Fever tree – 20 cl € 4,00

Fever tree: a delicate, floral tonic water,

By blending the essential oils from the flowers, fruits and herbs that we have gathered from around the Mediterranean shores with highest-quality quinine from the 'fever trees' of the Democratic Republic of the Congo.

Tonic water – superior Italian tonic - bottle 20 cl € 4,00

“Imperdibile” excellent Sicilian citrus infusion combined with the precious extract of cinchona bark, explode into exciting citrusy and slightly bittering flavours.

Cold tea

Estathe 33 cl tin € 3,50
Lemon or Peach

Organic Cold tea Plose 25 cl bottle € 3,50
*White tea and ginger -
Green tea*

Mixed cold tea

Green tea cedar ginseng € 4,00
Cooled green tea mixed with lemon juice, ice

Blueberry infusion € 4,00
Cooled blueberry, carcadè, blackberry infusion mixed grenatine, strawberry syrup, ice

Caribbean fruit infusion € 4,00
Cooled Caribbean fruit infusion e mixed with passion fruit syrup, ice

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Beer

Italian microbrew "birrificio filo di lana" 33 cl. € 5,00

Luppolo alberto *American pale Ale*

4,5% vol. ambrata chiara **Bitter** ●●● **sweet** ●●

Our American Pale Ale is a fine balanced beer: bitter but smooth, fragrant but not monochord. Citrus aroma of grapefruit and lychee, very slight honey and caramel. Mild malt taste, slightly citric, bitter finish, medium body, moderate carbonation

Beeela *hoppy belgian bland*

6,0% vol. dorato chiaro

bitter ●●

sweet ●●●

Borgna *English Extra bitter*

6,0% vol. dorato carico **bitter** ●●● **sweet** ●●●

Within the English Bitter family, the "Extra Special" are those with greater caramelized character, more important body and a higher bitter note. Borgna respects the beer style classic dictates and indulge in the unusual use of Saaz hops.

Filo di Scozia *Strong scotch ale*

7,5% vol. ambrato carico **bitter** ● **sweet** ●●●●●

Malted aroma, of caramel, toffee, peat, plum, dried fruit, hazelnut, bread crust. Very sweet and caramelized taste, important body, well-hidden alcohol, moderate carbonation.

Italian lager beer € 4,00

Menabrea 33 cl.

finger food and appetizer € 3,00

Spumanti - sparkling wine -

	spumante	spumante and Finger food
Franciacorta Cà del Bosco cuvée Prestige <i>Spumante metodo classico – Brut DOCG</i>	€ 9,00 bottle € 45,00	€ 12,00
Alta Langa Brandini <i>Spumante metodo classico – Brut 2016 organic bottle</i>	€ 6,00 € 30,00	€ 9,00
Cuveé Brut 1903 “Bianca Vigna” <i>Spumante secco</i>	€ 5,00	€ 8,00

Moscato d’Asti organic “Brandini” flute € 4,50
The sweet wine par excellence, with a slight degree of alcohol is perfect to accompany pastry. Aromas of fruit and flowers envelop the nose and the palate.

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Listino DEHOR Torino
Spumanti – bottle -

Franciacorta Cà del Bosco cuvée prestige € 45,00

Spumante metodo classico – Brut DOCG

Grape variety: Pinot Nero 15%, Chardonnay 75%, Pinot Bianco 10%

Only the finest chardonnay, Pinot nero, and Pinot bianco, grapes from 134 vineyards, vinified separately and skilfully blended with reserves of the finest vintages (at least 20%) go into the magical rite of Cuvée creation. It will take 28 months of refinement on yeasts before this wine is ready to express all its richness and identity. A classic, well-balanced Franciacorta, pleasantly fresh and crisp.

Franciacorta Bellavista € 45,00

Spumante metodo classico – Brut DOCG

Grape variety: Pinot Nero 11%, Chardonnay 88%, Pinot Bianco 1%

THE SELECTION MADE AT THE VINEYARD IS FULLY EXPRESSED IN THE WINE CELLAR, WHERE EACH INDIVIDUAL PLOT IS HARVESTED SEPARATELY TO MAINTAIN THE INTEGRITY AND PURITY OF THE WEALTH OF BIODIVERSITY SOUGHT IN THE VINEYARD

Alta Langa Brandini € 30,00

Spumante metodo classico – Brut 2016 organic

Grape variety: 85% Pinot nero e 15% Chardonnay

It is the sparkling wine of our land (Langhe – Piemonte), it follows a rigid disciplinary which determines a very high quality standard.

FLAVOR: Persistent, balanced with a good acidity that gives it freshness and pleasantness.

Cuvéé Brut 1903 “Bianca Vigna” € 25,00

Spumante secco

Aromas: fruity with distinctive notes of apple and white fruits

Taste: creamy with a pleasant fruity aftertaste

finger food and appetizer per 5 persons € 15,00

wine wine and
 Finger food

white wine

Arneis Piemonte glass € 4,50 € 7,50

Arneis is a white Italian wine grape variety originating from Piedmont. The wines tend to be dry and full bodied with notes of pears and apricotes.

Traminer Aromatico glass € 5,00 € 8,00

Traminer is an aromatic wine grape variety, the wine has high natural sugar is white and usually off-dry, with a flamboyant bouquet of lychees, The Traminer is native to the cool Alpine slopes of the Trentino-Alto Adige/Südtirol in northeastern Italy.

Moscato d'Asti organic "Brandini" flute € 4,50

The sweet wine par excellence, with a slight degree of alcohol is perfect to accompany the end of meals. Aromas of fruit and flowers envelop the nose and the palate.

red wine

Barbera d'Alba € 5,00 € 8,00

Barbera is a red Italian wine grape variety, we propose Barbera of Alba in the Langa area (Piedmont). The wine offer a very intense aroma of fresh red cherries and blackberries, notes of cherries, raspberries and blueberries and with notes of blackberry.

Nebbiolo € 5,00 € 8,00

Nebbiolo is a Piedmont red wine. Nebbiolo produces lightly-colored red wines which can be highly tannic in youth with scents of tar and roses. As they age, the wines take on a characteristic brick-orange hue at the rim of the glass and mature to reveal other aromas and flavors such as violets, tar, wild herbs, cherries, raspberries, truffles, tobacco, and prunes.

Wine – bottles -

Arneis Blangé Ceretto

€ 29,00 bottle

Denominazione Langhe D.O.C. Arneis – Varietà 100% arneis

Blangé is the white side of Piedmontese wines; a product that defined an era, revolutionizing Langhe winemaking that was previously devoted exclusively to red grapes. It is the product of a highly distinctive region, the Roero, and a desire to improve varietal recognition, as well as drinking pleasure. Blangé combines sustainable practices in the vineyard with a modern take. Fruit and minerality, aromatics and balanced freshness, coexist in this white wine that has made enjoyment and versatility its trademark.

Barbera d’Alba “Brandini” organic

€ 29,00 bottle

Barbera d’Alba Rocche del Santo 100% Barbera

A wine that is an expression of concentration. An impenetrable violet color and an enveloping sensation in the mouth. Its characteristic acidity is balanced by the short aging in wood, obtaining a balance and a character that you have to discover.

Flavour: Intense with exceptional structure and elegance, with hints of cocoa and liquorice.

finger food and appetizer per 5 persons

€ 15,00

Aperitif

		drink	Drink and Finger food
Crodino <i>analcoholic</i>	10 cl	€ 3,50	€ 6,50
<i>On the rocks orange slice</i>			
Sanbitter <i>analcoholic</i>	10 cl	€ 3,50	€ 6,50
<i>On the rocks orange slice</i>			
Aperol Soda <i>3% alcohol</i>	12,5 cl	€ 3,50	€ 6,50
<i>On the rocks orange slice</i>			
Campari Soda <i>10% alcohol</i>	10 cl	€ 3,50	€ 6,50
<i>On the rocks orange slice</i>			
Campari bitter <i>25% alcohol</i>		€ 5,00	€ 8,00
<i>On the rocks orange slice</i>			
Campari bitter shaken		€ 5,00	€ 8,00
Tomato dressed		€ 5,00	€ 8,00

Vermouth

		vermouth	vermouth and Finger food
Martini & Rossi		€ 5,00	€ 8,00
<i>White, Red, dry on the rocks or by itself</i>			
"Il Professore" Vermouth		€ 5,00	€ 8,00
<i>White, Red on the rocks or by itself</i>			

Cocktail Gin

	cocktail	cocktail and Finger food
Gin tonic <i>-Gin Tanqueray</i>	€ 6,00	€ 9,00
	<i>-Tonic water: Schweppes</i>	
Gin tonic Gingarby	€ 8,00	€ 11,00
<p>- In "gingarby" There is all scents of Marche nature from Sibillini mountains up to the Adriatic sea. Up to those mountains, we harvested the juniper berries that provide the spirit with its identity and wild fragrances. Down in the valley, gently sloped hills offered us the exquisite Mela Rosa, the pink apples that instill the remarkable fruity core, making the savor unique and sophisticated. Farther, at the seaside, essences of Mediterranean scrub added fresh smells and summer bouquets. We didn't stop there: anchor weighed, we navigated the world with the spiritello Garby on board. At the end, we sailed back loaded with stories and exotic spices for our gin.</p>		
<i>-Tonica "imperdibile" superior italian tonic -</i>		
Gin tonic butterfly <i>-Italian mediterranean Gin "butterfly"</i>	€ 6,00	€ 9,00
	<i>-Tonic water: Schweppes</i>	
Gin tonic Gin mare <i>Gin Mare (distilled from olives, thyme, rosemary, basil)</i> <i>Tonic water: Mediterranean fever tree</i>	€ 8,00	€ 11,00
Gin lemon <i>Lemonate - Gin Tanqueray</i>	€ 6,00	€ 9,00
Gin fizz <i>Gin Tanqueray, lemon juice, sugar - shaken</i>	€ 6,00	€ 9,00

prosecco

	cocktail	cocktail and Finger food
Spritz Aperol <i>Prosecco, Aperol, selz</i>	€ 6,00	€ 9,00
Spritz Campari <i>Prosecco, Campari, selz</i>	€ 6,00	€ 9,00
Avidano Spritz <i>Prosecco, chinotto,, selz</i>	€ 6,00	€ 9,00
Martini royale <i>Prosecco, white or Rosè Martini, selz</i>	€ 6,00	€ 9,00
Spritz Passoa <i>Prosecco, passoa, selz</i>	€ 6,00	€ 9,00
Hugo <i>Prosecco, St. Germain, mint leaf</i>	€ 8,00	€ 11,00
Bellini <i>Prosecco, pulp peach</i>	€ 6,00	€ 9,00
Rossini <i>Prosecco, pulp strawberry</i>	€ 6,00	€ 9,00

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	cocktail	cocktail and Finger food
Americano <i>Bitter Campari, red Martini, selz</i>	€ 6,00	€ 9,00
Negroni <i>Bitter Campari, red Martini, Gin Tanqueray</i>	€ 6,00	€ 9,00
Negroni sbagliato <i>Bitter Campari, red Martini, Prosecco</i>	€ 6,00	€ 9,00
Moscow Mule <i>Ginger beer Thomas Hanry, Vodka Absolut, lime juice</i>	€ 6,00	€ 9,00
London Mule <i>Ginger beer Thomas Hanry, Gin Tanqueray, lime lime juice</i>	€ 6,00	€ 9,00
Jamaica Mule <i>Ginger beer Thomas Hanry, white Rum Bacardi, lime juice</i>	€ 6,00	€ 9,00
Long island iced tea <i>Vodka, Gin, White Rum, Tequila, Triple sec, Cola</i>	€ 6,00	€ 9,00
Mojito <i>White Rum Bacardi, Angostura, lime juice, sugar, mint leaf, soda</i>	€ 6,00	€ 9,00
Margarita <i>Tequila, triple sec, lime juice shaken</i>	€ 6,00	€ 9,00
Japanese Slipper <i>Melon juice, triple sec, lemon juice shaken</i>	€ 6,00	€ 9,00
Cuba libre <i>White rum, coca cola, lime</i>	€ 6,00	€ 9,00
See breeze <i>Vodka absolut, grapefruit juice, succo di Mirtillo</i>	€ 6,00	€ 9,00

Analcoholic cocktail

Florida	€ 6,00	€ 9,00
<i>Granadine, Grapefruit orange lemon Juice</i>		
Shirley Temple	€ 6,00	€ 9,00
<i>Ginger Ale, Granadine</i>		
Light	€ 6,00	€ 9,00
<i>Pineapple juice, Ginger Ale</i>		

Frozen cocktail

	frozen	frozen and Finger food
Frozen Daiquiri <i>White Rum, lime juice, sugar, ice</i>	€ 6,00	€ 9,00
Frozen Daiquiri strawberry <i>White Rum, lime juice, sugar, strawberry pulp, ice</i>	€ 6,00	€ 9,00
Frozen Margarita <i>Tequila, triple sec, lime, ice</i>	€ 6,00	€ 9,00
Frozen Cosmopolitan <i>Vodka, triple sec, lime juice, blueberry juice, ice</i>	€ 6,00	€ 9,00

Analcoholic Frozen

Apple frozen <i>Apple, grapefruit, lime juice</i>	€ 6,00	€ 9,00
Iced passion <i>Maracuja syrup, grapefruit, orange, lemon juice</i>	€ 6,00	€ 9,00
Spritz pomegranate <i>Pomegranate, grapefruit, juice, tonic water</i>	€ 6,00	€ 9,00
Red light <i>Strawberry pulp, pineapple, orange, lemon, juice, granatine</i>	€ 6,00	€ 9,00
Fresh Mule <i>Strawberry pulp, lime, ginger beer Thomas Harry,</i>	€ 6,00	€ 9,00

Spumanti - sparkling wine -

	spumante	spumante and Finger food
Alta Langa Brandini <i>Spumante metodo classico – Brut 2016 organic</i>	€ 6,00	€ 9,00
Cuveé Brut 1903 “Bianca Vigna” <i>Spumante secco</i>	€ 5,00	€ 8,00

Moscato d’Asti organic “Brandini” flute € 4,50
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Spumanti – bottle -

Franciacorta Bellavista

€ 45,00

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Spumante secco

wine wine and
 Finger food

white wine

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red wine

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Barbera d’Alba “Brandini” organic

€ 29,00 bottle

Barbera d’Alba Rocche del Santo 100% Barbera

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Flavour: Intense with exceptional structure and elegance, with hints of cocoa and liquorice.

Distilled spirits

Jack Daniel's Tennessee whiskey € 6,00

Oban Scotch whisky € 7,00

Grappe € 5,00

Grappa is an alcoholic beverage: a fragrant, grape-based pomace brandy of Italian origin. In Italy, grappa is primarily served as a digestivo or after-dinner drink. Its main purpose is to aid in the digestion of heavy meals. Grappa may also be added to espresso coffee to create a caffè corretto, meaning "corrected" coffee.

Choose: white grappa, Nardini amber grappa

Other € 5,00

Amari

Amaro (Italian for "bitter") is an Italian herbal liqueur that is commonly consumed as an after-dinner digestif. It usually has a bitter-sweet flavour, sometimes syrupy, and has an alcohol content between 16% and 40%.

San Simone Turin amaro € 5,00

Montenegro € 5,00

Amaro del Capo cold € 5,00

Jagermeister cold € 5,00

China Martini € 5,00

made with bark of Cinchona calisaya, China Martini is the oldest and most popular brand, based in Turin.

Brandy Liqueur

Vecchia Romagna <i>Brandy</i>	€ 5,00
Rabarbaro Zucca <i>Its base ingredient is rhubarb, also combined with zest, cardamom seeds and other curative herbs. The liqueur has a delicate and pleasant bittersweet taste and is often mixed with soda water and ice.</i>	€ 5,00
Tangerine Punch Barbieri – served warm -	€ 5,00
Amaretto di Torino <i>Almond</i>	€ 5,00
Baileys <i>On the rocks</i>	€ 5,00