



CAMPIELLO

RISTORANTE & BAR

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE
Caramel Gelato, Caramel Sauce, Salted Peanut Croquant 10.00

TIRAMISU
Coffee Cream, Dark Chocolate Espresso Bean 10.00

BUTTERSCOTCH BUDINO
Hazelnut Honey Toffee, Sea Salt 10.00

GELATI or SORBETTI
House-Made Biscotto 10.00

BLOOD ORANGE YOGURT PANNA COTTA
Blueberry Lavender Compote, Blueberry Zaletti 10.00

DIGESTIVO COCKTAILS

CAFFE CAMPIELLO
Godiva Chocolate Liqueur, Tuaca, Tia Maria 12.00

CHOCOLATE PRETZEL MARTINI
Whipped Cream Vodka, Godiva Chocolate,
Frangelico, Half Salted Rim 14.00

KEY LIME PIE MARTINI
Van Gogh Vanilla, Malibu, Half & Half, Lime,
Pineapple, Graham Cracker Rim 14.00

PORT/DESSERT WINE (2 oz)

10 YEAR TAWNY, TAYLOR FLADGATE	11
20 YEAR TAWNY, TAYLOR FLADGATE	19
30 YEAR TAWNY, TAYLOR FLADGATE	36
MOSCATO D'ASTI, BRICCOTONDO BY FONTANAFREDDA, PIEDMONT 2017 (6oz)	11
VIN SANTO ISOLE E OLENA, TUSCANY 2014 (2 oz)	19

AMARI (1.5 oz)

RAMAZZOTTI, LOMBARDY	10
LUCANO, BASILICATA	10
BRAULIO, LOMBARDY	14
AVERNA, SICILY	14
FERNET BRANCA, LOMBARDY	11
ZUCCA RABARBARO, LOMBARDY	11

SCOTCH (2 oz)

THE MACALLAN 12YR	16
THE GLENLIVET 12YR	14
TALISKER 10YR	16
OBAN 14YR	16
GLENMORANGIE 10YR	15
GLENFIDDICH 18YR	25
THE DIMPLE PINCH 15YR	14
OLD PULTENEY 12YR	14
LAPHROIG 10YR	14
LAGAVULIN 16YR	18

COGNAC (2 oz)

HENNESSY VS	14
REMY MARTIN VSOP	15
REMY MARTIN LOUIS XIII (1.5 OZ)	225

~Please see our wine list for further digestif selections~