



CAMPIELLO  
RISTORANTE & BAR

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE with Caramel Sauce, Caramel Gelato and Salted Peanut Croquant	10.00
BUTTERSCOTCH BUDINO with Hazelnut Honey Toffee and Sea Salt	10.00
ALMOND TOFFEE PROFITEROLE with Wild Blueberry Gelato	10.00
LIME SPONGE CHEESECAKE with Fresh Berries, Citrus Syrup and Toasted Coconut	10.00
CHOCOLATE RASPBERRY TIRAMISU with Mascarpone Mousse	10.00
GELATI or SORBETTI with House-Made Biscotto	10.00

CAFFE AND CORRETTO

ESPRESSO	4.00
DOPPIO ESPRESSO	4.50
CAPPUCCINO	4.75
CAFFÉ LATTE	4.75
MACCHIATO	4.75
BRAZILIAN CORRETTO Brandy, Kahlua and Grand Marnier	10.50
CAMPIELLO CORRETTO Tuaca and Frangelico	10.50
ITALIAN CORRETTO Di Saronno Amaretto and Tuaca	10.50
JAMAICAN CORRETTO Tia Maria and Myers's Dark Rum	10.50
MEXICAN CORRETTO Patron XO Cafe and Kahlua	10.50

## GRAPPA

GRAPPA DI CABERNET SAUVIGNON, ALEXANDER	12.00
GRAPPA DI SASSICAIA 2009	26.00
GRAPPA DI MOSCATO, BERTA, 'BRIC DEL GAIAN' 2005	40.00
GRAPPA DI BARBERA, BERTA, 'ROCCANIVIO' 1998	45.00

## DESSERT WINE

	glass	bottle
MOSCATO D'ASTI, MARENCO	10.00	28.00
VIN SANTO, COLTIBUONO		150.00

## PORT

CAMPIELLO HOUSE, RUBY	9.00
CAMPIELLO HOUSE, TAWNY	9.00
LATE-BOTTLED VINTAGE, TAYLOR FLADGATE 2008	10.00
TAWNY, TAYLOR FLADGATE 10 YEAR	10.00
TAWNY, TAYLOR FLADGATE 20 YEAR	17.00

## TEQUILA

DON JULIO 1942 ANEJO	25.00
PATRON XO CAFE	13.00
EL TESORO ANEJO	13.00

## COGNAC

HENNESSY VS	14.00
COURVOISIER VSOP	15.00
REMY MARTIN VSOP	15.00
REMY MARTIN XO	36.00
REMY MARTIN LOUIS XIII 1.0 OUNCE	175.00
REMY MARTIN LOUIS XIII 1.5 OUNCE	225.00
REMY MARTIN LOUIS XIII 2.0 OUNCE	275.00

## BOURBON AND WHISKEY

GENTLEMAN JACK	13.00
MAKERS MARK	13.00
WOODFORD RESERVE	14.00

## SCOTCH

MACALLAN 12	14.00
LAPHROIG 10	14.00
TALISKER 10	16.00
OBAN 14	16.00
GLENMORANGIE 10	15.00
LAGAVULIN 16	18.00