

'COPPA GELATO' & FORMAGGIO

Delizia al limone 25

Amalfi lemon gelato – candied lemon – Italian meringue

Mango coconut 24

Mango sorbet – textures of coconut – lemon myrtle

Fior di latte e popcorn 26

Fior di latte gelato – salted caramel popcorn – extra virgin olive oil

Cannolo siciliano 27

Bronte pistachio gelato – dark chocolate – sweet ricotta – cannolo siciliano

Ormezzio's Signature Cheese Box with Matching Condiments

Two cheeses 30 | Four Cheeses 60

CAFFÉ

Affogato sbagliato – *fior di latte gelato – flaming sambuca – freshly shaken double cinnamon caffè espresso* 25

Ristretto Intenso – *A blend of south and central American Robustus and Arabica* 6

Origin Guatemala – *A blend of Arabica and washed Robusta* 6

Decaffeinato – *Dark roasted south American Arabica with a touch of Robusta* 6

Caffè 'corretto' – *An espresso with a dash of grappa* 8

TÉ

Ceylon Breakfast (black tea) – *Simao, Yunnan, China* 6

Earl Grey (black tea) – *China* 6

White Peony (white tea) – *Fuding, Zhejiang, China* 8

Zhejiang (green tea) – *Zhejiang, China* 6

Peppermint (herbal tea) – *Egypt* 6

Chamomile (herbal tea) – *Egypt* 6

Rooibos (herbal tea) – *Cederberg, South Africa* 8

Iron Goddess of Mercy (oolong tea) – *Anxi country, Fujian, China* 8

AFTER DINNER COCKTAILS

Espresso Martini 22

Tuaca – Vodka – Caffè Borghetti

Godfather 19

Scotch – Amaretto

Mon chéri 22

Brandy – crème de cacao – bitter Fabbri sour cherry

DIGESTIVES

SOMMELIER'S SELECTION (30ml)

Domenis "Storica Nera" (bianca) 18

Bosco del Merlo 'Alba Antica' Invecchiata (barrel aged) 18

Amarot 17

Fernet 'Menta' 16

Walcher Amaretto 'Bio Flowers' 16

Walcher 'Arancia' 16

Essentiae 'Caffè' 17

Colazingari Sambuca 'Fina' 16

Villa de Varda 'Camomilla' 15

Essentiae 'Erba Cedrina' 17

Silvio Carta Mirto 15

For the full and complete menu of digestivi, please ask the team

ORMEGGIO

AT THE SPIT