

Sosta Cucina specialise in Digestivi e Grappe please do not hesitate in asking your waiter for our extensive range

#### VINI DOLCI AL BICCHIERE 90ML

2008	Caluso Passito DOC Produttori di Erbaluce di Caluso	13
2008	Passito di Pantelleria DOC Donnafugata Ben Rye	17
2007	Recioto di Soave DOCG Tamellini Vigne Marogne	17

#### FORTIFIED 60 ML

NV	Pellegrino Marsala Superiore Riserva Oro	8
NV	Chambers Rutherglen Muscat	8
NV	Chambers Rutherglen Tokay	10
NV	W & J Graham's 10.Y.O Tawny Port	16

#### AMARI E DIGESTIVE 60ML

Amaro Lucano	Basilicata	8
Fernet Branca	Lombardy	9
Vecchio del Capo	Calabria	8
Ramazotti	Lombardy	9
Averna	Sicily	9
Montenegro	Emilia Romagna	9
Argiolas Mirto Rosso	Sardinia	11
Centerbe 70%	Abruzzo	12
Amaro Nonino	Friuli	12
Jagermeister	Germany	9

#### LIQUORI 30ML

Molinari Sambuca	Italy	9
Varnelli Anice	Italy	8
Limoncello Villa Massa	Italy	8
Amaretto Di Saronno	Italy	8
Frangelico	Italy	8
Strega	Italy	9
Grand Marnier	France	9
D.O.M. Benedictine	France	9
Cointreau	France	9
Kahlua	Mexico	8
Baileys	Ireland	8
Tia Maria	Jamaica	8

#### DOPO

### DOLCI E FORMAGGI

**PANNACOTTA** 12  
Vanilla pannacotta with lightly poached cherries infused grappa

**CANNOLI** 12  
Four mini cannoli - two types  
- Ricotta, candied fruit, pistachio  
- Chocolate custard

**BOMBOLINI RIPIENI** 14  
Three hot cinnamon sugared donuts filled with vanilla pastry cream and accompanied with melted milk Lindt chocolate

**PICCOLA MERINGA** 13  
Layered dessert of soft meringue, mango and strawberry sorbet, almond sponge and passionfruit coulis

**CROSTATATA DI PESCA** 14  
Individual peach tart with our puff pastry and amaretto cream

**GELATO DEL GIORNO** 12 / 16  
Our ice cream and sorbet with crostoli  
3 scoops / 5 scoops  
(sorbets are gluten free)

**AFFOGATO O CON LIQUORE FRANGELICO, STREGA O AMARETTO (GF)** 11 / 15  
Our vanilla bean gelato with espresso coffee, or with your choice of the above liqueur

GLUTEN FREE - (GF)

40gms ea

**BRUNET** 14  
Type: Washed rind  
Milk Source: Goat's  
Approx age: 3 weeks old  
Origin: Piemonte

Served with fennel honey.  
Brunet is the name of one of the local goat breeds, made in the Langhe region, it is similar to Robiola. The cheese develops a supple coating of white mould with a wrinkled look. The soft, thin bloomy rind fuses with its creamy interior, the supple ivory paste smells of mushrooms and crème fraiche and feels like silk on the tongue, the flavour is tangy and lactic but yet not overpoweringly goaty.

**GORGONZOLA AL TARTUFO** 14  
Type: Semi soft blue  
Milk Source: Cow's  
Approx age: 3 months  
Origin: Lombardy

Served with fresh pear  
This gorgonzola is vivid with glistening ivory-to-straw colour, set against liberal veins of greenish-blue mould. The flavour is strong and sharp with hints of black truffle which has been infused at the end of production

**CASTELMAGNO (DOP)** 16  
Type: Hard  
Milk Source: Raw Cows milk  
Approx age: 10 months  
Origin: Piemonte

Served with muscatels  
One of Italy's oldest cheeses, Castelmagno can trace its origins at least as far back as the 13th century This cheese has a rough natural rind with aromas of sour cream, mushrooms and earth, especially near the rind. The flavor is tart, with a cultured-milk tang.

ALL 3 CHEESES @ 25GMS EACH 26

#### DARK SPIRITS 30ML

Johnny Walker Red Label	Scotland	8
Johnny Walker Blue Label	Scotland	25
Chivas Regal 12 Y.O.	Scotland	10
Macallan Single Malt 12 Y.O.	Scotland	13
Lagavulin Malt 16 Y.O.	Scotland	16
Ardbeg Single Malt 10 Y.O.	Scotland	13
Jameson Irish Whisky	Ireland	9
Jack Daniels	U.S.A.	8
Jim Beam	U.S.A.	8
Makers Mark	U.S.A.	9
Canadian Club	Canada	8
Courvoisier V.S.O.P.	France	11
Delord 1972 Bas - Armagnac	France	20
Paul Giraud Napoleon Grand Champagne Cognac	France	17

#### GRAPPE 30ML

Nonino (Barrel aged)	Veneto	16
Questa e Vera Rossa Traminer	Veneto	14
Questa e Vera Verde (mountain herbs)	Veneto	16
Andrea da Ponte Prosecco Invecchiata (Barrel Aged)	Veneto	18
Berta Tre Soli Tre Nebbiolo 2002 (Barrel Aged)	Piedmont	24
Hofstatter Kolbenhof Traminer	Alto Adige	19
Brezza Grappa di Barolo	Piedmont	16
Arnaldo Caprai Sagrantino	Umbria	14
Carlo Pellegrino Moscato Passito	Sicily	14

#### AQUAVITE 30ML

Andrea da Ponte Moschino	Veneto	15
Andrea da Ponte Uve bianche	Veneto	13
Bepi Tosolini Ramandolo	Friuli	18
Bepi Tosolini 'Most' Uve Miste	Friuli	18
Bepi Tosolini 'Most' Montepulciano	Friuli	18
Nonino UE Sauvignon	Friuli	14
Nonino UE Prosecco	Friuli	14
Nonino UE Malvasia	Friuli	14