



D O L C I

CITRUS OLIVE OIL CAKE 13

orange marmalade . passionfruit gel

TIRAMISU 12

chocolate espresso sauce . ladyfingers

ZEPPOLE 10

sweet whipped ricotta . nutella ganache
caramel sauce

CAFFÈ CHOCOLATE MOUSSE 14

chocolate mousse . chocolate praline
coffee parfait . chocolate ice cream

CANNOLI 10

candied blood orange . mascarpone mousse
pistachio

AFFOGATO 9

vanilla bean gelato . rum raisins
flavored espresso



A discretionary service charge of 15% will be added to your bill.



AFTER DINNER COCKTAILS

AMARO RYE SOUR 15

amaro . cynar . rye . lemon . simple
egg white . bitters

ESPRESSO MARTINI 18

vodka . espresso . borghetti montenegro
hazelnut orgeat . spiced demerara . biscotti
liqueur . brûléed vanilla bean cream

AMARETTO SOUR 15

walcher amaretto . lemon . simple egg white . angò

A M A R O

ALPE 9

BRAULIO 10

CAMPARI 11

CIOCIARO 9

FERNET FRANCISCO 11

LUCANO 9

LUXARDO AMARO ABANO 10

MONTENEGRO 10

NONINO 12

RAMAZZOTTI 9

VERMOUTH 14

BONAL QUINQUINA 10

CARPANO ANTICA 11

COCCHI BAROLO CHINATO 10

COCCHI AMERICANO BIANCO
10

COCCHI TORINO 10

DOLIN BLANC 9

DOLIN DRY 9

SAMBUCA 11

G R A P P A

NONINO GRAPPA CHARDONNAY 14

C O F F E E

AMERICANO 5

ESPRESSO 5

CAPPUCCINO 6

COFFEE 4

LATTE 6

T E A

POT 6

ENGLISH BREAKFAST / IMPERIAL

AFTERNOON / JASMINE FLOWER / TIPPY

GOLDEN DARJEELING / ORANGE

BLOSSOM OOLONG

MENU BY CARLA LORENZO

FOLLOW US / TAG US @SPARROWITALIA

NOBLE 33 
COLLECTION

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