



DESSERTS & CORDIALS

CORDIALS

The Famous Nocello
Limoncello
White or Black Sambuca
Anisette
Amaretto
Strega
Grappa
B&B
Grand Marnier
Baileys Irish Cream
Cointreau
Tawny Port
Vintage Port
Moscato con Biscotti
Vin Santo con Biscotti
Armagnac
Hennessy
Courvoisier
Rémy Martin
Martell VSOP

DESSERTS

Chocolate Mousse
Ricotta Cheesecake
Tiramisu
Crème Brûlée
Cannoli
Mixed Fresh Fruit
Biscotti

Nocellino
Cold zabaglione with berries

ICE CREAMS

Tartufo
Chocolate
Vanilla

SORBETTO

Lemon
Mango
Raspberry

GELATO

Hazelnut
Pistachio
Sea Salt

Nocello, a Story

During the Middle Ages it was customary, according to an ancient tradition, to plant a walnut tree when a daughter was born.

When she was to be married, the walnut tree was cut down and with the wood, as a symbol of happiness and prosperity, her nuptial bed was made.

From the nuts, then as today, a precious elixir was made: Nocello, a characteristic liqueur which adorned the tables of princes and kings.



Photo by HORST