

DESSERTS

PEANUT BUTTER AND MILK CHOCOLATE BAR

CARAMELIZED BANANA AND SWEET POPCORN

WARM HAZELNUT CAKE

WITH POACHED RHUBARB AND CRÈME FRAÎCHE GELATO

ORANGE SCENTED RICOTTA ZEPPOLE

LIGHTLY BATTERED,
SERVED WITH STRAWBERRY DIP SAUCE

JOY'S CREAMY CHEESECAKE

WITH CITRUS INFUSED GOOSEBERRY COMPOTE

ESPRESSO AFFOGATO

SHOT OF ESPRESSO, RICH DARK CHOCOLATE MOUSSE
AND VANILLA ICE CREAM

PORTO VIVO TIRAMISU

A PORTO VIVO CLASSIC

DESSERTS: 8.

PASTRY CHEF: ELIZABETH PITITTO

COFFEE & TEA

COFFEE	3.50
ESPRESSO (LAVAZZA BLUE)	3.50
CAPPUCCINO	4.
LATTE	4.
MACCHIATO	4.

TEA SERVICE 5.50

WE ONLY OFFER LOOSE-LEAF TEAS THAT ARE HIGHLY VALUED FOR THEIR NATURAL FLAVORS AND AROMAS. EACH TEA IS INDIVIDUALLY AND CAREFULLY PREPARED IN A BODUM TEA PRESS IN ORDER TO REACH THE FULL FLAVOR POTENTIAL.

*CEYLON ORANGE PEKOE, EARL GREY,
GENMAICHA, JASMINE PEARLS,
CHAMOMILE AND LAVENDER MINT*

DIGESTIF

SCOTCH

CHIVAS 12	11.
JOHNNIE WALKER BLUE	45.

SINGLE MALT

LAGAVULIN 16	16.
OBAN 14	16.
MACALLAN 21	48.
GLENFIDDICH 18	19.

LIQUEURS

AMARETTO DISARONNO	10.
BAILEYS	10.
CHAMBORD	12.
DRAMBUIE	12.
FERNET BRANCA	12.
FRANGELICO	12.
GRAND MARNIER	12.
KAHLUA	10.
SAMBUCA ROMANA	10.

COGNAC & BRANDY

GRAPPA, ALEXANDER	12.
GRAPPA, CASTELLO BANFI	14.
CALVADOS, DOMAINE DUPONT HORS D'AGE, AOC	12.
ARMAGNAC	15.
HENNESSY VSOP	15.
REMY MARTIN VSOP	15.
HENNESSY XO	45.
REMY MARTIN XO	45.
COURVOISIER XO	38.

PORT

TAYLOR FLADGATE FIRST ESTATE, RESERVE	14.
FONSECA BIN NO 27, RESERVE	12.
COCKBURNS FINE TAWNY	9.