

CASA GIANNA

RISTORANTE ITALIANO

DESSERTS

ICE CREAM 6
vanilla, chocolate

TIRAMISU 14
lady finger, coffee,
mascarpone

CHEESECAKE 14
classic cheesecake,
berries gel

GELATO 6
pistachio

PANNA COTTA 14
seasonal fresh fruit,
strawberry glaze,
pistachio hazelnut crumbs

NUTELLA PIZZA 16
strawberries,
powdered sugar

DIGESTIVI

COGNAC

Hennessy VS 18
Remy Martin VSOP 19
Hennessy XO 45
Remy Martin XO Night 48

BRANDY

Metaxa 12yr Star 16
Metaxa Grande Fine 24
Cardenal Mendoza Brandy 20

LIQUEURS

Cynar Ricetta Originale 13
Strega 14
Nonino Grappa 16
Ramazzotti Amaro 16
Averna Amaro 16
Montenegro Amaro 14
Pure Sardinia Wild Mirto Raro 12
Caravella Limoncello 12
Pernod Absinthe Superieur 18
Fernet Branca 16

PORT

Osborne Sherry Pedro Ximenez 1827 VS 14
Sandeman Porto Founders Reserve 12
Taylor Fladgate 10yr Tawny Port 15
Taylor Fladgate 20yr Tawny Port 22
Taylor Fladgate 30yr Tawny Port 32

LA COLOMBE COFFEE

coffee 4.50
cappuccino 5.50
espresso 5.50
double espresso 8.00
cafe latte 6.00
espresso macchiato 5.50
americano 4.75
macha latte 7.50
lavender latte 7.50

RICHI TEA & BOTANICALS

english black tea 7
earl gray tea 7
chamomile 7
pepper mint 7
yasmin tea 7
blueberry hibiscus 7
iced tea 5

A 20% service charge will be included in your bill to support fair wages
for our staff & to offset restaurant administrative & operational expenses.

Must be ages 21+ to consume alcohol.

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies we are afraid we cannot always guarantee meeting your needs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN