

# CASA GIANNA

RISTORANTE ITALIANO

## DESSERTS

ICE CREAM 6  
vanilla, chocolate

GELATO 6  
pistachio

LEMON PISTACHIO 14  
pistachio caramel, passion fruit gel

CHOCOLATE MOUSSE 14  
mixed berries, vanilla ice cream,  
truffle chocolate

TIRAMISU 14  
lady finger, coffee, mascarpone

CHEESECAKE 14  
classic cheesecake, berries gel

NUTELLA PIZZA 16  
strawberries, powdered sugar

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

## 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

Service charge of 20% applied on all checks for your convenience. 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