

Hot Drinks

<i>Espresso</i>	3.5
<i>Double Espresso</i>	4
<i>Cappuccino</i>	5
<i>Latte</i>	5
<i>Americano</i>	4.5
<i>Tea: English Breakfast, Camomile, Green tea, Peppermint, Earl Grey</i>	4.5

After Dinner Spirits (50ml)

<i>Grappa Moscato Marolo</i>	10
<i>Grappa Barolo 9 y.o. Marolo</i>	13
<i>Hennessy Cognac X.O.</i>	22
<i>Vecchia Romagna Etichetta Nera</i>	12

Whisky (50ml)

<i>Ardbeg 10 Y.O (Islay)</i>	16
<i>Glenfiddich</i>	13
<i>Glenmorangie 10 Y.O (Highland)</i>	16
<i>Bowmore 12 Y.O.. (Islay)</i>	14
<i>Suntory Hakushu, Usa</i>	18
<i>Dalwhinnie (Highland)</i>	14
<i>Caol Ila 12 Y.O.</i>	16
<i>Lagavulin 16 Y.O.</i>	16
<i>Macallan 12Y.O. Sherry Barrel</i>	20
<i>Jack Daniel`s</i>	10
<i>Jameson`s</i>	9

Digestif (50ml)

<i>Cynar</i>	8
<i>Limoncello</i>	8
<i>Sambuca</i>	8
<i>Averna</i>	8
<i>Montenegro</i>	8

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DESSERT MENU

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Homemade Dessert

Chocolate cremoux: creamy chocolate mousse, confit cherries, served with milk and salt crumble and Sichuan pepper Ice cream 8
Suggested wine pairing with Pedro Ximenez "Solera" Bodegas Hidalgo (8)

Tiramisù 8
Suggested wine pairing with Passito Pantelleria "Zighidi" Florio (9.5)

Basque burnt cheesecake: Traditional baked fresh cheesecake slightly caramelized (Gluten Free) 8
Suggested wine pairing with Malvasia "Luna di candia" Valtidone (9)

Chestnut, Corn and Coconut baked custard served with Coconuts sorbet (V) (Gluten Free) 8
Suggested wine pairing with Marzemino Late harvest "Doron" 19)

Selection of homemade

Ice creams (Pistachio, Sichuan pepper)
Sorbets (Mango, Yuzu, Coconuts) Scoop 2.5

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Cheese and Desserts Wines

Cheese Platter: Selection of artisanal cheeses

Three cheeses 16

Sherry - Dessert Wine (70ml.)

Malvasia Passito "Luna di Candia": 100% Malvasia di Candia grapes. A deliciously sweet wine with a lovely balancing crispness on the finish that makes it an ideal way to end a meal 9

Pedro Ximenez "Solera" Bodegas Hidalgo: 100% Pedro Ximenez grapes. It has aromas and flavours of prunes and chocolate. It's sumptuous and rich, with concentrated fruit flavours on the seemingly unending finish. 8

Passito Pantelleria "Zighidi" Florio: 100% Zibibbo grapes. Fortified passito wine produced on the island of Pantelleria soft and intensely aromatic flavour of raisins, candied fruit and honey. 9.5

Passito Ottavio giorno Fornello : Blend of Croatina and Malvasia di Candia, made from over ripe grapes and Partially fermented with dried grapes of Malvasia. 9.5

Amontillado El Tresillo Bodegas Hidalgo : 100% Palomino grape, aged around 8 years under flor before 4 more years of oxidative ageing. It tastes like a rich, full oxidised fino. Despite the winning notes of dried fruit, old oak and toasted hazelnuts, has a powerful and long lovely umami saline finish. 21

Marzemino Late harvest "Doron": 100% Marzemino grapes. Fresh, dried raisins, ripeness with underlying chlorophyll, juicy prunes. Mint and a delightful dry finish. It is so unique that a sweet wine can be so drinkable. 19