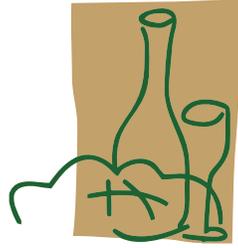


OSTERIA  
**PANEVINO**  
TUSCAN FOOD THEMES

## LISTA DEI BOLCI “DESSERTS”

<b>COPPA DI FRAGOLE</b> .....	13
sponge cake, mascarpone cheese, fresh strawberries	
<b>TIRAMISU</b> .....	13
<b>CRÈME BRÛLÉE</b> .....	13
<b>CANNOLI</b> .....	12
<b>CHEESECAKE</b> .....	12
<b>LIMONCELLO CAKE</b> .....	13
limoncello mascarpone cheese, tponge cake	
<b>CHOCOLATE LAVA CAKE</b> .....	14
served with vanilla ice cream Add Baileys \$8	
<b>FRESH BERRIES OVER VANILLA BEAN GELATO</b> .....	13
Add Gran Marnier \$8	
<b>GELATO</b> .....	11
vanilla or chocolate	



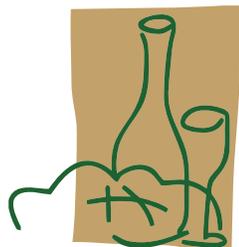
OSTERIA  
**PANEVINO**  
TUSCAN FOOD THEMES

## **COFFEE DRINKS**

<b>ESPRESSO.....</b>	<b>5</b>
<b>DOUBLE ESPRESSO.....</b>	<b>7</b>
<b>CAPPUCCINO.....</b>	<b>6</b>
<b>DOUBLE CAPPUCCINO.....</b>	<b>7</b>
<b>LATTE.....</b>	<b>5</b>
<b>DOUBLE LATTE.....</b>	<b>7</b>

## **GRAPPA**

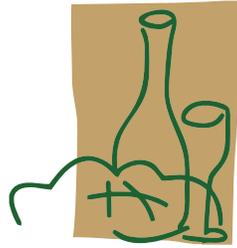
<b>NONINO MERLOT.....</b>	<b>24</b>
<b>NONINO MOSCATO.....</b>	<b>20</b>
<b>NONINO CHARDONNAY.....</b>	<b>25</b>
<b>ALEXANDER.....</b>	<b>17</b>
<b>BANFI.....</b>	<b>18</b>



OSTERIA  
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## **FINE LIQUORS**

<b>DI SARONNO.....</b>	<b>16</b>
<b>AMARO AVERNA.....</b>	<b>14</b>
<b>BAILEYS IRISH WHISKEY.....</b>	<b>15</b>
<b>CHAMBORD.....</b>	<b>15</b>
<b>COINTREAU.....</b>	<b>16</b>
<b>FERNET BRANCA.....</b>	<b>14</b>
<b>FRANGELICO.....</b>	<b>14</b>
<b>GALLIANO.....</b>	<b>14</b>
<b>GRAND MARNIER.....</b>	<b>18</b>
<b>JAGERMEISTER.....</b>	<b>14</b>
<b>KAHLUA.....</b>	<b>15</b>
<b>LIMONCELLO.....</b>	<b>15</b>
<b>SAMBUCA ROMANA.....</b>	<b>15</b>
<b>SAMBUCA BLACK.....</b>	<b>15</b>



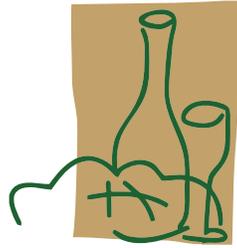
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**PANEVINO**  
TUSCAN FOOD THEMES

## **SCOTCH**

<b>GLENLIVET.....</b>	<b>18</b>
<b>JOHNNIE WALKER BLACK.....</b>	<b>16</b>
<b>JOHNNIE WALKER RED.....</b>	<b>16</b>
<b>CHIVAS.....</b>	<b>16</b>
<b>MACALLAN 12YR.....</b>	<b>24</b>
<b>GLENFIDDICH.....</b>	<b>24</b>
<b>DEWARS.....</b>	<b>16</b>

## **BOURBON / WHISKEY**

<b>BASIL HAYDEN.....</b>	<b>17</b>
<b>BOOKERS.....</b>	<b>24</b>
<b>CROWN ROYAL.....</b>	<b>16</b>
<b>MAKER'S MARK.....</b>	<b>16</b>
<b>JAMESON.....</b>	<b>16</b>
<b>BULLET.....</b>	<b>17</b>
<b>WOODFORD RESERVE.....</b>	<b>18</b>
<b>SOUTHERN COMFORT.....</b>	<b>16</b>
<b>WOODFORD RYE.....</b>	<b>18</b>



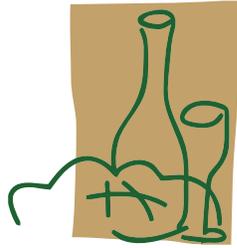
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## **COGNAC**

<b>MARTELL VS.....</b>	<b>18</b>
<b>REMY MARTIN VSOP.....</b>	<b>24</b>
<b>COURVOISIER VS.....</b>	<b>22</b>
<b>HENNESSY VS.....</b>	<b>22</b>
<b>COURVOISIER VS.....</b>	<b>25</b>
<b>LOUIS XIII.....</b>	<b>190</b>

## **PORT**

<b>TAYLOR FLADGATE 10.....</b>	<b>18</b>
<b>TAYLOR FLADGATE 20.....</b>	<b>24</b>
<b>SANDETIAN.....</b>	<b>16</b>



OSTERIA  
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## **AFTER DINNER COFFEE DRINKS**

**KEOKE COFFEE.....15**  
brandy, kahlua, coffee, whipped cream

**ITALIAN COFFEE.....15**  
amaretto disaronno, frangelico, coffee, whipped cream

**IRISH COFFEE.....15**  
jameson irish whiskey, coffee whipped cream

**MEXICAN COFFEE.....15**  
tequila, kahlua, coffee, whipped cream