

DOLCI

LaB Cheesecake e salsa ai frutti di bosco	9
Cheesecake with mix berries coulis	
Creme Caramel (GF)	9
Traditional creme caramel, like Zio Enrico demands it	
Tiramisù	9
The original tiramisù	
Mousse alla Gianduia (GF)	9
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	
Panna Cotta	9
Vanilla panna cotta with strawberry and chocolate soil	
Semifreddo agli Agrumi	9
Lemon and lime parfait served with pomegranate coulis and cinnamon tuile	

GELATI

Coppa Cremosa 9

Vanilla, chocolate and hazelnut icecream

Coppa Fruttosa 9

Raspberries, lemon and mango sorbet

Ice - cream & Sorbet Flavours

Vanilla, Chocolate, Hazelnut

Raspberry, Lemon, Mango

Not Gelato (GF)(VE) £2.5 each

Guilt free, Plant-based choc icecream bite.

Choose between: Banana, Raspberry, Mango
or Hazelnut & Cacao flavours.

COFFEE AND TEA

Espresso	3	Caffe latte	4	Tea: English Breakfast
Double Espresso	4	Flat White	4	Earl Grey - Green Tea - Jasmine
Ristretto	3	Matcha Latte	5	Caffeine free : Peppermint
Macchiato	3.5	Chai Latte	4.5	Rooibos - Fresh Mint
Americano	3.5	Hot Chocolate	4	Lemon & Ginger - Red Berry
Cappuccino	4	Tea Infusions	3.5	Lemon Verbena - Chamomile

GRAPPE

50ml

Grappa Tignanello Antinori	18
Grappa Nardini Bianca	13
Grappa Nardini Riserva	15
Grappa Bianca, Tenuta S. Lorenzo	13
Grappa Stravecchia, Tenuta S. Lorenzo	18
Grappa Greco di Tufo	9
Grappa Barili di Sassicaia, Poli	25
Grappa Secca Francoli	11

LIQUORI

Amaro del Capo	8
Averna	8
Frangelico	8
Amaro Lucano	8
Parafante	8
Amaretto Disaronno	8
Amaro Montenegro	8
Limoncello	8

50ml

DESSERT WINES

100ml

Dindarello Moscato	10.5
Torcolato Vespaiola	11.5
Capofaro Malvasia	9.5
Vinsanto Malvasia	12
Ricoto della Valpolicella (red) Corvina, Rondinella, Molinara	15

(GF) Gluten-Free

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 15% for our team.