

BRASSERIA

DOLCI

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Cheesecake e salsa ai frutti di bosco	10
Cheesecake with mix berries coulis	
<i>Wine pairing - Dindarello 11</i>	
Tiramisù	9
The original tiramisù	
<i>Wine pairing - Vinsanto Chianti Classico 16</i>	
Mousse alla Gianduia (GF)	11
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	
<i>Wine pairing - Recioto della Valpolicella 13</i>	
Strudel di Mele	9.5
Apple strudel with vanilla sauce	
<i>Wine pairing - Palmargentina Rosè 10</i>	

GELATI & SORBETTI

Ice - cream & Sorbet Flavours

3.5 per scoop
Vanilla, Chocolate, Hazelnut
Coconut, Raspberry, Lemon, Mango

Not Gelato (GF)(VE) 2.5 each

Guilt free, Plant-base
choc icecream bite.

Choose between:

Banana or Hazelnut & Cacao



COFFEE & TEA

Espresso	3.5	Caffe latte	4	Tea: English Breakfast
Double Espresso	4	Flat White	4	Earl Grey - Green Tea - Jasmine
Macchiato	3.5	Matcha Latte	5.5	Caffeine free: Peppermint
Americano	3.5	Chai Latte	4.5	Rooibos - Fresh Mint
Cappuccino	4	Hot Chocolate	4.5	Lemon & Ginger - Red Berry
		Tea Infusions	3.8	Lemon Verbena - Chamomile

GRAPPE

50ml

Grappa Tignanello Antinori	18
Grappa Nardini Bianca	13
Grappa Nardini Riserva	15
Grappa Stravecchia, Tenuta S.L.	18
Grappa Sassicaia di Bolgheri	25
Grappa Secca Francoli	12
Grappa Invecchiata Francoli	12

LIQUORI

50ml

Amaro del Capo	9
Averna	9
Frangelico	9
Amaro Lucano	9
Amaretto Disaronno	9
Amaro Montenegro	9
Limoncello	9

SWEET WINES

75ml

Dindarello Moscato	11
Recioto della Valpolicella Corvina, Rondinella, Molinara	13
Palmargentina Rosè Malvasia Groppello, Marzemino	10
Vinsanto Chianti Classico Sangiovese	16

(GF) Gluten-Free (VE) Vegan

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% for our team.