

BRASSERIA

DOLCI

DOLCI

Cheesecake e salsa ai frutti di bosco Cheesecake with mix berries coulis <i>Wine pairing - Dindarello Moscato 9</i>	10,5
Crostata al Limone Lemon tart with Italian meringue <i>Wine pairing - Capofaro Malvasia 12</i>	11
Tiramisù The original tiramisù <i>Wine pairing - Vin Santo 13</i>	10,5
Mousse alla Gianduia (GF) Gianduia chocolate mousse with caramel chocolate ganache and hazelnut <i>Wine pairing - Recioto della Valpolicella 16</i>	12
Strudel di Mele Apple strudel with vanilla sauce <i>Wine pairing - Torcolato Vespaioia 12</i>	10,5
Sbrisolona Crumbly cake from the Italian town of Mantua, made with almonds and served with homemade Zabaione cream	10,5

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
Parafante	9
Amaretto Disaronno	9
Amaro Montenegro	9
Limoncello	9

SWEET WINES

100ml

Dindarello Moscato	9
Torcolato Vespaioia	12
Capofaro Malvasia	12
Vinsanto Malvasia	13
Recioto della Valpolicella (red) Corvina, Rondinella, Molinara	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 13.5% for our team.