

# BRASSERIA

## DOLCI

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<b>LaB Cheesecake e salsa al lampone</b>	9
Cheesecake with raspberry coulis	
<b>Creme Caramel (GF)</b>	9
Traditional creme caramel	
<b>Tiramisu</b>	9
The original tiramisu	
<b>Parfait di Mandorle (GF)</b>	10
Almond parfait with caramelised almonds, chocolate & Parafante liqueur reduction	
<b>Mousse alla Gianduia (GF)</b>	9
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	

### FORMAGGI

<b>Selezione di Formaggi</b>	12
Selection of Cheeses served with homemade marmalade and Crispy bread	

### 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	4
Espresso Doppio	5
Ristretto	4
Macchiato	4
Americano	4
Cappuccino	5
Caffe latte	5
Cioccolata calda	5
Tea Infusions	4

### 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	
Averna	
Frangelico	
Amaro Lucano	
Parafante	
Amaretto Disaronno	
Amaro Montenegro	
Limoncello	

50ml

### DESSERT WINES

100ml

Dindarello Moscato	9
Torcolato Vespaioia	9
Capofaro Malvasia	9
Vinsanto Malvasia	11
Ricoto della Valpolicella (red) Corvina, Rondinella, Molinara	14

(GF) Gluten-Free

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