

BRASSERIA

DOLCI

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LaB Cheesecake e salsa ai frutti di bosco	9
Cheesecake with mix berries coulis	
Creme Caramel (GF)	9
Traditional creme caramel	
Tiramisù	9
The original tiramisu	
Parfait di Mandorle (GF)	10
Almond parfait with caramelised almonds, chocolate & Parafante liqueur reduction	
Mousse alla Gianduia (GF)	9
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	

FORMAGGI

Selezione di Formaggi	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	3
Espresso Doppio	4
Ristretto	3
Macchiato	4
Americano	4
Cappuccino	4
Caffe latte	4
Cioccolata calda	5
Tea Infusions	4

GRAPPE	50ml	LIQUORI
Grappa Tignanello Antinori	18	Amaro del Capo
Grappa Nardini Bianca	13	Averna
Grappa Nardini Riserva	15	Frangelico
Grappa Bianca, Tenuta S. Lorenzo	13	Amaro Lucano
Grappa Stravecchia, Tenuta S. Lorenzo	18	Parafante
Grappa Greco di Tufo	9	Amaretto Disaronno
Grappa Barili di Sassicaia, Poli	25	Amaro Montenegro
Grappa Secca Francoli	11	Limoncello

DESSERT WINES	100ml
Dindarello Moscato	8.5
Torcolato Vespaioia	9.5
Capofaro Malvasia	9.5
Vinsanto Malvasia	10.5
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.