

BRASSERIA

DOLCI

DOLCI

LaB Cheesecake e salsa al lampone	7.5
Cheesecake with raspberry coulis	
Torta ai tre cioccolati	7.5
Triple chocolate cake	
Panna cotta al prezzemolo (GF)	7
Parsley Panna cotta with a mix berry gelee	
Creme Caramel (GF)	7
Traditional creme caramel	
Tiramisu	7.5
The original tiramisu	
Tarte Tatin alle Pere	7.5
Pear Tarte Tatin served with vanilla ice-cream	
Mousse alla Gianduia (GF)	7.5
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	

FORMAGGI

Selezione di Formaggi	11
Selection of Italian cheeses served with homemade marmalade and Carasau bread	

GELATI

Coppa Cremosa 7.5
Vanilla, chocolate and hazelnut icecream
Coppa Fruttosa 7.5
Raspberries, lemon and mango sorbet
Ice - cream & Sorbet Flavours
Vanilla, Chocolate, Hazelnut
Raspberry, Lemon, Mango
Not Gelato (GF)(VE) 2 each
Guilt free, Plant-based choc icecream bite.
Choose between: Banana & Vanilla, Raspberry, Mango or Hazelnut & Cacao flavours.

COFFEE AND TEA

Espresso	3
Espresso Doppio	4
Ristretto	3
Macchiato	3
Americano	3
Cappuccino	4
Caffe latte	4
Cioccolata calda	4
Tea Infusions	3

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
Sambuca
Cynar
Amaretto Disaronno
Amaro Montenegro
Limocello

DESSERT WINES 100ml

Dindarello Moscato	7
Torcolato Vespaioia	8
Capofaro Malvasia	8
Vinsanto Malvasia	8

(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