

BRASSERIA

DOLCI

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Cheesecake con salsa ai frutti di bosco 10
Cheesecake with mixed berries coulis

Wine pairing - Dindarello 12

Tiramisù 9
The original tiramisù

Wine pairing - Vinsanto Chianti Classico 14.5

Mousse alla Gianduia (GF) 11
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut

Wine pairing - Recioto della Valpolicella 14

Tortino al Cioccolato 10
Chocolate Fondant served warm with vanilla ice cream

Wine pairing - Palmargentina Rosé 11.5

GELATI & SORBETTI

Ice - Cream Flavours

3.5 per scoop

Vanilla, Chocolate, Hazelnut

Sorbet Flavours

3.5 per scoop

Coconut, Raspberry, Lemon, Mango



COFFEE & TEA

Espresso 3.5
Double Espresso 4
Macchiato 3.5
Americano 3.5
Cappuccino 4
Caffè Corretto 8

Caffè latte 4
Flat White 4
Matcha Latte 5.5
Chai Latte 4.5
Hot Chocolate 4.5
Tea Infusions 3.8

Tea: English Breakfast
Earl Grey - Green Tea - Jasmine
Caffeine free: Peppermint
Rooibos - Fresh Mint
Lemon & Ginger - Red Berry
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 12
Moscato
Recioto della Valpolicella 14
Corvina, Rondinella, Molinara
Palmargentina Rosé 11.5
Malvasia Gropello, Marzemino
Vinsanto Chianti Classico 14.5
Sangiovese

(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.