

BRASSERIA

DOLCI

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Cheesecake al Mascarpone 12

Baked mascarpone cheesecake with berries compote

Wine pairing - Dindarello 12

Tiramisù 11

The original tiramisù

Wine pairing - Vinsanto Chianti Classico 14.5

Mousse alla Gianduia 12

Gianduia chocolate mousse with caramel chocolate ganache and hazelnut crunch

Wine pairing - Recioto della Valpolicella 14

Strudel di Mele Scomposto 13

Apple and cinnamon oat crumble with flaked almonds and orange zest, served with vanilla ice cream and custard

Wine pairing - Palmargentina Rosé 11.5

GELATI & SORBETTI

Ice Cream Flavours

5 per scoop

Vanilla, Chocolate, Hazelnut, Coconut

Sorbet Flavours (VE)

5 per scoop

Raspberry, Lemon, Mango



COFFEE & TEA

Espresso	3.95	Caffè latte	5	Tea: English Breakfast
Double Espresso	4.5	Flat White	5	Earl Grey - Green Tea - Jasmine
Macchiato	4.5	Matcha Latte	6.5	Caffeine free: Peppermint
Americano	4.5	Chai Latte	5.5	Rooibos - Fresh Mint
Cappuccino	5	Hot Chocolate	5.5	Lemon & Ginger - Red Berry
Caffè Corretto	9	Tea Infusions	4	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	10
Averna	10
Frangelico	10
Amaro Lucano	10
Amaretto Disaronno	10
Amaro Montenegro	10
Limoncello	10

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.