

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, like Zio Enrico demands it	
Tiramisù	9
The original tiramisù	
Mousse alla Gianduia (GF)	9
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	
Tortino al Cioccolato	9
Indulgent classic melt-in-the-middle chocolate fondant served with our homemade Zabaione cream	
Torta di Mele	9
Our classic apple cake recipe, served with Lemon curd	

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

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	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.