BRASSERIA

DOLCI

DOLCI

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

Crumble di Mele 13
Apple and cinnamon oat crumble with flaked almonds and orange zest, served with vanilla ice cream and custard

Wine pairing - Palmargentina Rosè 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	4.2	Caffè latte	5.2	**Tea:** English Breakfast	
Double Espresso	4.5	Flat White	5.2	Earl Grey - Green Tea - Jasmine	
Macchiato	4.7	Matcha Latte	6.5	**Caffeine free:** Peppermint	
Americano	4.7	Chai Latte	5.5	Rooibos - Fresh Mint	
Cappuccino	5.2	Hot Chocolate	5.5	Lemon & Ginger - Red Berry	
Caffè Corretto	9.5	Tea Infusions	4.5	Chamomile	

GRAPPE 50ml

Grappa Tignanello Antinori	19
Grappa Nardini Bianca	13
Grappa Nardini Riserva	15
Grappa Stravecchia, Tenuta S.L.	18
Grappa Sassicaia di Bolgheri	25
Grappa Secca Francoli	13
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 Groppello, 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.