

BRASSERIA

DOLCI

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- Cheesecake all'Arancia** 12
Cheesecake with orange jelly, caramelised orange and strawberry syrup
Wine pairing - Dindarello 12
- Tiramisù** 11
The original tiramisù
Wine pairing - Vinsanto Chianti Classico 14.5
- Mousse alla Gianduia (GF)** 12
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut
Wine pairing - Recioto della Valpolicella 14
- Semifreddo al Lampone** 11
Raspberry semifreddo with white chocolate, finished with a dark chocolate crumble and elderflower syrup
Wine pairing - Palmargentina Rosé 11.5

GELATI & SORBETTI

Ice - Cream Flavours
5 per scoop
Vanilla, Chocolate, Hazelnut, Coconut

Sorbet Flavours
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 Moscato	12
Recioto della Valpolicella Corvina, Rondinella, Molinara	14
Palmargentina Rosé Malvasia Gropello, Marzemino	11.5
Vinsanto Chianti Classico Sangiovese	14.5

(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.