

BRASSERIA

DOLCI

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Cheesecake e salsa ai frutti di bosco Cheesecake with mix berries coulis <i>Wine pairing - Dindarello Moscato 9</i>	10.5
Babà con crema Chantilly Soaked sponge cake with Chantilly cream <i>Wine pairing - Capofaro Malvasia 12</i>	10.5
Tiramisù The original tiramisù <i>Wine pairing - Vin Santo 13</i>	10.5
Mousse alla Gianduia (GF) Gianduia chocolate mousse with caramel chocolate ganache and hazelnut <i>Wine pairing - Recioto della Valpolicella 16</i>	10.5
Panna Cotta Vanilla panna cotta with pear compote and amaranth tuile <i>Wine pairing - Torcolato Vespaiola 12</i>	10.5

GELATI & SORBETTI

Ice - cream & Sorbet Flavours 3.5 per scoop

Vanilla, Chocolate, Hazelnut, Coconut
Raspberry, Lemon, Mango

Not Gelato (GF)(VE) 2.5 each
Guilt free, Plant-based choc icecream bite.

Choose between: Banana or Hazelnut & Cacao

CHEESES

Cheese Plate 9/18

Selection of two or four
Italian sourced artisanal cheeses

COFFEE & TEA

Espresso	3.5	Caffe latte	4	Tea: English Breakfast
Double Espresso	4	Flat White	4	Earl Grey - Green Tea - Jasmine
Macchiato	3.5	Matcha Latte	5.5	Caffeine free : Peppermint
Americano	3.5	Chai Latte	4.5	Rooibos - Fresh Mint
Cappuccino	4	Hot Chocolate	4.5	Lemon & Ginger - Red Berry
		Tea Infusions	3.8	Lemon Verbena - Chamomile

GRAPPE 50ml

Grappa Tignanello Antinori	18
Grappa Nardini Bianca	13
Grappa Nardini Riserva	15
Grappa Bianca, Tenuta S. L.	13
Grappa Stravecchia, Tenuta S. L.	18
Grappa Sassicaia di Bolgheri	25
Grappa Secca Francoli	12
Grappa Invecchiata Francoli	12

LIQUORI

Amaro del Capo	9
Averna	9
Frangelico	9
Amaro Lucano	9
Parafante	9
Amaretto Disaronno	9
Amaro Montenegro	9
Limoncello	9

DESSERT WINES 100ml

Dindarello Moscato	9
Torcolato Vespaiola	12
Capofaro Malvasia	12
Vinsanto Malvasia	13
Recioto della Valpolicella (red) Corvina, Rondinella, Molinara	16

(GF) Gluten-Free (VE) Vegan

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 13.5% for our team.