

BRASSERIA

DOLCI

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Cheesecake e salsa ai frutti di bosco	9
Cheesecake with mix berries coulis	
<i>Capofaro Malvasia 12</i>	
Strudel di Mele	9
Classic apple strudel with vanilla sauce	
<i>Dindarello Moscato 9</i>	
Tiramisù	9
The original tiramisù	
<i>Vin Santo 13</i>	
Mousse alla Gianduia (GF)	9
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	
<i>Recioto della Valpolicella 16</i>	
Panna Cotta	9
Vanilla panna cotta with chocolate crumble and honeycomb	
<i>Torcolato Vespaiola 12</i>	

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, Raspberry, Mango
or Hazelnut & Cacao flavours.

COFFEE AND TEA

Espresso	3	Caffe latte	4	Tea: English Breakfast
Double Espresso	4	Flat White	4	Earl Grey - Green Tea - Jasmine
Ristretto	3	Matcha Latte	5	Caffeine free : Peppermint
Macchiato	3.5	Chai Latte	4.5	Rooibos - Fresh Mint
Americano	3.5	Hot Chocolate	4	Lemon & Ginger - Red Berry
Cappuccino	4	Tea Infusions	3.5	Lemon Verbena - Chamomile

GRAPPE

50ml

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

LIQUORI

Amaro del Capo	8
Averna	8
Frangelico	8
Amaro Lucano	8
Parafante	8
Amaretto Disaronno	8
Amaro Montenegro	8
Limoncello	8

50ml

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

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 15% for our team.