

BRASSERIA

DOLCI

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Cheesecake e salsa ai frutti di bosco 10.5
Cheesecake with mix berries coulis

Wine paring - Dindarello Moscato 9

Babà con crema Chantilly 10.5
Soaked sponge cake with Chantilly cream

Wine paring - Capofaro Malvasia 12

Tiramisù 10.5
The original tiramisù

Wine paring - Vin Santo 13

Mousse alla Gianduia (GF) 10.5
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut

Wine paring - Recioto della Valpolicella 16

Panna Cotta 10.5
Vanilla panna cotta, pear compote & amaranth tuile

Wine paring - Torcolato Vespaiola 12

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-base
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
Double Espresso 4
Macchiato 3.5
Americano 3.5
Cappuccino 4

Caffe latte 4
Flat White 4
Matcha Latte 5.5
Chai Latte 4.5
Hot Chocolate 4.5
Tea Infusions 3.8

Tea: English Breakfast
Earl Grey - Green Tea - Jasmine
Caffeine free: Peppermint
Rooibos - Fresh Mint
Lemon & Ginger - Red Berry
Lemon Verbena - 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

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

SWEET WINES 100ml

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

(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.