



Menu Dolci

BIGNE ALLE NOCI £8.90

Choux pastry stuffed with praline pecan cream and Granny Smith compote. (1, 4, 6, 8)

SFERA AL CIOCCOLATO £11.90

Chocolate sphere filled with almond cake, vanilla ice cream, honeycomb, chocolate sauce. (4, 6, 8)

PANNA COTTA AL COCCO E RABARBARO £7.90

Coconut and rhubarb cream with vegan meringue. (11)

TIRAMISU CLASSICO £8.90

Coffee-soaked Savoiardi with mascarpone mousse. (1, 4, 8)

TORTINO DI RICOTTA E PERE £8.90

Ricotta and almond sponge cake with poached pear, caramel nest. (1, 4, 6, 8)

GELATO £6.90

Vanilla, chocolate or strawberry. (8)

List of allergens

1. Gluten,
2. Celery
3. Crustaceans
4. Eggs

5. Fish
6. Nuts
7. Soy
8. Dairy

9. mustard
10. Sesame
11. Sulphites
12. Molluscs

13. Peanuts
14. Lupin

Should you suffer from any food allergies can you please inform your server.





COFFES, TEAS & AFTER DINNER

Espresso £2.60

Double espresso £2.90

Cappuccino £3.40

Americano coffee £2.60

Latte £2.90

Macchiato £2.90

Double macchiato £2.90

Selection of teas £3.90

Italian amaretto
coffee liqueur £6.00

Caffè corretto £5.90

Shot of espresso coffee a splash of
sambuca

Disaronno £4.20

Amaro montenegro £5.00

Amaro averna £4.00

Limoncello £4.00

Baileys £6.00 (50ml)

Laphroaig (10yrs) £5.50

Jonny Walker black label £5.00

Glenfiddich (15yrs) £5.50

Sambuca £4.00

Grappa bianca £4.50

Vecchia romagna brandy £5.00

Dessert Wines

Aleatico Passito dolce del Salento 15% ABV £5.90

100% Aleatico

Classic tippale, extracted from Trebbiano & Malvasia grapes grown in the
Chianti Classico area, aged for minimum 3 years.

Vinsanto del Chianti Classico DOCG Rocca delle
Macie 16.5% ABV £6.90

Grape blend of Trebbiano & Malvasia

Blood orange in colour with rich structure and almond undertones.

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