

Dolci

<i>Giancarlo's Tiramisu</i>	£8
<i>Warm chocolate Tortino made with dark chocolate 75% fresh fruits and vanilla ice cream</i>	£9
<i>A mia Nonna</i>	£9
<i>My grand-mother's style doughnut on vanilla cream and candy orange</i>	
<i>Crostatina di frutta</i>	£9.5
<i>Italian classic tart with crema diplomatica and mix fresh fruit</i>	
<i>Italian Cheese platter, walnuts, celery, biscotti</i>	£16.50
<i>Selection of the finest cheeses from Italy</i>	
<i>Homemade Ice-cream selection (3 scoops)</i>	£8

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advised to check allergen information on every visit. All prices are GBP inclusive of 20% VAT. A 13% discretionary service charge will be added to your final bill.

Dessert Wines

	<i>Glass (75ml)</i>	<i>Btl</i>
Moscato d'Asti "Nivole" DOCG, Chiarlo (375ml)	7.5	22
Vin Santo del Chianti DOC, Cantina Bonnacchi (400ml)	10.5	42
Malvasia Passito "Luna di Candia" DOC (500ml)	12.5	49

Grappe

	<i>Glass (75ml)</i>
Po' di Poli Secca/Dry (Merlot)	9
Grappa Elegante/Elegant (Pinot Noir and Pinot Blanc)	9
Sarpa di Poli (Merlot and Cabernet)	9
Sarpa Barrique di Poli (Merlot and Cabernet)	16
Pere di Poli (Williams pears from South Tyrol)	11.5
Amorosa di Settembre (Vespaiolo)	12

Amari e Digestivi

Amaretto di Saronno	6
Amaro Averna	6
Amaro del Capo	6
Amaro Cynar artichoke bitter	6
Fernet Branca	6
Frangelico	6
Limoncello	6
Sambuca	6
Dow's Fine Ruby Port	6
Barros Special Reserve Ruby	9