

Dolci

<i>Giancarlo's Tiramisu</i>	£9
<i>Dark chocolate mousse and raspberries</i>	£10
<i>Thyme Crème brulee</i>	£9.5
<i>Bomboloni with custard cream, sambuca & berry compote</i>	£9
<i>Poached Peach, marinated peach , lemon sorbet and caramelised almond</i>	£10
<i>Mini-doughnuts alla nonna, vanilla cream, candy orange</i>	£9.5
<i>Italian Cheese platter, walnuts, celery, biscotti</i>	£14.50
<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

*All spirits served in multiples of 50ml unless otherwise stated. All prices are GBP inclusive of 20% VAT.
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