

## DOLCI/DESSERTS

TAGLIOLINI AL CIOCCOLATO, salsa alle amarene e panna all'erba di limone Dark chocolate tagliolini, amarene and lemon grass cream	£6.50
PANNA COTTA ALLA VANIGLIA, PERE CARAMELLATE, crema al caramello e cialda al sesamo Vanilla panna cotta, caramelised pears, caramel sauce and sesame seeds tuile	£6.00
MOUSSE AL MANGO E COCCO, COULI ALLA PESCA E GRANITA ALLO SPRITZ Mango mousse, coconut dacquoise biscuit, ivory white chocolate glaze and Spritz granite	£7.50
CAPRESE AL LIMONE, CREMA AL LIMONCELLO E SORBETTO AL COCCO Lemon caprese, Limoncello cream and coconut sorbet	£6.50
MERINGATA AI FRUTTI DI BOSCO, mousse al lampone e cioccolato scuro Meringata with wild berries, raspberries and dark chocolate mousse	£7.50
RHUM BABA' CON CREMA ALLA VANIGLIA E PANNA MONTATA Rhum baba' with vanilla cream and whipped cream	£7.00
TIRAMISÚ CLASSICO CON SPUMA AL CAFFÈ MOCHA Classic tiramisú with mocha foam	£6.00
AFFOGATO AL CAFFÈ CON GELATO ALLA VANIGLIA "Affogato" vanilla ice cream with espresso coffee	£6.00
GELATI E SORBETTI Ice-cream and sorbet	£6.00
SELEZIONE DI FORMAGGI ITALIANI Selection of Italian artisanal cheeses	£11.00

### DESSERT WINE

	BY THE GLASS (75ML)	BOTTLE
MOSCATO D'ASTI, SARACCO	(375ML) £6.00	£28.00
TORCOLATO, MACULAN	(375ML)	£45.00
VISCIOLATA DEL CARDINALE	(500ML) £8.00	£50.00
MOSCATO ROSA, FRANZ HAAS	(375ML)	£53.50
VIN SANTO 'OCCHIO DI PERNICE' 1999 (500ML)	(500ML) £ 8.50	£59.00
PASSITO DI PANTELLERIA, SOLIDEA	(500ML) £9.00	£60.00
MOSCATO BIANCO, FORTETO LUJA	(375ML)	£80.00
MUFFO PASSITO, SERGIO MOTTURA	(375ML)	£80.00
RECIOTO CLASSICO, ALLEGRINI	(500ML)	£88.00

### PORT

	BY THE GLASS (75ML)	BOTTLE
CALEM 10 YEARS OLD TAWNY	20% £11.00	£ 98.00
QUINTA DA LEDA 1999	20% £12.50	£106.00

### LIQUORS

	BY THE GLASS (50ML)
AMARETTO, LIMONCELLO, SAMBUCA, MIRTO, FRANGELICO, CIOCCOWHISKY, MELONCINO, PISTACCHINO	£6.50

### TEAS & COFFEES

CAFFÈ, THÉ CON PICCOLA PASTICCERIA £ 3.50  
Coffee, Canton Tea and petit fours

ENGLISH BREAKFAST (It's smooth, brisk, fresh, and robust)

EARL GREY (Lively and fresh Chinese black tea, blended with bergamot oil and studded with pretty blue cornflowers.)

JADE TIPS GREEN TEA (High-grade, soft green tea with smooth green bean notes.)

JASMINE PEARLS (It's a heady, fragrant infusion capturing the delicacy of the jasmine flower without overwhelming the sweet, creamy softness of the green tea.)

SWEET MINT (Turkish mint leaves with zesty Egyptian spearmint softened by the long, sweet finish of a wild-growing Spanish liquorice root.)

LEMONGRASS AND GINGER (Refreshing blend of a citrus-tasting lemongrass and warming, spicy ginger with a hint of liquorice root to add a touch of sweetness.)

CHOCOLATE TEA (Rich, malty blend of smooth black teas, vanilla pod and Peruvian cocoa nibs. It is deep, rich and moreish with a velvety mouthfeel and an additional layer of dark fruit. The cocoa nibs and vanilla pod provide the depth and sweetness which complements the heady flavours.)

If you have a food allergy, intolerance or sensitivity, please inform your server upon arrival.  
12.5% Discretionary service charge will be added to your bill