

# BRASSERIA

## DOLCI

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<b>Cheesecake e salsa ai frutti di bosco</b>	10.5
Cheesecake with mix berries coulis	
<i>Wine paring - Dindarello Moscato 9</i>	
<b>Babà con crema Chantilly</b>	10.5
Soaked sponge cake with Chantilly cream	
<i>Wine paring - Capofaro Malvasia 12</i>	
<b>Tiramisù</b>	10.5
The original tiramisù	
<i>Wine paring - Vin Santo 13</i>	
<b>Mousse alla Gianduia (GF)</b>	10.5
Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	
<i>Wine paring - Recioto della Valpolicella 16</i>	
<b>Panna Cotta</b>	10.5
Vanilla panna cotta with fresh strawberries	
<i>Wine paring - Torcolato Vespaiola 12</i>	

### 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

## COFFEE & TEA

Espresso	3.5	Caffe latte	4	<b>Tea:</b> English Breakfast
Double Espresso	4	Flat White	4	Earl Grey - Green Tea - Jasmine
Macchiato	3.5	Matcha Latte	5.5	<b>Caffeine free:</b> Peppermint
Americano	3.5	Chai Latte	4.5	Rooibos - Fresh Mint
Cappuccino	4	Hot Chocolate	4.5	Lemon & Ginger - Red Berry
		Tea Infusions	3.8	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

50ml

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

### SWEET WINES

100ml

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

(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.