

LA BRASSERIA

D O L C I

SWEET THINGS

LaB Cheesecake e salsa al lampone Cheesecake with raspberry coulis	9	Mousse di Caprino Goat cheese mousse with Pear cavaïar served with homemade bread	8
Mousse al Caramello e Cioccolato Chocolate caramel mousse with pinenuts biscuits base and hazelnut granola	9	Il Santo Dessert Wine with Cantucci biscuits	9
Panna cotta al Limoncello (GF) Limoncello Panna cotta with coconut flakes	8	Macedonia Fresh fruit salad served with melon sauce	8
Semifreddo alle Mandorle Almond semifreddo served with hot chocolate	9	Coppa Cremosa Vanilla, chocolate and hazelnut icecream	9
Creme Caramel al Cioccolato Bianco (GF) White chocolate creme caramel with hazelnut & white chocolate crumble	8	Coppa Fruttosa Raspberries, lemon and mango sorbet	9
Tiramisu The original tiramisu	9	Not Gelato (GF)(VE) Guilt free, Plant-based choc icecream bite. Choose between: Banana, Raspberry, Mango or Hazelnut&Cacao flavours.	2.5

LIQUORI & CREME

50ml

Amaro Lucano	9
Averna	9
Amaro Montenegro	9
Amaro Disaronno	9
Frangelico	9
Limoncello	9
Sambuca	9
Fernet Branca	9
Cynar	9
Baileys Irish Cream	9
Kahulua Coffe Liqueur	9

COFFEE AND TEA

Espresso	3.5
Doppio espresso	3.9
Ristretto	3.5
Macchiato	3.5
Americano	3.5
Cappuccino	3.9
Caffe latte	3.9
Cioccolata calda	4.5
Tea Infusions	3.5

GRAPPE

50ml

Grappa Rocche dei Manzoni	12
Grappa Nardini Riserva	12
Grappa Francoli Secca	8.5
Grappa Nardini Classica	9
Grappa Bassano Poli	8.5
Grappa Tignanello Antinori	13.5

COGNAC

50ml

Composition Tesseron	14
Courvoisier	8
Remy Martin	8
Hennessy	9
Sarajishvili	10
B R A N D Y	
Vecchia Romagna	8

DESSERT

100ml

W I N E S

Dindarello Moscato	7
Torcolato Vespaïola	8.5
Capofaro Malvasia	8.5
Palmargentina Rosè Marzemino, Gropello, Moscato Rosa	8.5

(GF) Gluten-Free

Allergies: Please ask a member of staff for any questions regarding allergies
There is a suggested optional gratuity of 15% for our team