

LA BRASSERIA

DOLCI

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LaB Cheesecake con salsa al lampone (V)	12
Cheesecake with raspberry coulis	
Tiramisu (V)	9.5
The original tiramisù	
Strudel di Mele Scomposto (V)	12
Deconstructed apple strudel, ricotta mousse, Apple ice cream, and dehydrated Apple	
Semifreddo al Torrone (V)(GF)	10
Creamy nougat semifreddo, served with homemade dark pistachio chocolate and pomegranate reduction	

SPECIALE

Mousse al Cioccolato (V)(GF) 15
Rich chocolate mousse, served at the table with an extra touch of virgin olive oil and Maldon sea salt

GELATI & SORBETTI

Coppa Cremosa (V) 10.5
Vanilla, Chocolate and Hazelnut ice cream

Coppa Fruttosa (VE) 10.5
Raspberries, Lemon and Mango sorbet

CAFFÈ & TEA

Espresso 3.95	Tea Infusions 4
Double Espresso 4.2	
Macchiato 4.5	Tea: English Breakfast
Americano 4.5	Earl Grey - Green Tea
Cappuccino 4.95	Jasmine
Flat White / Latte 4.95	
Mocha 4.95	Caffeine free:
Hot Chocolate 5	Decaf English Breakfast
Matcha Latte 6.5	Peppermint - Fresh Mint
Chai Latte 5.5	Lemon & Ginger - Super Fruit
	Chamomile

LIQUORI

Amaro Lucano	10
Averna	10
Amaro Montenegro	10
Amaro Del Capo	10
Amaro Disaronno	10
Frangelico	10
Limoncello	10
Sambuca	10
Fernet Branca	10
Baileys Irish Cream	10
Pistacchio Cream	10

GRAPPE 50ml

Grappa Moscato Poli	13
Grappa Arneis	11
Grappa Francoli Secca	13
Grappa Nebbiolo Riserva	13
Grappa Nardini Classica	14
Grappa Rocche dei Manzoni	15.5
Grappa Nardini Riserva	15.5
Grappa Tignanello Antinori	19

COGNAC 50ml

Courvoisier VS	11
Remy Martin VSOP	14.5
Hennessy VS	13
Composition Tesseract	15.5

BRANDY

Vecchia Romagna	10.5
Sarajishvili	12

DESSERT WINES 75ml

Palmargentina Rosè, Costaripa	13
Groppello, Marzemino	
Dindarello, Maculan	14
Moscato	
Recioto della Valpolicella, Santa Sofia	15
Corvina, Rondinella, Molinara	
Vinsanto del Chianti Classico	15
Sangiovese	

(GF) Gluten-Free **Allergies:** Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% for our team