

# LA BRASSERIA

MILANESE

## SWEET THINGS

<b>LaB Cheesecake e salsa al lampone</b> Cheesecake with raspberry coulis	9	<b>Il Santo</b> Dessert Wine with Cantucci biscuits	9
<b>Mousse al Caramello e Cioccolato</b> Chocolate caramel mousse with pinenuts biscuits base and hazelnut granola	9	<b>Tiramisu</b> The original tiramisu	9
<b>Panna cotta Yogurt &amp; Ginger (GF)</b> Yoghurt Panna cotta with Ginger, Honeycomb and Lime sorbet	8	<b>Coppa Cremosa</b> Vanilla, chocolate and hazelnut icecream	9
<b>Espresso Martini Parfait (GF)</b> Coffee parfait with Kalua chantilly cream	8	<b>Coppa Fruttosa</b> Raspberries, lemon and mango sorbet	9
<b>Torta Margherita</b> The perfect Sunday Cake served with homemade Custard Cream	9	<b>Not Gelato (GF)(VE)</b> Guilt free, Plant-based choc icecream bite.	2.5
		<b>Choose between:</b> Banana, Raspberry, Mango or Hazelnut&Cacao flavours.	

## 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>B R A N D Y</b>	
Vecchia Romagna	8

## DESSERT

100ml

### WINES

Dindarello Moscato	7
Torcolato Vespaiola	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 12.5% for our team