

LA BRASSERIA

DOLCI

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Mousse al frutto della passione (V)(GF) 10
Passion fruit mousse

Tiramisu (V) 9.5
The original tiramisù

Torta al Cioccolato (V)(GF) 10.5
Flourless chocolate cake served with coconut ice cream and toasted coconut flake

Panna cotta alla Vaniglia (V)(GF) 10
Vanilla panna cotta with seasonal berries

Bignè al Cioccolato e Arancia 10
Choux pastries filled with chocolate cream and a hint of orange

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
Double Espresso 4.2
Macchiato 4.5
Americano 4.5
Cappuccino 4.95
Flat White / Latte 4.95
Mocha 4.95
Hot Chocolate 5
Matcha Latte 6.5
Chai Latte 5.5

Tea Infusions 4
Tea: English Breakfast
Earl Grey - Green Tea
Jasmine
Caffeine free:
Decaf English Breakfast
Peppermint - Fresh Mint
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 Tesseron 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