



Dessert

Tiramisù, espresso-dipped Savoiardi, mascarpone cream, cacao	7
Cannolo siciliano, sweet sheep's ricotta, candied orange, chocolate	8
Chocolate and coconut ganache, poached pears, saffron (vg)	8
Torta ai tre cioccolati, flourless triple chocolate cake	8
Homemade gelato (chocolate – vanilla)	3.5
Tagliere di formaggi, three Italian cheeses, plum compote	16/35

Coffee

Espresso Coffee Illy	2
Americano Illy	3
Cappuccino Illy	4

Dessert wine

2023	Sauternes, Petit Guiraud, Bordeaux (75ml)	9
2023	Sauternes, Petit Guiraud, Bordeaux (375ml)	48
2021	Recioto della Valpolicella, Zeni 1870, Veneto, Italy (375ml)	60
2020	GRILLODORO, Gorgi Tondi, Sicily, Italy (750ml)	78
2017	Montefalco Sagrantino, Milziade Antano, Umbria, Italy (375ml)	90
2015	Vin de Constance, Constantia, South Africa (500ml)	148

Amari and digestif

	50ml
Limoncello, Bepi Tosolini, Italy, 28%	8
Exprè fine coffee liqueur, Bepi Tosolini, 28%	10
Salizá amaretto Veneziano, Bepi Tosolini, Italy 28%	10
Vermouth Cocchi 'Dopo Teatro', Italy 16%	10
Grappa di Bassano, Distilleria Capovilla, Italy, 41%	10
Grappa Riserva 3yo, Distilleria Nardini, Italy, 40%	10
Grappa di Moscato, Distilleria Capovilla, Italy, 41%	16
Grappa di Brunello, Distilleria Capovilla, Italy, 44%	16
Grappa Nebbiolo, Distilleria Capovilla, Italy, 44%	16
Brandy Millesimato 1994 23yo, Villa Zarry, Italy, 45%	16
Tesseron Lot 90 Xo Cognac, France 40%	18
Mousquetarie De Roy 10 years old Bas Armagnac, 40% France	16

Please note we take caution to prevent cross-contamination, however, any product may contain traces as all dishes are produced in the same kitchen. Many of our dishes are vegetarian, but please note that we use traditional cheeses contain animal rennet and may not be suitable for strict vegetarians. (vg - vegan). Should you require any information on allergens, please ask a member of our team. A discretionary 12.5% service charge will be added to the bill. For the safety of our guests and team, we are a cash-free venue, we accept card payments only.