

dolci

CREAM OF TIRAMISU 6.00

...PERFECT WITH A GLASS OF PASSITO ON THE SIDE (125ML) 5.95

VANILLA PANNACOTTA & BLACKCURRANT LIQUEUR 6.00

PINEAPPLE CARPACCIO, SUGAR GLAZED & COCONUT ICE-CREAM 6.00

CHOCOLATE SALAMI WITH HAZELNUT ICE-CREAM 5.50

...PERFECTLY MATCHED WITH A GLASS OF RECIOTO (125ML) 5.95

CHERRY TART & WHITE CHOCOLATE ICE CREAM 6.00

...AT ITS BEST WITH A GLASS OF PASSITO (125ML) 5.95

SELECTION OF GELATI OR SORBETTI 4.50

Caff e t 

ESPRESSO, CAPPUCCINO OR LATTE 2.40

DOUBLE ESPRESSO 2.80

ESPRESSO CORRETTO CON GRAPPA 4.50

IRISH COFFEE 6.50

EARL GREY OR TRADITIONAL ENGLISH BREAKFAST 2.20

CAMOMILE, GREEN TEA OR FRESH MINT 2.20

ALL PRICES INCLUDE VAT. A 12.5% OPTIONAL GRATUITY WILL BE ADDED TO YOUR BILL, WHICH IS SHARED AMONGST ALL THE STAFF. ALL OUR DISHES ARE FRESHLY PREPARED IN OUR KITCHEN THEREFORE MAY CONTAIN TRACES OF NUTS.

peccati di gola

cheeseboard

7.00 FOR ONE 12.00 FOR TWO

IL GIOTTO (40G), CACIOCAVALLO WITH CHILLIES (40G), CACIOCAVALLO DI GROTTA (40G),CACIOTTA DORELLO (40G)

il giotto

6.20 (50G)

AN AROMATIC CHEESE AGED IN CELLARS PRODUCING A COMPLEX STRUCTURE AND FULL FLAVOUR

caciocavallo with chillies

6.20 (50G)

ORIGINATING FROM SOUTHERN ITALY THIS TRADITIONAL CHEESE IS “HUNG” FOR THREE MONTHS. INFUSED WITH FRESH CHILLIES GIVING IT A SPICY AND ROBUST ESSENCE

caciocavallo di grotta

6.20 (50G)

FROM PUGLIA, SOUTHERN ITALY, THIS CHEESE IS AGED IN CAVES FOR 6 MONTHS PRODUCING A GRASSY AND MILKY FLAVOUR

caciotta dorello

6.20 (50G)

A SIMPLE SOFT AND MILD RURAL CHEESE FROM ITALY. SMOOTH AND SILKY WITH A BUTTERY TASTE

...perfect accompaniment

A CHILLED GLASS OF GIOIELLO DI CASTAGNO

7.25 (125ML)

WONDERFUL FLAVOURS OF SPICE AND CHESTNUT WITH A TOUCH OF ROSEWATER, LEAVING A GRACEFUL FINISH THAT IS TRULY REFRESHING