

DOLCI

TIRAMISU AL PISTACCHIO

Pistachio tiramisu with mascarpone cream and coffee 10.50

904 *VIN SANTO DEL CHIANTI DOC 2010* 13.5% vol *Selvapiana Toscana* 12.75
Made from dried grapes, the wine is amber in colour with notes of almond and hazelnut, honey and candied orange peel; rich and complex with a long lingering finish

TORTA CAPRESE

Neapolitan chocolate and almond cake, sour cherries, fior di latte ice cream * 10.50

903 *RECIOTO DELLA VALPOLICELLA DOCG 2015* 13.5% vol *Corte Lenguin Veneto* 11.25
Classic Italian red sweet wine, made in great vintages, dark purple in colour, it has intense aromas of exotic spice, nutmeg, cinnamon and dark chocolate, fresh velvety tannins

TORTINO DI POLENTA CON NETTARINE

Caramelised nectarine and polenta cake with amaretto ice cream * 10.50

901 *PASSITO DI PANTELLERIA DOC 2017* 15% vol *Pellegrino Sicilia* 8.25
A traditional Sicilian dessert wine, made from Moscato d'Alessandria (an Egyptian grape) which grows on the island of Pantelleria; it has an intense Muscat flavour, with toasted almond and overripe fig aromas

PANNACOTTA AL COCCO

Coconut milk and ginger pannacotta with rhubarb and lemongrass VE / * 9.75

902 *VERDUZZO PASSITO DOC 2018* 12%vol *Di Lenardo Friuli* 8.50
This wine is made from Verduzzo grape, early picked and then dried 3 months on racks to concentrate the sugar. Deep golden in colour with acacia, nut hull, vanilla and honey perfumes, persistent with a soft finish

CROSTATATA AL LIMONE DI AMALFI

Amalfi lemon tart with fresh raspberries 9.75

913 *TORCOLATO IGT 2013* 13.5% vol *Maculan Veneto* 13.50
Made from the Vespaiole grape; the wine has pronounced flavour of honey and wild flowers, sweet without being cloying, fresh acidity with a lingering, vanilla finish

AFFOGATO

Vanilla ice cream with a shot of espresso 7.75 *

GELATI E SORBETTI

Selection of homemade ice creams and sorbets 8.75 *

GRANITE SICILIANE

Traditionally-made Sicilian granitas 8.75 *

VIN SANTO CON CANTUCCINI

Vin Santo with home-made cantuccini biscuits 15.75

FORMAGGIO

Italian farmhouse cheeses served with walnut bread crostini and homemade preserves 14.75 (*)

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CAFFE'/TE'

Espresso or Decaffeinated 3.75

Double espresso, Cappuccino, Americano, Latte or Decaffeinated 4.25

Earl Grey, Green Tea, Fresh Mint, Peppermint, Camomile 4.25

(Ask for oat milk – dairy-free option)

Liqueur Coffee: Espresso Martini, Italian, Irish, French 13.50

Espresso Corretto 6.50

VE Vegan * Non-gluten containing ingredients

🍷 75ml glass

GRAPPA / DISTILLATI DI FRUTTA

Most probably, the name originates from the word "*graspa*" meaning the discarded stalk, pips and skin after pressing, from which this spirit is made. In the north of Italy, grappa was traditionally a rough spirit made by anyone who made wine (a practice that is now illegal). Its appeal lay in the fact that it kept the essential flavour and character of the grapes used to make it. Now, thanks to some talented distillers, it is a very refined spirit and has become a popular and fashionable digestive.

| | 25ml | 50ml |
|---|-------|-------|
| NONINO TRADIZIONE 41% vol | 5.00 | 9.00 |
| BRUNELLO DI MONTALCINO 42 % vol | 7.50 | 14.00 |
| GRAPPA FRAGOLINO NONINO 45% vol | 8.00 | 15.50 |
| GRAPPA DI BAROLO CAPOVILLA 44% vol | 8.50 | 16.00 |
| GRAPPA BARRIQUE RISERVA J POLI 55% vol | 9.50 | 18.00 |
| GRAPPA SASSICAIA POLI 40% vol | 13.00 | 25.00 |
| ACQUAVITE DI VINACCIA QUINTARELLI 65.1% vol | 15.00 | 29.00 |
| DISTILLATO DI PERE WILLIAMS CAPOVILLA 41% vol | 9.00 | 17.00 |
| DISTILLATO DI PRUGNE SELVATICHE CAPOVILLA 41% vol | 9.50 | 18.00 |

BRANDIES

In the 16th century, the Dutch imported large quantities of distilled wine from France to supply their sailors with cheap drink, referring to it as Brantjwyn which means burnt wine. In time, this trade became an important business, involving British and Irish merchants. The name, though, stuck, and the drink became known as brandy, rather than the more poetic "*Aqua Vitae*".

| | 25ml | 50ml |
|-----------------------------------|-------|-------|
| VECCHIA ROMAGNA 38% vol | 5.00 | 9.00 |
| VILLA ZARRI 10 YR 44% vol | 8.00 | 15.00 |
| COGNAC MAXIME TRIJOL VSOP 40% vol | 8.50 | 16.00 |
| CALVADOS PAYS D'AUGE 6 YR 40% vol | 11.00 | 21.00 |
| BAS ARMAGNAC DARROZE 1999 50% vol | 13.50 | 25.00 |
| BAS ARMAGNAC DARROZE 1990 45% vol | 18.50 | |
| | | 35.00 |

WHISKIES

The futile argument as to whether the Scots or the Irish invented whisky still continues. However, distillation was introduced in Ireland circa 430 by the monks to produce the "*Water of Life*", which in the Celtic language was "*Uisce-Beatha*". In time this became the more easily pronounceable Whisky.

| | 50ml |
|--|-------|
| FAMOUS GROUSE 40% vol | 8.50 |
| JOHNNIE WALKER BLACK LABEL 12 YR 40% vol | 9.50 |
| CHIVAS REGAL 12 YR 40% vol | 10.50 |
| GLENMORANGIE 10 YR 40% vol | 12.50 |
| LAPHROAIG 10 YR 40% vol | 13.50 |
| TALISKER 10 YR 45% vol | 13.50 |
| DALWHINNIE 15 YR 40% vol | 13.50 |
| WOODFORD RESERVE BOURBON 43.2% vol | 12.50 |

LIQUEURS / DIGESTIVI

The word liqueur derives from the Latin liquefacere, to make liquid or dissolve, and is a solution in which essential elements must be mixed and dissolved. In the Middle Ages, the monks perfected the art of maceration and distillation of herbs, discovering their curative properties, and it is thanks to them that we have such a huge variety of liqueurs.

| | 50ml |
|--------------------------------|------|
| AMARETTO DISARONNO 28% vol | 6.50 |
| BAILEYS IRISH CREAM 17% vol | 6.50 |
| BERGAMOTTO 35% vol | 6.50 |
| CHINOTTO 35% vol | 6.50 |
| COINTREAU 35% vol | 6.50 |
| FRANGELICO 24% vol | 6.50 |
| GRAND MARNIER 40% vol | 6.50 |
| LIMONCELLO DI AMALFI 25 % vol | 6.50 |
| NOCINO VILLA ZARRI 43% vol | 8.00 |
| SAMBUCA COLAZINGARI 30% vol | 6.50 |
| STREGA 40% vol | 6.50 |
| | 6.50 |
| AVERNA 32% vol | |
| CYNAR 32% vol | 6.50 |
| FERNET BRANCA 39% vol | 6.50 |
| MONTENEGRO 23% vol | 6.50 |
| VECCHIO AMARO DEL CAPO 35% vol | 6.50 |