



## DOLCI

### TIRAMISU AL PISTACCHIO

*Pistachio tiramisu with mascarpone cream and coffee* V £12



905 VIN SANTO DEL CHIANTI DOC 2012 Fattoria dei Barbi, Toscana £15.50  
*Amber yellow in colour it is intensely aromatic with aromas of raisins, dried and candied fruits, walnuts and a delicate hint of chestnut honey*

### TORTINO CUORE CALDO

*Chocolate fondant with uva fragola sorbet* V £12



903 RECIOTO DELLA VALPOLICELLA DOC Tesauo, Veneto £15  
*Made from partially dried grapes, this wine is known for its deep, ruby red colour and luscious flavours of cherry, blackberry and raisin, which are complemented by subtle notes of vanilla and spice*

### SEMIFREDDO AMARETTO E RUM

*Half-cold cream with almond liqueur and rum* £11



911 TORCOLATO IGT 2019 Maculan, Veneto £13.50  
*Aged in barriques, dried for 5 months. Pronounced flavour of honey and wild flowers, fresh acidity with a lingering vanilla finish*

### CROSTATA DI PERE

*Confit pear tart with mascarpone and vanilla* V £12



901 PASSITO DI PANTELLERIA DOC 2020 Pellegrino, Sicilia £10  
*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*

### BIGNE CRAQUELIN AL CACAO

*Choux pastry with custard, cocoa, vanilla and chestnut namelaka cream* V £12



920 PICOLIT COLLI ORIENTALI DEL FRIULI DOCG 2020 Tunella, Friuli £17  
*Delicate bouquet of honeycomb with ripe fruit of peach, dry apricot and white figs on the palate; suave, elegant and lingering finish*

### GELATI E SORBETTI

*Selection of homemade ice creams and sorbets* £3 per scoop

### VIN SANTO CON CANTUCCINI

*Vin Santo with home-made cantuccini biscuits* V £17

### FORMAGGIO

*Italian farmhouse cheeses served with walnut bread crostini and homemade preserves* V £17



378 LA POJA IGT 2013 Allegrini, Veneto £21  
*Planted with 100% Corvina grape, it has low yields due to the nature of the soil. Now established as one of the great Italian wines, it is rich and full-bodied with a fantastic concentration of damson and black cherry fruit, with layer upon layer of flavours, it has power, intensity and elegance*

## CAFFE

Espresso or Decaffeinated £4

Double espresso, Cappuccino, Americano, Latte or Decaffeinated £4.50  
Earl Grey, English Breakfast, Green Tea, Fresh Mint, Peppermint, Camomile £4.50

Espresso Martini £13.50

Irish coffee £13.50

Espresso Corretto £6.50



## 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
GRAPPA TRADIZIONE NONINO 41% vol	7.00	14.00
GRAPPA MOSCATO TOSOLINI 40% vol	11.00	21.00
GRAPPA PROSECCO TOSOLINI 40% vol	11.00	21.00
GRAPPA BARRIQUE RISERVA J POLI 55% vol	12.00	23.00
DISTILLATO DI PERE WILLIAMS CAPOVILLA 41% vol	11.50	22.00
DISTILLATO DI PRUGNE SELVATICHE CAPOVILLA 41% vol	12.00	23.00

## 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	6.50	12.00
VILLA ZARRI 10 YR 44% vol	14.00	26.00
COGNAC MAXIME TRIJOL VSOP 40% vol	7.50	14.00
COGNAC MAXIME TRIJOL VSOP GRAND CHAMPAGNE 40% vol	12.00	22.00
CALVADOS AVALLEN 40% vol	12.50	24.00
BAS ARMAGNAC DARROZE 1965 41.5% vol	55.50	

## 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
JOHNNIE WALKER BLACK LABEL 12 YR 40% vol	10.50
GLENMORANGIE 10 YR 40% vol	14.00
LAPHROAIG 10 YR 40% vol	15.00
ABERFELDY 12 YR 43.2% vol	15.00
DALWHINNIE 15 YR 40% vol	15.00
LAGAVULIN 16 YR ISLAY 43% vol	18.00
MAKER'S MARK BOURBON 47.0% vol	14.00
WOODFORD RESERVE BOURBON 43.2% vol	14.00
BULLEIT 95 RYE 45.0% vol	14.00



## 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	8.50
BAILEYS IRISH CREAM 17% vol	8.50
COINTREAU 40% vol	8.50
FRANGELICO 24% vol	8.50
GRAND MARNIER 40% vol	8.50
LIMONCELLO DI AMALFI 25 % vol	9.50
SAMBUCA COLAZINGARI 30% vol	8.50
AVERNA 32% vol	8.50
CYNAR 32% vol	8.50
FERNET BRANCA 39% vol	8.50
MONTENEGRO 23% vol	8.50
VECCHIO AMARO DEL CAPO 35% vol	8.50
JEFFERSON AMARO IMPORTANTE 30% vol	8.50

