

Gelato, sorbet selection	5
Fig semi-freddo	6
Plum cheesecake	6
Salted chocolate caramel tart	6
Peach zabaglione	6
Cinnamon doughnuts, Amedei chocolate	
Cheese: any three	9
Carboncino – a delicate fully-ashed mixed milk cheese from Piedmont Creamy	znith

Carboncino — a delicate, fully-ashed mixed milk cheese from Piedmont. Creamy, with just a hint of 'goatiness' and a yielding texture

Blu Della Casera – a high end, mature blue cheese, stronger and creamier than gorgonzola

Pecorino Infossa – a sheep's milk cheese, matured in a cave (infossa) with a strong, lasting taste

Robiola Pura Capra – a goat's cheese that has a light acidic taste and is much creamier than usual Robiola

Please advise your server if you have any allergies or require information on ingredients used in our dishes





75ml 375ml

6.5

LIQUEUR All at 7.50

Limoncello

Sambuca

Cointreau Amaretto Frangelico

DESSERT WINE

COGNAC & ARMAGNAC

Courvoisier Exclusif VSOP

Courvoisier XO

Marsala Reserva Superiore, Curatolo, Sicily, Italy

I Capitelli Anselmi, Veneto	8.5 45.0	
1 capitem 7 moemin, veneto, nary 00		
		75ml 500ml
Aleatico, A mano, Puglia, Italy 09		6.5 40.0
Warres Otima Tawny Port		7.0 45.0
CD ADDA		AWARO All at 8.0
GRAPPA		AMARO All at 8.0
Grappa di Pere	9.0	Averna
Grappa di Torcolato	10.0	Ramazzotti
Grappa di Tignanello	10.0	Cynar
Grappa di Sassiccaia	11.0	Montenegro
		Fernet Branca
		Branca Menta

All our spirits are served as 50ml double measures; single measures are available on request

7.50

18.0