



DOLCI

DESSERTS

TIRAMISU
Classic Tiramisu
£11

THE AMALFI LEMON
A creamy, tangy lemon mousse with a heart of passion fruit, lime, lemon and grapefruit
£15

PANNA COTTA
Fig panna cotta, nocino infused figs and quinoa chip
£13

TARTE TATIN
Caramelised apples, cinnamon, puff pastry, served with a scoop of vanilla ice cream
£13

RUM BABA
Rum baba with pistachio cream and berries
£12

SELEZIONE DI GELATI E SORBETTI
Selection of ice creams and sorbets
PLEASE ASK YOUR SERVER FOR THE AVAILABLE FLAVOURS
£3 per scoop
+£1 supplement for pistachio

SELEZIONE DI FORMAGGI
Cheese Board Selection
Choice of 3 for £12; Choice of 5 for £15
See the selection on the other side

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.



SELEZIONE di FORMAGGI

CHEESE BOARD SELECTION

Choice of 3 for £12 | Choice of 5 for £15

IL CANET *pasteurised, animal rennet*

Slightly ripened soft cheese made with cream, cow's and goat's milk, with edible orange rind. Fresh, salted cream drizzled with meyer lemon. Creamy and intense flavour, this cheese takes its characteristic colour tones and taste by the washing of the rind during the aging process with annatto.

LA TUR *pasteurised, animal rennet*

Delicate creamy cheese made from a blend of sheep, cow's and goat's milk. A soft and very light, reminding ice cream texture. Obtained by a long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by acidic notes and yeast flavours. It is straw-coloured, with a delicately bloomy rind.

UBRIACO AL PROSECCO *pasteurised, animal rennet*

Fresh and elegant salted cheese made with cow's milk cheese and Prosecco. Alternately called the 'drunken cheese'. Its name comes from the type of wine used for its ageing Prosecco DOC. The wheels of cheese are immersed for about 2 months in tuns full of Prosecco DOC wine. This process makes it possible for the cheese to soak up the liquid and then, when ready, to release the typical flavour of flowers and fruit used to prepare Prosecco wine, such as the golden apple and pears. It is a whole cow's milk, matured 6 months. It has a soft dough with a particular fresh and elegantly salted taste.

PIAVE DOP VECCHIO *pasteurised, animal rennet*

Piave Vecchio Selezione Oro (red label) is pasteurised cow's milk cheese named after a river by the same name. The matured variety of Piave is offered only after it reaches its full potential at one year of ageing. It is a hard, grainy and crumbly with a flavour that is mild and never sharp. With longer ageing, it cultivates a very intense, fruity flavour with an enduring taste.

BLUE DI LANGA *pasteurised, animal rennet*

Soft and smooth blue cheese made from cow's, sheep's and goat's milk, with a buttery paste. Beautiful marbling of Blue di Langa, widespread in the rind as in the creamy heart, is obtained piercing the cheese in order to oxygenate it, allowing the molds to develop and grow. Contrast between the sweetness and the softness of the paste and the roughness of its mushrooms and underbrush flavours.

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