

Dolci

Tiramisu ⓧ

The original Italian dessert. Traditional tiramisu with espresso-soaked Savoiardi sponge biscuits, sweet mascarpone cream, and a delicate dusting of cocoa 10

Torta della Nonna ⓧ

A slice of Tuscan indulgence. A sweet pastry base layered with lemon and vanilla-scented custard, topped with crunchy pine nuts and a veil of icing sugar, served with crema gelato 10

Panna Cotta ⓧ

Italian for cooked cream. Our panna cotta is light and refreshing, and seasonally flavoured. Please ask your server for today's selection 10

Torta al Cioccolato ⓧ

Italian chocolate fondant with a warm molten centre, served with crema gelato and cherry compote 11

Torta del Vegano ⓧ

Please ask your server for today's vegan dessert, served with vegan vanilla gelato 10

Profiteroli ⓧ

A duo of Italian profiteroles. Soft sweet choux pastry filled with whipped cream, one draped in velvety white chocolate and the other in rich milk chocolate 10

Cannoli Siciliani ⓧ

A classic Sicilian dessert. An assortment of mini pastry shells filled with sweet ricotta, one each infused with lemon, orange, pistachio, and dark chocolate chips, and dusted with icing sugar 11

Sticky Toffee Pudding ⓧ

Fluffy treacle and date sponge, topped with warm butterscotch sauce and served with crema gelato or custard 10

Cheesecake ⓧ

A rich, creamy cheesecake with a delicate biscuit base. Please ask your server for today's flavour 11

Affogato ⓧ ⓧ

Espresso poured over crema gelato 7.5
Add Amaretto, Frangelico, Tia Maria, Kahlua or Baileys +3

Italian Cheese Board ⓧ

A curated selection of Italy's finest cheeses: Gorgonzola, Tuscan Pecorino, 24-month aged Parmigiano Reggiano, and Taleggio. Accompanied by artisan biscuits, jams, chutney, fresh grapes, and honey 18
Perfect for sharing

Gelati

This is true Italian gelato, rich in taste and texture, and made to the authentic method using the finest ingredients and old traditional flavours based on antique recipes.

A choice of three scoops from the following flavours 8 ⓧ

Cioccolato Chocolate

Fragola Strawberry

Crema Vanilla ⓧ ⓧ

Pistacchio Pistachio

Menta Mint

Limone Lemon sorbet ⓧ ⓧ

Caffè

I have carefully chosen this coffee blend by working with a local artisan supplier to bring to you what I feel is the closest flavour to the coffee that I enjoy when at home in Italy.

All served with Cantuccini, Italian almond biscotti.

Espresso	3.6	Americano	4.2
Double Espresso	4.2	Liqueur Coffee	8
Cappuccino	4.6	Tea	4
Latte	4.6	Hot Chocolate	4.6
Mocha	4.6	Syrup	0.6
Flat White	4.6	Vanilla, caramel, hazelnut, gingerbread	

Digestivi

A traditional Italian after-dinner drink, enjoyed to aid digestion and designed to elegantly bring your dining journey to a gentle close.

*Our Italian liqueurs are served as 50ml.
25ml available on request.*

Limoncello

Intensely lemon flavoured, infused with the peel of the best varieties of lemons from Italy 6.2

Sambuca

Anise flavoured and one of Italy's most traditional digestivi, due to its restorative qualities 6.5

Sambuca Nero

Inky black with a velvety texture and aromatised with liquorice 7

Cynar

Herbal and bittersweet, one of the most popular classic Italian digestifs 7

Averna

Italy's best-selling amaro, with a caramel laced flavour 7

Vecchia Romagna

Aged Italian brandy known for its exceptional quality and unmistakable flavour, a truly lovely way to finish your evening off 8.2

Fernet Branca

One of my favourites but an acquired taste. A mysterious herbal elixir and the original cure-all Sicilian remedy that was sold over the counter in pharmacies until the 1900s 8

Frangelico

A rich hazelnut flavour with a golden toasty sweetness that comes from the Tonda Gentile hazelnuts of southern Piemonte 6.2

Signature Serves

Vin Santo del Chianti Serelle 50ml

A truly authentic dessert wine from Tuscany. Its name literally means 'holy wine', which originates from its historic use in the Catholic mass. Delicately sweet and served with Cantuccini biscotti, crunchy Italian almond biscuits that may be dipped in a drink, traditionally Vin Santo 7



Don Julio 1942 Affogato 50ml

The perfect after-dinner sipper. An iconic, small-batch añejo tequila, aged for a minimum of two and a half years in white oak. It offers a smooth, complex character with notes of roasted agave, vanilla, sun-ripened fruit, and subtle spice. Served with a miniature bottle of Don Julio 1942, perfectly paired with pistachio gelato, agave syrup, and our finest fresh Italian espresso 38



Four Corners of Johnnie Walker 25ml

Johnnie Walker Blue Label represents the pinnacle of blending artistry, crafted exclusively from the rarest casks in the Johnnie Walker reserves. Designed as a "rolling wave of flavour," it journeys through the four corners of Scotch whisky - from honeyed Highland notes to the orchard fruits of Speyside and the Lowlands, finishing with a gentle touch of Islay's signature smoky peat. Smooth and complex, with hints of baking spice from careful ageing. Served with an ice-cold glass of water and curated chocolates to enhance each layer of flavour 24



SCAN FOR ALLERGY AND DIETARY INFORMATION.

Please inform us if you have any allergies. Not all ingredients can be listed and we cannot guarantee the total absence of allergens. Detailed information is available upon request.

A discretionary 10% service charge will be added to your bill, 100% of this goes to our team.

🌿 vegetarian 🌱 vegan 🌾 gluten free 🥗 vegetarian option available 🌱 vegan option available 🌾 gluten free option available