SWEET NOTES



DESSERTS

AFFOGATO AL CAFFÈ With Vanilla ice cream, Amaretto Disaronno and Amaretti crumble	6	CHOCOLATE CAPRI CAKE Classic Italian flourless cake with vanilla ice cream	8
NUTELLA GNOCCHI With vanilla ice cream	9	SICILIAN CANNOLO PLATE With sweet Ricotta, chocolate and candied orange	8
SCARPETTA SIGNATURE TIRAMISÚ With chocolate chunks	9	PASSITO & CANTUCCI Cantucci biscuts to be dipped in Passito dessert wine	8.5
DESSERT COCKTAILS		DESSERT WINES 50m	u Btl
ESPRESSO MARTINI Vodka, Vesuvio Espresso, Cascara Vermouth	10	PASSITO GARGANEGA - TREBBIANO 13% Veneto ITA Warm, smooth with a hint at tartness for a balanced palate	8 45
CANTUCCI ALEXANDER Vodka Amaretto, Galliano, double cream and Amaretto syrup bitte	8 ers	VINSANTO MALVASIA - TREBBIANO 16.5% Tuscany ITA Intense soft and dense notes of chestnuts and hazelnuts	8 55
DIGESTIVI			50ml
LIMONCELLO 27% ITA	7	MONTENEGRO 23% Bologna ITA	7
AMARETTO DISARONNO 28% Saronno ITA	7	SAMBUCA RAMAZZOTTI BLACK 40% ITA	7
SPIRITS ADD MIXERS + £2			
BEEFEATER GIN 40%	9	PLANTATION RUM 141.2%	9
ABSOLUT VODKA 40%	9	BUFFALO TRACE BOURBON 40%	11
		BALVENIE DOUBLE WOOD SCOTCH WHISKY 40%	

COFFEE & CO. Dairy free : Soy and Oat

Two coffee blends have been personally sourced from Italy by our founders working directly with a historic Roastery from Florence: PORTOFINO is 100% Arabica and brings you the finest flavours of a true 'Caffe Milanese', a delicate, sweet flavoured coffee for a full, lasting taste on the palate.

VESUVIO is a classic 'Caffe Napoletano' style coffee, a blend of Arabica and Robusta delivering a bold taste and creamy texture.

ESPRESSO	2.5	CAPPUCCINO LATTE FLAT WHITE	3.5
MACCHIATO	2.5	HOT CHOCOLATE MOCHA	3.5
AMERICANO	3	ICE COFFEE ICE LATTE	3.5

IN ORGANIC TEA Green tea, english breakfast, earl grey, lemongrass & ginger, peppermint tea

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