



FORMAGGI

TAGLIERE • 15

Artisanal Italian cheese selection

PARMIGIANO RISERVA • 17

36 month DOP Parmesan,
acacia honey, aged balsamic

TOMINO TARTUFO • 42

Grilled Tomino, crispy carasau bread,
shaved white truffle

PASTICCERIA

CROSTATA RICOTTA E PERA • 15

Hazelnut shortcrust,
pear & ricotta mousse

MARITOZZO • 15

Brioche buns, chocolate custard,
Chantilly cream

TIRAMISU • 16

Ladyfingers, mascarpone cream, espresso

FRUTTA • 13

Marinated seasonal fresh,
fruits salad, citrus sorbet

GELATO AL CIOCCOLATO • 36

White chocolate ice cream, shaved white
truffle, Barolo Chinato

BABÀ

AL LIMONCELLO • 15
Limoncello-soaked babà, Chantilly
cream, lemon zest marmalade

GIANDUJA • 15

Hazelnut chocolate bar,
praline crunch

CREMACOTTA • 16

Vanilla cremacotta, pistachio ice cream

FRAGOLE • 15

Strawberries, basil lemon sorbet,
Chantilly cream

PANETTONE ARTIGIANALE • 14

Zabaglione cream,
chocolate sauce

PER LA TAVOLA

Family style desserts designed to be shared with the table (serves up to four)

TIRAMISU • 42

Ladyfingers, mascarpone cream,
espresso

GELATO MANTECATO • 32

Freshly made fior di latte ice cream,
chocolate sauce & toppings

PANETTONE ARTIGIANALE • 52 (300gr)

Zabaglione cream, chocolate sauce

GELATO

ICE CREAM • 4 (per scoop)

Vanilla · Pistachio · Tiramisu · Negroni · Rocher · Basil · Strawberry · Chocolate & Olive Oil

GIFT BOX • 12

Our traditional Italian hazelnut biscuits, ready to take home. *(five pieces)*

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 16 % service charge will be added to your bill.