



## *Dessert / I Nostri Dolci*

**Tiramisú £9.00**

Home made Tiramisú

Sweet Wine suggested: "*Moscato d'Asti Saracco*"

**Cannolo Siciliano £8.50**

Sicilian cannoli filled with ricotta, candied orange and chocolate

Sweet Wine suggested: "*Passito di Pantelleria*"

**Crema Bruciata con cioccolato bianco £8.50**

White chocolate Crème Brulee

Sweet Wine suggested: "*Torcolato Maculan*"

**Tortino al cioccolato fondente con gelato alla nocciola £8.50**

Warm dark chocolate tortino with hazelnut ice-cream

Sweet Wine suggested: "*Visciolata del Cardinale*"

**Cantucci con Vin Santo £13.50**

Home made Cantucci with Vin Santo

**Gelati & Sorbetti £7.50**

Homemade Ice-cream & Sorbet

**Affogato al caffè £7.50**

Vanilla ice-cream drowned in espresso coffee

**Sgroppino al limone £7.50**

Lemon sorbet blended with Prosecco

**Biscotti fatti in casa £5.50**

Home made biscuits

**Rum Babá con crema al Pistacchio £8.50**

Rum Babá with Pistachio cream

Sweet Wine suggested: "*Moscato d'Asti Saracco*"

**Selezione di formaggi artigianali con marmellata e pane integrale tostato £14.50**

Selection of artisanal cheeses, toasted wholemeal bread, apple jam

Port suggested: "*Graham's 10 years old Tawny*"

## *I Vini Dolci/ Sweet Wine (100ml)*

	Glass	Bottle
Moscato d'Asti - Saracco - 375ml	£9.00	£32.00
Vin Santo - F.lli Nistri - 750ml	£13.50	£65.00
Le Visciole - Cardinale - 500ml	£14.00	£68.00
Passito di Pantelleria - Solidea - 500ml	£16.50	£82.00
Torcolato - Maculan - 375ml	£18.00	£67.00
Moscato Rosa - Franz Haas - 375ml	£21.00	£79.50

20, Homer Street  
London, W1H 4NA

Telephone:  
020 7723 00 40



## Un Buon Caffé

### Tea and Coffee

Espresso	£3.00
Espresso Macchiato	£3.50
Double Espresso	£4.50
Double Macchiato	£4.50
Cappuccino	£4.50
Latte	£4.50
Americano - Filter	£4.00
Moka Italiano (per 2 Person)	£8.00

*Dcaffeinat also available*

Tea	£3.50
Mint Tea	£3.70
Hot Chocolate	£6.00

### Port & Sherry (100ml)

Bristol Cream	£7.00
Tio Pepe dry sherry	£7.00
Marsala dolce Martinez	£9.50
Ferreira Late Bottle Vintage	£10.50
Graham's 10 Years Tawny	£11.00
Taylor 10 years old	£13.00
Quinta Do Crasto vintage 2015	£16.00
Dow's Vintage Port 2016	£21.00
Warre's Vintage Port 2016	£24.00

### Brandy

	(25ml)	(50ml)
Vecchia Romagna	£7.50	£13.00
Brandy Villa Zarri, 10yrs old	£7.50	£13.00
Arzente Poli	£9.50	£17.00

### Cognac

	(25ml)	(50ml)
Martel V.S.	£7.50	£13.00
Remy Martin VSOP	£9.50	£17.00
Hine Antique XO	£18.00	£33.00

### Armagnac

	(25ml)	(50ml)
Clos Martin VSOP, 8yrs old	£8.00	£14.00
Bas-Armagnac Mousquetaire vsop	£8.00	£14.00
Clos Martin XO, 15yrs old	£10.50	£19.00
Bas-Armagnac Mousquetaire 2002	£12.50	£21.00
Bas-Armagnac Mousquetaire 1999	£16.00	£30.00
Bas-Armagnac Mousquetaire 1988	£18.00	£35.00

### Amari (bitters)

	(25ml)	(50ml)
Amaro del Capo	£6.00	£9.50
Averna	£6.00	£9.50
Cynar	£6.00	£9.50
Fernet Branca	£6.00	£9.50
Lucano	£6.00	£9.50
Montenegro	£6.00	£9.50
Nocino	£6.00	£9.50
Jägermeister	£6.00	£9.50

### Liquors

	(25ml)	(50ml)
Amaretto di Saronno	£6.00	£9.50
Baileys	£6.00	£9.50
CioccoWhisky	£6.50	£10.00
Cointreau	£6.00	£9.50
Drambuie	£6.00	£9.50
Frangelico	£6.00	£9.50
Grand Marnier	£6.00	£9.50
Kahlua	£6.00	£9.50
Limoncello	£6.00	£9.50
Luna Nera Liqueurice	£6.50	£10.00
Malibu	£6.00	£9.50
Mirto	£6.00	£9.50
Pistacchio in Crema	£6.00	£9.50
Sambuca	£6.00	£9.50
Strega	£6.00	£9.50
Tia Maria	£6.00	£9.50

### Le Grappe

	(25ml)	(50ml)
Grappa di Moscato Batasiolo	£7.50	£13.00
Grappa di Merlot Tosolini	£7.50	£13.00
Grappa Chardonnay Tosolini	£7.50	£13.00
Grappa di Barolo Batasiolo	£8.00	£14.00
Grappa Riserva Sibona	£8.00	£14.00
Grappa di Bassano	£8.00	£14.00
Grappa Sarpa di Poli	£6.00	£10.00
Grappa Po' di Poli merlot	£6.00	£10.00
Grappa Riserva Nonino Antica Cuveé	£7.00	£12.00
Grappa di Moscato Giallo, Capovilla	£7.50	£14.00
Grappa di Brunello, Capovilla	£10.00	£18.00
Grappa di Amarone, Capovilla	£10.50	£18.00
Grappa Fragolino Nonino	£10.50	£19.00
Grappa Nebbiolo, Capovilla	£10.50	£19.00
Grappa Amorosa Vespaiole	£12.50	£21.00
Grappa Picolit Nonino	£16.00	£30.00

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