



## Dolci Menu

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm **Haye Farm**, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

### **Cacao Martini 14**

Italian Cheese Board with Chutney, Honey and Walnuts (V) **10.5**

Tiramisù - Caramelised Pears, Amaretti and Cinnamon (V) **8**

Apple Millefoglie, Custard, Crumble (Ve) **8**

Vanilla Pannacotta, Salted Caramel, Chocolate Crumble **8**

Lussuria; Gianduja & Mandarin Tartlet, Cocoa Nibs Tuille **8**

*Gelati e Sorbetti (V, Ve, GF) 2.5 per scoop*

*Affogato al Caffè' 5.5*

### **Digestivi**

Limoncello **7 / 10**

Averna **7 / 10**

Fernet Branca **7 / 10**

Grappa **7 / 10.5**

Montenegro **7 / 10**

### **Dessert Wine**

**75ml / 375ml Bottle**

Solio / Isolabella della Croce (Moscato bianco - Piemonte) **13.5 / 81**

**Keys: V** – Vegetarian **Ve** – Vegan **GF** – Gluten Free **DF** – Dairy Free

Please advise of any allergen requirements. A discretionary service charge of 15% will be added to your bill.