

## HOT DRINKS

(From £2.75 to £3.75)

Espresso - Double espresso  
- Cappuccino -  
-Latte - Flat white  
- Americano -  
Selection of teas -  
Decaffeinated coffee +£ 0.30

**OAT MILK** - +£ 0.60

PLEASE ASK

**AMARI 35ml - £ 7.5**

Amaro del capo -  
Amaretto - Montenegro  
Averna - Jagermeister

**LIQUORI 35ml - £7.5**

Mirto - Fico d'india  
Melograno - Sambuca -  
Kahlua - Frangelico -  
Lucano - Fernet Branca

**BRANDY & COGNAC 50ml**

Vecchia Romagna £10  
Vecchia Romagna Riserva £15  
Remy Martin VSOP £14  
Curvoisier XO £25

**HOMEMADE  
LIMONCELLO £ 7.5**

**GRAPPE 35ml**

Grappa di Barbera "Nibbio" £14  
Grappa Ben Rye £14

PLEASE ASK FOR OUR CASTAGNER'S  
GRAPPA SELECTIONS

## DESSERT WINES

**RED**

**ALEATICO £39**

aleatico 100%, puglia,  
Polvanera 14.5%

**SERVED CHILLED**

**PASSITO DI ZIBIBBO £8 70ml  
£37**

Bianco passito di zibibbo  
100% - Birgi 14%

**MOSCATO DELLO ZUCCO  
£52**

Moscato Bianco 100% -  
Cusumano Igt 2014 12%

**SUYAN**

**£52**

Bianco passito di bombino e  
moscatello, puglia -  
A.Longo 13%

**MUFFATO**

**£95**

Sauvignon Blanc Grechetto  
Traminer, Sémillon and  
Riesling by Botrutis  
Cinarea (noble rot),  
Castello della sala 13%

**WHISKEYS 50mL**

Glenfiddich 12 yrs £12

Laphroaig 10 yrs £12

Jack Daniel's £11

Buffalo Trace £11

Jameson £9

Akashi £15

**RUM 50mL**

Havana Club Special £10

Zacapa 23 yrs £15

Red Leg Spiced Rum £12

# Desserts

## **HOMEMADE TIRAMISU 8.5 V**

MADE FRESH EVERYDAY

## **AFFOGATO ALL'AMARETTO 8 V (VG & D PLS SPECIFY)**

VANILLA ICE CREAM & AMARETTO BISCUITS TOPPED WITH ESPRESSO.

## **VANILLA ICE CREAM WITH CARAMEL 8 V**

VANILLA ICE CREAM SERVED WITH A CARAMEL TOPPING.

## **TORTINO AL CIOCCOLATO 8 V GF**

HOMEMADE CHOCOLATE CAKE WITH VANILLA ICE CREAM.

## **TAGLIERE DI FORMAGGI 18 V**

SELECTION OF ITALIAN CHEESES AND SMOKED BURRATA.

## **TORTA DI RICOTTA E PERE 8.9 V**

RICOTTA AND PEAR CAKE.

## **PANNACOTTA 8.9 V**

HOMEMADE PANNACOTTA.

**(POMEGRANATE, CARAMEL AND CHOCOLATE)**

## **PASTICCIOTTO ALLA CREMA 8**

SIGNATURE SALENTO PASTRY CAKE FILLED WITH CUSTARD CREAM.

