

GINO D'ACAMPO

Dolci

*Enjoy a glass of Palazzina Moscato d'Asti Vendemmia Tardiva
with your chosen dessert for just £2.50 (50ml)*

TORTINO AL CIOCCOLATO £9

Warm baked chocolate fondant with chocolate sauce
& panna gelato (v)

PANNA COTTA £9.50

Italian cream with amaretto liqueur, fresh strawberries & basil (v)

PROFITEROLE SICILIANI £9.50

Giant profiterole with panna gelato, freshly grated dark chocolate
& pistachio cream (v)

TIRAMISÚ £9

The ultimate Italian dessert (v)

PIATTO DI DOLCI £9.25pp

Sharing dessert plate (v)

Chocolate & hazelnut cheesecake with Ferrero Rocher, Tiramisú
& Panna cotta with strawberries (v)

CHEESECAKE AL CIOCCOLATO E NOCCIOLA £9.50

Chocolate & hazelnut cheesecake with Ferrero Rocher
& sour cherry compote (v)

AFFOGATO £8

A scoop of panna gelato served with a shot of amaretto
liqueur & espresso coffee (v)

GELATO £8

Pistachio, chocolate, strawberry, vanilla, honeycomb,
panna, blood orange sorbet (v)

TAGLIERE DI FORMAGGI £12.50

Artisan cheese board with Gorgonzola, goats cheese
& pecorino Romano served with mustard fruits, hand rolled
freshly baked grissini & crisp Sardinian flatbread (v)

(v) New for Spring & Summer

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request.

An optional service charge will be added to your bill.

Dessert Wine & Cognac

Let us compliment your dessert choice with a stunning mouthfeel of honey nectar in a glass - Salute!

| | Glass 50ml | Bottle |
|---|------------|----------------|
| PALAZZINA MOSCATO D'ASTI VENDEMMIA TARDIVA Il Cascinone, Piemonte <i>Grape: Moscato Bianco</i> | £5.00 | £23 (375ml) |
| RUPE RE VENDEMMIA TARDIVA – Cavit, Trentino <i>Grapes; Sauvignon Blanc, Chardonnay, Riesling</i> | £7.00 | £38 (500ml) |
| ANGELORUM RECIOTO DELLA VALPOLICELLA CLASSICO – Masi, Veneto <i>Grapes; Corvina, Rondinella, Molinara</i> | £11.75 | £79 (375ml) |
| VIN SANTO DEL CHIANTI CLASSICO – Fèlsina, Toscana <i>Grapes; Malvasia, Sangiovese, Trebbiano</i> | £13.50 | £89 (375ml) |
| MARTELL VS | £9.50 | - |
| MARTELLVSOP | £12.50 | - |
| REMY MARTIN 1738 | £19.00 | - |
| COURVOISIER XO | £35.00 | - |

Hot Drinks

NEAPOLITAN COFFEE

A blend of Arabica & Robusta coffee beans roasted near the iconic Mount Vesuvio. Experience bold flavours & a velvety finish reminiscent of coffee sipped by Neapolitans.

| | |
|--------------------|---------------|
| ESPRESSO | £3 / £3.75 |
| MACCHIATO | £3.25 / £3.95 |
| AMERICANO | £3.95 |
| CAPPUCCINO | £4.15 |
| FLAT WHITE | £3.95 |
| CAFFÈ LATTE | £4.15 |
| CAFFÈ MOCHA | £4.25 |

TEA FROM TWININGS

In a time where coffee was king, Thomas Twining went against the tide to share his love of tea. His passion turned a little-known commodity into the nations favourite drink.

| | |
|--------------------------|-------|
| ENGLISH BREAKFAST | £3.75 |
| EARL GREY | £3.75 |
| CAMOMILE | £3.75 |
| GREEN | £3.75 |
| PEPPERMINT | £3.75 |
| FRESH MINT | £3.75 |
| FRUIT TEA | £3.50 |

Ammazzacaffé

No Italian feast is complete without an ammazzacaffé. After a meal full of good food & even better company, strong espresso is ritualistically followed by the ammazzacaffé - literally meaning "coffee killer". Here is a selection of our herbal & bitter-sweet amaro's.

| | |
|--------------------------------------|-------|
| FERNET BRANCA | £5.25 |
| MONTENEGRO | £5.25 |
| RAMAZZOTTI | £5.25 |
| CYNAR | £5.25 |
| AVERNA | £5.25 |
| BRANCA MENTA | £5.25 |
| AMARO DEL CAPO | £5.25 |
| BEPI TOSOLINI LIMONCELLO 25ml | £4.75 |

LIQUEURS ARE 35ML UNLESS STIPULATED.