



B R E A K F A S T

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| Basil Pannacotta (GF) w/ raspberry coulis & chocolate flakes | 12.5 |
| Chocolate Tart w/ honey comb & salted caramel | 12.5 |
| Poached Pear (GF) in spiced red wine w/ mascarpone & peanut crumble | 10.5 |
| Tiramisu | 12.5 |
| Affogato w/ vanilla ice-cream, amaretto liqueur & espresso | 12.5 |
| Cheese w/ olivosh & jam | |
| 50g | 12.5 |
| 100g | 19.5 |
| 150g | 24.5 |
| Choice of: | |
| Taleggio (cow, soft) | |
| Caprino (goat, soft) | |
| Grana Padano (hard) | |

D E S S E R T W I N E

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|-----------------------------|----|----|
| Fondo Filara Zibibbo Sicily | 11 | 55 |
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D I G E S T I F

| | |
|------------|------|
| Montenegro | 10.5 |
| Averna | 10.5 |
| Sambuca | 10.5 |
| Limoncello | 10.5 |

G R A P P E

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|------------------------------------|------|
| Ben Rye - Donnafugata Moscato | 11.5 |
| Castellare - Venturone Sangiovetto | 11.5 |
| Roccanivo - Berta Barbera | 18 |

Please note there will be no changes to menu. No split bills.