

DOLCE

Awarded two Chefs Hats

Artisan Desserts

Vincenzo's Signature hazelnut & chocolate fondant 21

cocoa and hazelnut crumb, chocolate cream, caramelised banana gelato, honeycomb, caramelised white chocolate sauce

Apple, quince & rhubarb 18

with honey spiced crumble, coconut gelato

Vincenzo's Tiramisu 18

hazelnut, chocolate nib, sponge, espresso coffee sorbet and mascarpone sabayon

Classic Affogato with Doughnuts 18

House made vanilla gelato, espresso coffee, Nutella filled doughnuts

Crèma catalana custard 18

Grape fruit, blood orange, coconut, passion fruit
Burnt blood orange Sorbet

White chocolate mousse 18

Berry puree, strawberries, raspberries, blueberries
Berry Sorbet, frozen meringue, berry ice, pistacchio

All desserts made to order and in house

Organic Coffee & Tea 5

Espresso, Macchiato, Cappuccino,
Café Latte, Flat White, Long Black, Mocha

English Breakfast, Early Grey,
Camomile, Peppermint, Lemon Ginger

Classic Cheese Plate

Formaggio 28

Italian cheese plate, preserved fruits, nuts, carasau
150G
Testun di Barolo, Gorgonzola, Pecorino Sardo

Wine matching

Passito 15

2015 Passito di Pantelleria, medium dry fig dessert wine from Sicily south Italy

Cucinetta Cocktails 18

Espresso Martini

Irish Coffee

Negroni

Americano

God Father

God Mother

Digestives 10

Averna

Montenegro

Amaro Ramazzotti

Fernet Branca

Buon appetito!!! Please respect our neighbours when you leave, thank you! Vincenzo

CHEF RESTAURTEUR Vincenzo Mazzotta