

BRING EVERYONE

*Tutto*

EAT EVERYTHING

## DOLCI MENU

### DESSERTS

<b>Classic Tiramisu</b>	<b>9</b>
<b>Pear &amp; Almond Tart</b> , crème fraîche (V)	<b>9</b>
<b>Affogato</b> (V)	<b>6</b>
<b>Ice Cream</b> (V) and <b>Sorbet</b> (VG)	<b>3 per scoop</b>

### DESSERT COCKTAILS

<b>Negroni</b>	<b>10</b>
58 & Co. London Dry Gin, Campari, Tutto Vermouth Blend	
<b>Lambrusco Highball</b>	<b>13</b>
Raisin Evan Williams Bourbon, Cocchi Barolo Chinato, Lambrusco	
<b>Fernet Old Fashioned</b>	<b>13</b>
Orange Infused Rittenhouse Rye & Evan Williams, Fernet Branca, Maple Syrup, Bitters	
<b>Zabaglione Espresso Martini</b>	<b>13</b>
Burnt Faith, Dessert Wine, Zabaglione, Coffee	

### DESSERT WINES

	50CL	BTL
<b>Marsala Superiore Dolce Garibaldi</b> , Sicily, Carlo Pellegrino	<b>6.5</b>	<b>50</b>
<b>Vin Santo del Chianti</b> , Bonacchi, Tuscany	<b>9.5</b>	<b>54</b>
<b>Recioto della Valpolicella</b> , L'Eremita, CaRugate, Veneto	<b>12.5</b>	<b>76</b>

(V) - vegetarian (VG) - vegan (GF) - Non gluten containing ingredients. Some of our pastas are available without gluten, please ask your server. Please inform your server of any allergies or dietary needs. While we take care to accommodate, our open kitchen means we can't guarantee allergen-free dishes. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.

