

THEO **RANDALL**



# Sample Dolci Menu

Amalfi lemon tart £7

Soft chocolate cake with crema di mascarpone £8

Torta Caprese with roasted almond ice cream £7

Torta di mele - Sweet pastry, apples, sultanas and  
crema di mascarpone £8

Ricotta cheesecake with pears marinated in Marsala and vanilla £8

Affogato - vanilla ice cream and chilled espresso £7

Chocolate and hazelnut ice cream £7

Pannacotta with raspberries and grappa £8

Seasonal sorbet £5

Piatto di dolci

Selection of desserts to share £15

*Dessert wine pairing £15*

*Vermouth pairing £15*

Il Formaggio

Served with mostarda and homemade crackers £11

*Wine pairing £15*

*Vermouth pairing £15*

*Please speak to a member of the team if you have any dietary allergies or  
intolerances*

## Dessert Wines

		75ml
2015	Moscato d'Asti, Saracco, Piemonte	£5
2012	Recioto della Valpolicella Torre del Falasco, Veneto	£10
2013	Visciolata del Cardinale, Marche	£10
2010	Passito di Pantelleria, Solidea, Sicilia	£13
2007	Vin Santo del Chianti Rufina, Selvapiana, Toscana	£13

## Fortified Wines

		75ml
	Marsala Superiore Riserva, Curatolo Arini, Sicilia	£5.5
10y.o	Quinta do Infantado, Tawny Port	£6.5
12/98	Merlino, Pojer & Sandri, Trentino	£13
		50ml
1985	Dow's Vintage Port	£16
20y.o.	Graham's, Tawny Port	£9
20y.o.	Blandy's, Terrantez, Madeira	£16
	Barbaresco Chinato, Mauro Vergano, Piemonte	£14

Please note that more dessert wines are available on the wine list.

## DIGESTIVI

### Grappe

			50ml
Grappa di Nosiola	Pilzer	Trentino	£11
Grappa di Amarone	Allegrini	Veneto	£13
Grappa di Traminer	Pojer e Sandri	Trentino	£14
Grappa di Brunello	Capovilla	Veneto	£15
Grappa di Essenzia	Pojer e Sandri	Trentino	£18
Grappa Stravecchia	Tenuta san Leonardo	Trentino	£24
Grappa Tabacco '08	Capovilla	Veneto	£28

### Cognac & Brandy

		50ml
Vecchia Romagna Riserva 10yr		£10
Villa Zarri 21yr 1988		£21
Remy Martin VSOP, Cognac		£12
Baron de Sigognac 10 Y.O., Armagnac		£14
Hennessy XO, Cognac		£26
Hennessy Paradis, Cognac		£60
Remy Martin, Louis XIII, Cognac		£250
Hennessy Richard, Cognac		£270

## DIGESTIVI

### Amari

	50ml
Averna	£7
Cynar	£7
Fernet Branca	£7
Chinotto, Antica Distilleria Quaglia	£8
Montenegro	£9
Rabarbaro Zucca	£10
China Antico Elixir, Antico Opificio Clementi	£10
Amaro Tosolini, Rimedio Simpatico	£10

### Liquori

	50ml
Amaretto Disaronno	£7
Frangelico	£7
Bergamotto, Antica Distilleria Quaglia	£8
Strega Liqueur	£8
Limoncello Di Sorrento, Cassano	£9
Solerno, Blood-orange liqueur	£10
Sambuca Fina, Colazingari	£10
Assenzio del Professore, Antica Distilleria Quaglia	£10
Chartreuse Green Liqueur	£10

All Spirits and Liquors are served in a standard 50ml or 25ml upon request.

## DIGESTIVI

### Vermouth & Co.

	50ml
Maley, Cristallier	£7
Belle Époque, Luigi Spertino	£16
Storico Vermouth di Torino, Cocchi	£10
Vermouth del Professore alla Vaniglia, Jerry Thomas Project	£11

### Rum & Cachaça

		50ml
Pampero Blanco	Venezuela	£9
Sagatiba Cachaça Pura	Brazil	£9
Havana Club 7yr	Cuba	£12
Ron Zacapa Centenario 23	Guatemala	£22
Pyrat Cask 1623	Caribbean	£42

### Tequila

	50ml
Olmecca	£9
Ocho Reposado	£11
Patron Reposado	£16

## POLIBIBITE DOPO CENA

### **Avanvera £12**

*Vecchia Romagna Brandy Ris. 10y, Berto red vermouth, Bergamotto liqueur and Assenzio*

### **Il Decisone £8**

*Barbaresco Chinato Vergano, orange juice and Gosling's rum*

### **Dreams Catcher £15**

*Homemade camomile infused grappa di Nosiola, Amalfi lemon juice, Apricot's jam and egg's white*

### **Cavourino £10**

*Cocchi Vermouth Storico di Torino, Chiana liqueur and espresso*

### **Choco Crushk £10**

*Pampero Blanco, Cocchi Vermouth Storico di Torino, Frangelico, Fernet Branca and orange and ginger bitters*

An optional service charge of 12.5% will be added to your bill.

All prices include VAT at the current prevailing rate.

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