

## DOLCI

With 50ml  
pairing wine

### Tiramisù

Savoird Sponge  
Coffee Jelly & Mascarpone Cream

7.50 14.15

*wine pairing:*

*Vin Santo del Chianti, Felsina*

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### Tonka Bean custard tart

Raspberry Meringue  
Yorkshire pudding

8.00 15.00

*wine pairing:*

*Solalto, Fattoria Le Pupille*

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### Salted chocolate bomba!

Caramel ice cream  
Honey comb

7.75 16.05

*wine pairing:*

*Recioto della Valpolicella, Nicolis*

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### Toffe Apple

Vanilla, sesame & elderflower

8.00 16.60

*wine pairing:*

*Moscato Rosa, Franz Haas*

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### Homemade ice creams and sorbets

5.00

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### Canto's petit fours

6.00

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### Cheese board (3/5 cheeses)

*wine pairing:*  
*Aleatico Passito, Masseria li Veli*

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9.50 / 19.00 /  
11.50 21.00

If you have any intolerance or specific diet, please notify the waiter for guidance.  
A 12.5% discretionary service charge will be added to your bill.

## SWEET WINES

	grape	year	75ml	bottle
<b>Vin Santo del Chianti, Felsina</b> <i>Toscana</i>	<i>Trebbiano / Malvasia / Sangiovese</i>	2005	11.00	67.00 500ml
<b>Suavia Recioto di Soave 'Acinatium'</b> <i>Veneto</i>	<i>Garganega</i>	2008	15.50	76.00 375ml
<b>Recioto della Valpolicella, Nicolis</b> <i>Veneto</i>	<i>Corvina / Rondinella / Molinara / Dindarella</i>	2011	13.00	83.00 500ml
<b>Aleatico Passito, Masseria li Veli</b> <i>Puglia</i>	<i>Aleatico</i>	2008	14.50	95.00 500ml
<b>Solalto, Fattoria Le Pupille</b> <i>Toscana</i>	<i>Sauvignon / Semillon / Traminer</i>	2008	11.00	52.00 375ml
<b>Moscato Rosa, Franz Haas</b> <i>Alto Adige</i>	<i>Moscato Rosa</i>	2015	13.00	64.00 375ml
<b>Passito di Pantelleria, Rallo</b> <i>Sicilia</i>	<i>Muscat of Alexandria</i>	2011	18.00	88.00 375ml

## PORT

	grape	year	75ml	bottle
<b>Taylor's LBV</b> <i>Oporto</i>	<i>port blend</i>	2011	6.00	40.00

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50ml

## **COGNAC, CALVADOS & ARMAGNAC**

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10.00	Courvoisier VS	.....
13.00	Hennessy Fine de Cognac	.....
12.00	Janneau Armagnac VSOP	.....
10.00	Calvados Magloire	.....
22.00	Hennessy XO	.....
14.00	Courvoisier XO	.....
18.00	Janneau XO	.....
20.00	Remy Martin XO	.....
12.00	Remy Martin VSOP Mature Cask	.....
11.00	Hennessy VS	.....

50ml

## **AMARI & GRAPPA**

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7.50	Amaro Montenegro	.....
7.50	Fernet Branca	.....
6.50	Jägermeister	.....
7.50	Amaro Ramazzotti	.....
7.50	Amaro Averna	.....
7.50	Mirto Zedda Pyras	.....
8.00	Grappa Bassano Classica	.....
16.00	Grappa Po' di Poli Morbida (Moscato)	.....
16.00	Grappa Po' di Poli Secca (Merlot)	.....
16.00	Antinori Grappa di Tignanello	.....
30.00	Grappa Poli Barrique	.....

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## NIGHT CAPS

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- 12.00 **LA GRAND POIRE**  
Grey goose la Poire, Dom Benedictine  
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- 11.50 **ESPRESSINI**  
Kahlua, Absolut, Arabica espresso  
.....
- 11.00 **GRASSHOOPER**  
Creme de Cacao, Creme de menthe, double  
cream  
.....
- 12.50 **SILVER BULLET**  
Tanquery10, Kummel, Fresh Lime  
.....

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drinks

## COFFEE

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2.00 / Espresso,  
2.75 single / double

2.00 / Macchiato,  
2.75 single / double

3.50 Mocha

2.75 Cappuccino

2.75 Latte

3.00 Hot chocolate

## INFUSION

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3.00 Jasmine Pearls

3.00 English Breakfast

3.00 Organic Chamomile

3.00 Organic Peppermint

3.00 Jade Tips Green Tea

3.00 Lapsang Souchong

3.00 Vanilla Black

3.00 Classic Earl Grey

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