



## COFFEES

MONOGRAM COFFEE	3.50
ESPRESSO	4.50
AMERICANO	4.50
MACCHIATO	4.50
CAPPUCCINO	5.00
LATTE	6.00
ORGANIC SENCHA	5
ORGANIC HOIJCHA	5

## APERITIFS

HOUSE MADE LIMONCELLO 10Z	7
TAWNY PORT 10YR	8
CARDAMAMARO 10Z	9
MAROLO MILA CHAMOMILE GRAPPA 10Z	11

## DESSERTS

<b>RHUBARB CRISP</b>	12
pistachio-oat crumble, Greek yogurt mousse, elderflower	
<b>BASQUE CHEESECAKE</b>	12
seasonal fruit compote	
<b>LONDON FOG CRÈME BRÛLÉE</b>	12
<b>DARK CHOCOLATE MOUSSE</b>	12
whipped mascarpone, salted caramel, hazelnut praline	
<b>AFFOGATO</b>	8
vanilla gelato, espresso   add Amaro Nonino +2	
<b>NOTO GELATO</b>	8
locally hand crafted gelato. ask your server for today's flavours.	



# DESSERT