

DIGESTIVO

COCKTAILS

Espresso Martini 11.0
Espresso, vodka, coffee liqueur, house syrup

Caffe Menta 6.5
Branca Menta, espresso

Frangelico Frizzante 9.75
Frangelico, lime, soda

BOOZY COFFEE

Boozy Cappuccino 7.5
Milky coffee with your shot of choice

Caffe Coretto 6.5
Single espresso served with a shot of grappa or sambuca

Liqueur coffee 7.5
Americano with double cream and a shot of your choice

HOT DRINKS

Tea all £3.25	Coffee	
Yorkshire	Espresso	2.85 / 3.0
Chamomile	Macchiato	3.25 / 3.4
Earl Grey	Americano	3.25
Peppermint	Cappuccino	3.65
Fresh Mint	Latte	3.65
Green Tea	Flat White	3.65

VINI DOLCE

Served 50ml or by the bottle

Anselmi, I Capitelli IGT 2023	Garganega
Planeta, Passito Di Noto DOC 2024	Moscato
Da Vinci, Vin Santo, DOC, 2012	Trebbiano/ Malvasia
Bertani, Recioto Valpolicella DOC 2024	Corvina, Rondinella

Amaro of the Week

Branca Menta - £5.0 (25ml)

Rooty herbal bitterness with cleansing mint freshness

LIQUEUR AND SPIRITS

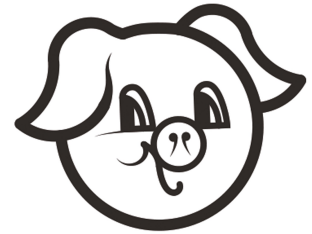
Grappa - 25ml	
Quaglia Grappa Classico	5.5
Nonino Chardonnay	8.85
Nonino Riserva 8yrs	17.2
Brandy - 25ml	
Vecchia Romagna	5.5
Villa Zarri 14 year old	11.5
Amaro - 25ml	
Montenegro, Bologna	4.5
Braulio, Lombardy	5.75
Averna , Sicily	5
Fernet - Branca, Milan	5.5
Diverse range of Italian Amaro available upon request	

Quaglia Liqueur (25ml) 5.5
Antica Distilleria Quaglia are master distillers from Piemonte Northern Italy. Four generations of the Quaglia family have practised the art of distilling to create these natural flavoured liqueurs. The perfect digestif.

Chinotto	Bergamotto
Orange Brandy (7.50)	Ciliegia
Lampone	Rabarbaro
Camomilla	Rosa
Fernet	Violette
Pino Mugo	Doppio Carvi

Lucky dip 4 for 20.0

Veneto	9	63
Sicilia	7	64
Toscana	7.2	65
Veneto	8.5	70



DOLCE

Ganache al Cioccolato (N) 9
72% cocoa Noalya dark chocolate ganache,
creme di nocciola, blackberry, candied hazelnut
Pair with Bertani, Recioto Valpolicella DOC 2024, £8.5

Cannolo (N) 9
Lemon & pistachio ricotta, lemon curd,
Blowtorched Italian meringue
Pair with, Anselmi, I Capitelli 2023, £9

Tiramisu (GF) 9
Pair with Da Vinci, Vin Santo, DOC 2012 £7.2

Torta all'Arancia (N) (VG) 9
Olive oil, polenta & orange cake, tonka bean cream
*Pair with Planeta, Passito di Noto, Moscato,
DOC 2025 £7*

Pane ai fichi con Gorgonzola 11
Fig & malt loaf, Gorgonzola picante, pink
peppercorn bread caramel, brandy
golden sultanas
Pair with Da Vinci, Vin Santo, DOC 2012 £7.2

Piatto di Dolce (N) 21
A selection platter of Stuzzi's home-made desserts
Pair with Quaglia Distillery Lucky dip, 4 liqueurs for £20.0

Piatto Di Formaggi 16
A selection of three imported Italian cheeses.
Served with pane carasau, with seasonal chutneys
and pickled vegetables.
Pair with 3 matching wines, in a 150ml wine flight. £15.0

GELATO & SORBET

Vanilli's gelato from Harrogate has been our local supplier
for many years, only the best quality ingredients are used.

Affogato 7.35
(Vegan option available)
add a shot of Frangelico (N) - £4.75

Sgroppino (ve) 7.35
Lemon sorbet paired with prosecco
Add Gin, Vodka or Limoncello for £12

Pistachio con Marmellata (N) 5.75
Pistachio gelato, Negroni marmalade, toasted pistachio
Pair with Amaro Montenegro £4.5

Vanilla 4.5

Strawberry 4.5

Ricotta & Sour Cherry 4.5

Hazelnut & Dark Chocolate 4.5

Pistachio (N) 4.75

Belgian Chocolate 4.5

Lemon Sorbet (ve) 4.5