DESSERT MENU

DOLCI · CAFFÈ · VINI DA DESSERT

TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

Every meal deserves a sweet ending — and a moment to linger. Here is ours, made by the same hands, with the same heart.

TRATTORIA CONTEMPORANEA

DI MARCIO

TO BEGIN, OR TO LINGER — A PREMIUM EXPERIENCE

The Cheese Board



Chef Patron Márcio's Cheese Board

A TRUE CHEESE EXPERIENCE

Five Premium Italian Cheeses

Before the sweetness, linger a while. **This is a true cheese experience** *— five rare and premium Italian cheeses, the kind you won't find just anywhere, served in delicate tastings — such as Formaggio al Tartufo (our prized truffle cheese), Gorgonzola aged in Parmigiano Reggiano, Pecorino allo Zafferano, Formaggio al Pistacchio and Formaggio al Pepe — finished with our house truffle honey and a delicate cracker on the side.*

Small, refined portions. Our cheeses may change with our suppliers — always an honest swap for another of the very same premium standard.

Graham's 10-Year Tawny Port	Feudo Montoni Passito Rosso	Feudo Montoni Passito Bianco
£8.20	£12.80	£11.40
100ml	*125ml*	*125ml*

THE BOARD — INDIVIDUAL £12.50 · TO SHARE £23.50

Enjoy your board with a glass of any dessert wine and **save £2**.

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THE SWEET FINISH

Dolci & Caffè

Italian classics, with a Brazilian heart — all made in our kitchen

DOLCI

Panna Cotta della Casa — £7.50

★ HOMEMADE

Gently set and sweetened the Brazilian way — with condensed milk, never refined sugar — and a secret of the house. Choose your topping: a coulis of fresh fruit, our homemade pistachio cream, or warm chocolate.

Tiramisù della Casa — £7.50

★ MADE FRESH TO ORDER

Prepared the moment you ask — the coffee freshly brewed for your tiramisù. Homemade, sweetened with condensed milk rather than sugar, with a secret of the house. Please allow us a little time — freshly made is worth the wait.

Gelato Italiano — £3.95

A single scoop of fine Italian gelato — please ask your server for today's flavours.

Affogato al Caffè — £7.90

A scoop of vanilla gelato "drowned" in a shot of hot espresso — the simplest, most beloved Italian dessert.

Every dessert £7.50. Mix two toppings together — chocolate with pistachio or fresh fruit — £8.50. Add a scoop of gelato to any dessert — £3.95.

CAFFÈ — THE ITALIAN WAY

Espresso	£3.30
Caffè Macchiato	£3.50
Caffè Latte	£4.10
Americano	£3.70
Cioccolata Calda	£4.70
Espresso Doppio	£3.90
Cappuccino	£4.10
Flat White	£4.10
Caffè Mocha	£4.70
Caffè Corretto *+ grappa / Sambuca*	£7.25

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TO CLOSE THE EVENING

Digestivi & Liquori

APERITIFS & AFTER DINNER

Mr Black's Coffee *25ml* £5.80

Averna Amaro *Siciliano · 50ml* £8.30

Campari *50ml* £6.30

Aperol *50ml* £6.30

Tia Maria *25ml* £5.30

Baileys *50ml* £6.30

Martini Rosso *50ml* £6.30

Graham's 10-Year Tawny Port *100ml* £8.20

LIQUEUR COFFEE

Baileys £8.60

French *Martell Cognac* £8.60

Jamaican *Dark Rum, Appleton* £8.60

Calypso *Tia Maria* £8.60

Irish *Jameson or Bushmills* £8.60

Each liqueur coffee served with freshly brewed coffee and lightly whipped cream — a warm, golden close to your evening.