

Fumo

BAR | CICCHETTI | RISTORANTE

Dolci



Dolci Cocktails

Pistachio
Espresso Martini
Grey Goose, Caffè Borghetti,
Pistachio Syrup, Espresso, Sugar
Nutty - Creamy - Velvety
14.50

Amoretto
Disaronno Amaretto, Lemon,
Sugar, Almond
Earthy - Silky - Mellow
12.25



Formaggi 17.75

*Our hand-picked & exclusive to San Carlo
cheese selection from Campania & Sardinia
served with Chianti jam, white fig jam &
Altamura bread*

Selva - Blu ai Mirtilli Rossi
Blue cheese cured with red wine & cranberries

Divino - Capra al Vino
*100% Italian goat cheese with a touch
of red wine Falerno del Massico*

Fenum - Vacca al Fieno
*Seasoned for 3 months in walnut wood crates
covered with organic mountain hay*

Tartufo - Pecorino al Tartufo
Sardinian Pecorino with black truffle

Erboso - Menta & Camomilla
Blue cheese enriched with mint & chamomile

*If you have a food allergy, intolerance, or coeliac disease
- please speak to your waiter or manager about the ingredients in your food and drink before you order.
Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens
where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.
A discretionary 12.5% service charge will be added to your bill.*



Scan the QR code
for allergen & calorie
information

Frangipane alla Pesca <i>peach & almond cake with a scoop of vanilla ice cream</i>	9.00
Torta Caprese <i>almond & chocolate cake with a scoop of vanilla ice cream</i>	9.00
Homemade Tiramisu	9.50
Panna Cotta <i>traditional Italian dessert with passion fruit sauce</i>	9.00

to share (2 people)

Coppa Golosa
*our giant ice cream bowl, chocolate,
hazelnut & vanilla ice cream with
Ferrero Rocher & warm Nutella sauce*
14.75

Meringata Alle Fragole
*our amazing meringata
cake with strawberries*
15.75

Dolci Cicchetti
*a selection of mini bites from today's cake
specials with a glass of limoncello*
16.75

Torta Pistacchio <i>our famous pistachio tart</i>	10.50
Torta Setteveli <i>chocolate & hazelnut cake</i>	9.00
Cannoli Siciliani <i>ricotta filled pastry with pistachio</i>	9.50
Millefoglie <i>crisp & delicate puff pastry layered with Chantilly cream</i>	8.50
Rocher San Carlo <i>hazelnut & chocolate mousse covered in nut praline</i>	9.00

Gelati

Affogato <i>vanilla ice cream & espresso - add a 25ml shot of Frangelico</i>	7.95 5.25
Selection of Italian Ice Cream <i>(choice of 3 scoops) Strawberry, Vanilla, Chocolate, Hazelnut, Chocolate Bueno, Salted Caramel Popcorn, Lemon Sorbet, Mango Sorbet</i>	8.50

Tea

English Breakfast Tea,	4.50
Earl Grey, Peppermint,	
Chamomile, Green Tea	

Coffee

Espresso	4.50
Double Espresso	4.75
Macchiato	4.50
Cappuccino	4.75
Latte	4.75
Americano	4.50
Mocha	5.25
Hot Chocolate	5.25
Liqueur Coffee	9.00

Sweet Wines

	75ml	bottle
Moscato d'Asti 75cl	6.75	45.00
Passito 50cl	10.25	40.75
Ben Ryé 37.5cl	20.00	82.00

Amaro & Digestif 25ml

Limoncello	5.25
Jägermeister	5.75
Amaro Averna	5.75
Amaro Montenegro	5.75
Amaro del Capo	6.75

Grappa 25ml

Grappa Francoli	5.00
Grappa di Barolo	7.25
Grappa di Moscato	6.00

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