



Andy Warhol

DOLCI & GELATO

CHOCOLATE & PRALINE TART 8 Cocoa pastry layered with dark chocolate ganache & praline cream.	SANGIOVESE POACHED PEAR 8 Filled with crème patisserie, toasted flaked almonds, warm chocolate sauce.
CARAMEL APPLE CRUMBLE MOUSSE 7 Cinnamon sable, topped with light apple, caramel mousse. Finished with cinnamon streusel & salted crumb.	AFFOGATO ^{GF} 7.5 Capocci vanilla soft serve, espresso, biscotti.
TIRAMISU 6.5 Classic Italian pick me up.	CHOCOLATE & CHERRY SUNDAE 7.5 Capocci vanilla gelato, amarena cherry, chocolate brownie.

COFFEE & TEA

ESPRESSO 2.2	ALTERNATIVE MILK 0.5 Almond / Coconut / Oat / Soya
MACCHIATO 2.35	ENGLISH BREAKFAST TEA 3.25
CAPPUCCINO 3.5	EARL GREY 3.25
CAFÉ LATTÉ 3.5	ORGANIC HERBAL & FRUIT TEAS 3.25 Peppermint / Green / Chamomile / Wild Berry / Redbush Decaf / Chai / Lemon & Ginger
ICED CAFÉ LATTÉ 3.5	
MASALA CHAI LATTÉ 3.5	
FLAT WHITE 3.8	
AMERICANO 3	
MOCHA 3.5	
HOT CHOCOLATE 3.5	
DELUXE HOT CHOCOLATE 3.75	

DIGESTIVO

ESPRESSO MARTINI 9 Kettle One vodka, Tia maria, Vanilla syrup, Espresso	
2012 VIN SANTO 50ML 8.75 SELVAPIANA, TUSCANY, ITALY This dessert wine is intense, rich and luscious with notes of dried peaches and apricots and a hint of spice.	
2019 KABIR MOSCATO DI PANTELLERIA 50ML 8.5 DONNAFUGATA, SICILY, ITALY Kabir is characterised by a rich and fragrant bouquet with elegant aromas of white peach, citrus zest and white flowers.	
NV GRAPPA DI AMARONE 25ML 5.5 ALLEGRIANI, VENETO, ITALY This delicately perfumed grappa is surprisingly sweet with notes of fresh cherry and red berries. The oak has rounded the spirit, making it more velvety than unaged grappa.	

Please let your server know of any allergens or dietary requirements that you may have. Although some dishes may not contain nuts, there are nuts used in the kitchen.
A discretionary 10% service charge is included on all bills and is distributed to the entire Eusebi team who work very hard to make your experience the best it can be.
Please do note that is entirely optional.