



DOLCI & GELATO

TIRAMISU 6.5 Classic Italian pick me up	WARM TOFFEE APPLE CAKE 8.5 Caramelised apples, warm toffee sauce, mascarpone cream
CHOCOLATE & CHERRY SUNDAE 8 Capocci vanilla gelato, amarena cherry, chocolate brownie	AFFOGATO [Ⓞ] (CONTAINS NUTS) 8.5 Capocci vanilla soft serve, espresso, biscotti
PASSIONFRUIT CHEESECAKE 8 Passionfruit curd, white chocolate shards.	

COFFEE & TEA

ESPRESSO 2.2	ALTERNATIVE MILK 0.5 Almond / Coconut / Oat / Soya
MACCHIATO 2.35	
CAPPUCCINO 3.65	
CAFÉ LATTÉ 3.65	SYRUPS 0.5 Caramel / Vanilla / Hazelnut
ICED CAFÉ LATTÉ 3.65	
MASALA CHAI LATTÉ 3.85	
FLAT WHITE 3.8	ENGLISH BREAKFAST TEA 3.25
AMERICANO 3.1	EARL GREY 3.25
MOCHA 3.65	ORGANIC HERBAL & FRUIT TEAS 3.25 Peppermint / Green / Chamomile / Wild Berry / Redbush Decaf / Chai / Lemon & Ginger
HOT CHOCOLATE 3.65	
DELUXE HOT CHOCOLATE 3.95	

DIGESTIVO

ESPRESSO MARTINI 10 Badachro Vodka, Tia Maria, vanilla syrup, espresso.	
BISCOTTI ESPRESSO MARTINI 11 Espresso, Almond Baileys, Badachro vodka, vanilla syrup, biscotti.	
2021 MOSCATO D'ASTI 100ML 6.25 CASCINA CASTLET, PIEMONTE, ITALY Low alcohol, with lightly foaming bubbles, aromatic, fruity and floral bouquet balanced by soft acidity. Excellent as an aperitif or a dessert wine. Delightful stone fruit and white flower aromas.	
NV GRAPPA DI AMARONE 25ML 6 ALLEGRIINI, 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.