

## DOLCI / DESSERT

<b>Crème Caramel e Mango</b> 9 <i>Crema Caramel with Mango and Hazelnut Crumble</i>	
<b>Gianduiotto</b> 9 <i>Hazelnut Gianduiotto (V)</i>	
<b>Tiramisu Classico</b> 9 <i>Venetian Tiramisu (V)</i>	
<b>Mezza Sfoglia di Fragola e Pistacchio</b> 9 <i>Strawberries and Pistacchio Cream Half Mille Foille</i>	
<b>Varietà Gelati e Sorbetti</b> 9 <i>Selection of Homemade Ice Cream and Sorbet (V)</i>	
<b>Panna Cotta allo Yoghurt, Lamponi</b> 9 <i>Yoghurt Panna Cotta with Raspberries and Almond (V)</i>	
<b>Insalata di Fragola e Panna</b> 9 <i>Strawberry Salad with Cream</i>	
<b>Selezione di Formaggi Misti Italiani</b> 12 <i>Selection of Italian Cheeses</i>	

## AFTER DINNER COCKTAILS

<b>Tiramisu Martini</b> 16 <i>Russian Standard Original Vodka, Baileys, Kahlúa, Espresso</i>	<b>Espresso Martini</b> 16 <i>Russian Standard Original Vodka, Kahlúa, Espresso</i>
<b>Honey Margarita</b> 17.50 <i>Patron Tequila Anejo, Drambuie, Lime juice, Honey</i>	<b>Rémy Mon Cheri</b> 16 <i>Remi Martin VSOP, Heering Cherry Liqueur, Kahlua, Espresso</i>

### DESSERT WINES

75ml

<b>Moscato d'Asti Frizzante, Paolo Saracco, Piemonte, 2016</b> 10 <i>100% Moscato</i>	
<b>Vin Santo del Chianti, Cantine Bonacchi, Toscana, 2006</b> 12 <i>Trebbiano, Malvasia</i>	
<b>Tokaji Aszu 5 Puttonyos, Disznoko, Hungary, 2008</b> 19 <i>Furmit, Harslevelu, Muscat Blanc</i>	
<b>Ben Rye, Passito di Pantelleria, Donnafugata, Sicilia, 2012</b> 23 <i>100% Zibibbo</i>	
<b>Chateau Rieussec, Bordeaux, France, 2009</b> 23 <i>Semillion, Sauvignon Blanc, Muscadelle</i>	

### PORT

75ml

<b>Port LBV, Quinta De La Rosa, Portugal, 2010</b> 8	
<b>Tawny Port Tonel N.12, Quinta De La Rosa, Portugal, 10Y</b> 10	

## COFFEE

<b>Espresso</b> 4.50	
<b>Double Espresso</b> 6	
<b>Macchiato</b> 4.50	
<b>Cappuccino</b> 6	
<b>Latte</b> 6	

## CAFFÈ CORRETTO

*Espresso with 10ml of one of the following:*

**Amaretto, Grappa, Sambuca, Frangelico, Baileys**

<b>Single</b> 6.50	
<b>Double</b> 8	

## TEA

<b>Corinthia Breakfast Blend</b> 6	<b>Earl Grey</b> 6.50
<b>Peppermint</b> 6	<b>Assam Bargang</b> 6.50
<b>Chamomile Flowers</b> 6	<b>Dragonwell</b> 6.60
<b>Fresh Mint</b> 6	<b>Jasmine Pearls</b> 6.50

# MASSIMO

Restaurant & Bar

(V) Vegetarian

**Food Allergies and Intolerances:** Should you have any questions regarding the content or preparation of any of our food, please ask one of our team.

All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

# MASSIMO

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