

SAMPLE MENU ONLY

DOLCI / DESSERT

- Gianduiotto**
Hazelnut "Gianduiotto" (V) 9
- Meringa al Cioccolato e Limone**
Chocolate Meringue with Lemon Sorbet and Lemon Curd (V) 9
- Tagliere di Formaggi Misti Italiani**
Selection of Italian Cheeses 12
- Piccoli Cannoli Siciliani**
Bite-sized Cannoli filled with Ricotta and Pistachio (V) 9

- Tiramisu Classico**
Venetian Tiramisu (V) 8
- Cheesecake al Mandarino**
Mandarin Cheesecake (V) 9
- Varietà di Gelati e Sorbetti Fatti in Casa**
Homemade Selection of Ice Cream and Sorbet (V) 9

AFTER DINNER COCKTAILS

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

DESSERT WINES

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| Moscato d'Asti Frizzante, Paolo Saracco, Piemonte, 2016
<i>100% Moscato</i> | 75ml
10 |
| Vin Santo del Chianti, Cantine Bonacchi, Toscana, 2006
<i>Trebbiano, Malvasia</i> | 12 |
| Tokaji Aszu 5 Puttonyos, Disznoko, Hungary, 2008
<i>Furmit, Harslevelu, Muscat Blanc</i> | 19 |
| Ben Rye, Passito di Pantelleria, Donnafugata, Sicilia, 2012
<i>100% Zibibbo</i> | 23 |
| Chateau Rieussec, Bordeaux, France, 2009
<i>Semillion, Sauvignon Blanc, Muscadelle</i> | 23 |

PORT

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|--|-----------|
| Port LBV, Quinta De La Rosa, Portugal, 2010 | 75ml
8 |
| Tawny Port Tonel N.12, Quinta De La Rosa, Portugal, 10Y | 10 |

COFFEE

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|------------------------|------|
| Espresso | 4.50 |
| Double Espresso | 6 |
| Macchiato | 4.50 |
| Cappuccino | 6 |
| Latte | 6 |

CAFFÈ CORRETTO

Espresso with 10ml of one of the following:

Amaretto, Grappa, Sambuca, Frangelico, Baileys

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|---------------|------|
| Single | 6.50 |
| Double | 8 |

TEA

- | | | | |
|----------------------------------|---|-----------------------|------|
| Corinthia Breakfast Blend | 6 | Earl Grey | 6.50 |
| Peppermint | 6 | Assam Bargang | 6.50 |
| Chamomile Flowers | 6 | Dragonwell | 6.60 |
| Fresh Mint | 6 | Jasmine Pearls | 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

Restaurant & Bar

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