

DIGESTIVI

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Selezione di Amari

Amaro Del Capo | 9

Amaro Lucano Anniversario | 9

Amaro Montenegro | 9

Amaro Farmily | 9

Cynar | 9

Sambuca | 9

Branca Menta | 9

Limoncello di Capri (organico) | 10

Aqua Vitae

Capovilla Grappa di Brunello 2010 | 22

Capovilla Distillato di Pesche | 34

Bas-Armagnac, Darroze, 20Y | 25

Bas-Armagnac, Samaroli, 1964 | 165

Hennessy Xo | 42

Nardini Riserva, 15Y | 36

Poli di Vino Arzente | 28

Poli Sassicaia, 4Y | 43

Villa Zarri Brandy, 23Y, 1994 | 30

Vini Dolci

Vin Santo, Il Borro 2013 | 21

Passito, Passerina 2017 | 12

Pedro Ximénez, 30Y | 13

Selezione di Tè e Caffè

Espresso | 4

Double Espresso | 5

Corretto (with Grappa or Sambuca) | 8

Macchiato, Cappuccino, Caffelatte | 6

Decaf | 6

Hot Chocolate | 6

English Breakfast, Earl Grey,

Green Tea, Jasmin Green,

Peppermint, Chamomile, Lemon

Verbena | 7

IL BORRO
TUSCAN BISTRO
— S —
LONDON



DOLCI TENTAZIONI

SWEET TEMPTATIONS

Torta Setteveli (D, E, N) • 14.5

Seven layers of rich chocolate and hazelnut cake adorned with a luscious chocolate glaze.

Suggested pairing | NV, 20 Years Old Tawny Port, Offley, Portugal | 15



Ricotta e Pere del Borro (D, G) • 14.5

A burst of fruity goodness with this homemade dessert filled with ricotta mousse and pear compote on a cocoa biscuit base and encased in a light chocolate shell.

Suggested pairing | 2013, Vin Santo Occhio di Pernice, Il Borro | 21



Il Borro Latte Cereali (D, E, G) • 14

A delectable Kinder treat, remastered! A rich chocolate brownie decorated with a crunchy blend of homemade puffed spelt, rice and oat cereals, and crowned with a velvety milk foam.

Suggested pairing | NV, Vino e Visciole, “Querciantica” Velenosi | 10



Torta al Formaggio Fresco (D, E, G, N) • 17.5

A delightful and rich cheesecake, infused with aromatic Tahitian vanilla pods and served with a delicious blueberry compote.

Suggested pairing | 2017, Conte Prandone, Passito Passerina | 12

Bigné al Pistacchio (D, E, G, N) • 16

A generous choux bun filled in with an indulgent whipped pistachio cream and a velvety raspberry jam, coated with a pistachio crumb.

Suggested pairing | Ben Ryé, Passito di Pantelleria, Donnafugata | 20



Tiramisù (D, E, G) • 15

An Italian classic: layers of soft and fluffy sponge finger biscuits are carefully dipped in Illy espresso coffee, decked with rich Mascarpone cheese, and topped with cocoa powder.

Suggested pairing | 2013, Vin Santo Occhio di Pernice, Il Borro | 21



Selezione di Gelati e Sorbetti (D) • 4.5 / 12.5

Our daily selection of ice creams and sorbets, featuring three flavourful options per serving. Entirely made on-site and crafted with the freshest and highest quality ingredients.



Selezione di Formaggi (D, G) • 25

Our palatable tasting selection of artisanal cheeses, paired with honey and a variety of dried fruits. Perfectly portioned for two.

Suggested pairing | NV, 20 Years Old Tawny Port, Offley, Portugal | 15