

# NOVIKOV

ITALIAN RESTAURANT

## DESSERTS

<b>MILK VALRHONA CHOCOLATE FONDANT</b> 597 kcal Warm caramel & chocolate lava cake served with vanilla ice cream. <i>Barolo Chinato, Cordero di Montezemolo, Piemonte N.V.</i>	£15.00 £19.00
<b>CLASSIC ITALIAN TIRAMISU</b> 422 kcal Coffee dipped Savoiardi, layered with mascarpone cheese & cocoa. <i>Vin Santo, Fontodi, Toscana</i>	£15.00 £28.00
<b>BANANAS ABOUT CAKE</b> *wating time – 15 mins 1,230 kcal Dulce de Leche lava cake, topped with caramel banana & peanut butter crumble, served with salted caramel ice cream. <i>Torcolato, Maculan, Veneto</i>	£22.00 £16.00
<b>FRIED MILK ICE CREAM</b> 593kcal Deep fried milk ice cream with caramelised pecans. Served with condensed milk chantilly & steamed pineapple. <i>Torcolato, Maculan Veneto</i>	£18.00 £16.00
<b>DARK CHOCOLATE COCONUT LAVA COOKIE</b> 540 kcal Served with coconut sorbet. <i>Recioto della Valpolicella, Brigaldara, Veneto</i>	£18.00 £14.00
<b>HAZELNUT PROFITEROLES</b> 445 kcal Homemade choux pastry filled with praline cream, roasted caramelised hazelnuts. Served with vanilla custard sauce. <i>Tokaj Aszú 5 Puttonyos, Oremus, Hungary</i>	£14.00 £34.00
<b>MATCHA GREEN TEA CRÈME BRULEE</b> 517 kcal Japanese matcha custard base, topped with burnt sugar. Served with guava sorbet. <i>Sauternes Cyprès de Climens, Barsac</i>	£12.00 £16.50
<b>OOPS! SIDE DOWN</b> 808 kcal Homemade ice cream on charcoal cone served with mixed berries. “Oops! I dropped the ice cream!” <i>Passito di Pantelleria Ben Rye, Donnafugata Sicilia</i>	£15.00 £24.00
<b>ORANGE CHOCOLATE CAKE</b> VE 320 kcal With Mango & Coconut Centre, served with Poached Pineapple <i>Passito di Pantelleria Ben Rye, Donnafugata Sicilia</i>	£13.00 £24.00
<b>NOVIKOV CIGAR (Limited Edition)</b> 404 kcal Gianduja mousse with praline feuilletine & whipped toffee centre <i>Vin Santo, Fontodi, Toscana</i>	£18.00 £28.00
<b>ICE CREAM</b> Choose from Vanilla, Chocolate or Pistachio 344 kcal	£3.00
<b>SORBETS</b> Choose from Lemon, Mango, or Strawberry 287 kcal	£3.00
<b>MOCHI SELECTION</b> 287 kcal <i>Chef selection</i>	£12.00

### TO SHARE

<b>DELUXE DESSERT PLATTER</b> 2665 kcal	£95.00
<b>SEASONAL FRUIT SELECTION</b> 224 kcal	£22.00

Adults need around 2000 calories a day.

## COFFEES AND TEAS

<b>Espresso, Macchiato</b>	£3.50
<b>Doppio Espresso</b>	£6.00
<b>Espresso Corretto Grappa</b>	£6.00
<b>Americano, Cappuccino, Caffelatte</b>	£4.50

### BLACK TEA

<b>ENGLISH BREAKFAST</b> From a blend of Assam’s malty strength, Ceylon’s spicy flavour and Kenya’s brightness in the cup	£4.00
<b>DECAFFEINATED ENGLISH BREAKFAST</b> A classic blend of black teas with their caffeine removed. A rich, strong infusion that can be enjoyed with or without milk	£4.00
<b>EARL GREY (India)</b> Full bodied black tea with the sweet fragrance and citrus flavour of the bergamot	£4.00
<b>MASALA CHAI</b> A blend of black tea, black pepper, cinnamon, ginger, cardamon & cloves	£4.00

### GREEN TEA

<b>HUNAN GREEN (China)</b> Hunan Green contains a loose leaf that originates from China’s Hunan Province, one of the country’s most celebrated tea-growing regions. A light green cup with the subtle fragrance of fresh tea leaves combined with a sweet and gentle aftertaste.	£5.00
<b>JASMINE PRINCESS (China)</b> A unique and subtly fragrant tea, Jasmine Princess is carefully made from spring-harvested green tea leaves. Hand-rolled into pearls and infused with night-flowering jasmine blossom.	£5.00

### HERBAL INFUSIONS

<b>STRAWBERRY &amp; MANGO</b> Hibiscus, rosehip, strawberry & apple peices, mango flavour	£4.00
<b>FRESH LEMON &amp; GINGER</b>	£4.00
<b>CHAMOMILE</b>	£4.00
<b>FRESH MINT</b>	£5.00
<b>PEPPERMINT LEAF</b>	£4.00
<b>CANARINO</b>	£4.00

### Our menu contains allergens.

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. However, we cannot fully guarantee that the food on this premises will be free from allergens.

## AMARI, GRAPPA E ACQUAVITE

Amaretto, Limoncello, Amaro Averna, Amaro Del Capo, Jägermeister, Montenegro, Mirto, Fernet Branca, Cynar, Lucano	£10.00
Goutte de Poire Williams passerille`, Laurent cazottes	£28.00
Goutte de Reine Claude dorée, Laurent cazottes	£28.00
Grappa Tremontis	£11.00
Filuferru barricato, Rau	£12.50
Grappa di Tignanello, Antinori	£19.00
Grappa di Sassicaia, Jacopo Poli 2015	£38.00
Amorosa di Dicembre, Jacopo Poli	£20.00
Grappa di Moscato, Capovilla	£26.00
Grappa di Amarone, Capovilla	£26.00
Grappa di Picolit, Nonino	£25.00
Grappa di Gavi di Gavi, la Scolca	£15.00
Grappa di Nebbiolo Invecchiata, Berta 2013	£32.00
Grappa Riserva del Fondatore, Berta 1995-97	£48.00
Grappa di Barbera, Berta	£12.00
Grappa di Camomilla, Levi	£25.00
Grappa di Recioto De Bruno, Gobetti 2009	£23.00
Grappa di Brunello San Polo, Gobetti	£30.00
Grappa delle donne selvatiche, Levi	£30.00
Grappa di Barbaresco, A. Gaja	£21.00
Grappa di Barolo 9, Marolo	£18.00

### ARMAGNAC & COGNAC

Baron de Sigognac 10 ans reserve Bas Armagnac	£14.00
Baron de Sigognac 1978 Bas Armagnac	£50.00
Assemblage 30 ans, Domaine d’Auresan	£62.00
Maxime Trijol Grande Champagne VSOP	£35.00
Martel Cordon Bleu	£40.00
Martel XO	£45.00
Leyrat Vieille Reserve XO	£35.00
Hennessy Paradis	£250.00
Remy Martin Louis XIII	£350.00
L’Or de Jean Martell	£660.00

### CALVADOS

Henry De Querville, 40%	£14.00
Dupont VSOP Pays d’Auge	£18.00
Adrien Camut 6 Ans d’âge	£20.00

### SWEET WINES AND PORTS (75ml.)

Moscato d’Asti, Saracco, Piemonte (175ml)	£14.50
Recioto della Valpolicella, Brigaldara, Veneto	£14.00
Sauternes Cyprès de Climens, Barsac	£16.50
Sauternes Château d’Yquem, 1er Cru Supérieur, Sauternes 1995	£95.00
Tokaj Aszú 5 Puttonyos, Oremus, Hungary 2013	£34.00
Vin Santo, Fantods, Toscana	£28.00
Torcolato, Maculan, Veneto	£16.00
Barolo Chinato, Cordero di Montezemolo	£19.00
Passito di Pantelleria, Ben Rye, Donnafugata Sicilia	£24.00
Pedro Ximenez Solera 1927, Alvear, Andalucia	£14.00
Port LBV, Ramos Pinto, Douro	£12.00
Port Tawny 20 Y.O. Ramos Pinto	£21.00

All prices are inclusive of VAT.

A discretionary service charge of 15% will be added to the total bill.