



## DOLCI ..... 7.95

### PANNA COTTA AI FRUTTI DI BOSCO

*Vanilla panna cotta w forest fruits*

### CHEESECAKE BASCA

*Burnt Basque cheesecake w raspberry coulis*

### SOUFFLÉ AL CIOCCOLATO FONDENTE

**Gluten-free** dark chocolate souffle w vanilla ice cream

### TORTINO AL CIOCCOLLATO

**Vegan** chocolate pudding

### TIRAMISU

*Traditional tiramisu (cointains alcohol)*

### Mamma Mia ..... 7

*Vanilla ice cream topped w hot espresso*

### TORTINA DI MELE ..... 8.5

*Apple tart w vanilla ice cream*

### Gelato ..... 6.95

*Chocolate, strawberry, vanilla, hazelnut, pistachio, Vegan salted caramel & sorbet (raspberry, lemon)*

## VINO DA DOLCE DESSERT WINE (50ML)

### 'Zibibbo' Terre Siciliane IGT, Cantine Nicosia ..... 5.95

*Rich fig, apricot and dry fruits aromas. Intense taste, warm and enveloping.*

### 'Mire' Manzoni Moscato IGT, Borga ..... 6.25

*Intense ruby red colour, cherries & liquorice. An intoxicating elixir, well balanced between sweetness & structure.*

## AFTER DINNER COCKTAILS

Irish Coffee ..... 10.5

Espresso Martini (Espresso, Vodka & Kahlua) ..... 11

Chocolate or White Chocolate (Chocolate liqueur & Vodka) ..... 11.5

## LIQUERS & DIGESTIVES (25ML) DOUBLE £10 (50ML) ..... 5.95

Amaretto, Amaro Del Capo, Amaro Del Capo Piccante, Montenegro, Limoncello, Frangelico, Averna, Strega, Sambuca, Fernet, Baileys, Cointreau, Grand Manier, Jagermeister

## BRANDY & COGNAC (25ML) DOUBLE £11 (50ML)

Vecchia Romagna ..... 5.95

V.S Courvoisier ..... 6.5

Janneau VSOP ..... 6.95

## LE GRAPPE (25ML)

Grappa ..... 5.95

Grappa Invecchiata ..... 6.5

Grappa Barolo ..... 7.5

## PORT (50ML)

Ruby ..... 5.95

Taylor's vintage ..... 7.25

## TEA POT

Breakfast tea ..... 3.5

Earl grey ..... 3.5

Green tea ..... 3.5

Peppermint ..... 3.5

Fresh mint tea ..... 3.95

Camomile flowers ..... 3.5

## COFFEE

Espresso/ Double ..... 2.3/2.5

Macchiato/ Double ..... 2.5/2.95

Cappuccino ..... 3.5

Latte ..... 3.3

Americano ..... 3.25

Mocha ..... 3.95

Hot chocolate ..... 3.95