

Dolci ~ Gelati

TIRAMISU' Our chef's interpretation of this traditional Italian dessert (n) (v)	7.99
CHEESECAKE FRUTTI DI BOSCO Buttery biscuit covered with cream cheese and lots of berries on top (n)	7.99
PANNA COTTA Homemade Panna cotta flavoured with Limoncello liqueur, served with black cherry compote	7.99
TORTA DELLA NONNA Pear and Almond tart, served with vanilla gelato crema (n) (v)	7.99
TORTINO VESUVIO A crumbly and buttery shortbread pastry cone filled with mascarpone mousse and a crunchy coffee heart (n)	7.99
AMORE ROCHER A love ball consisting of chocolate brownie, Bavarian cream and crunchy hazelnut heart (n)	7.99
MILLEVELI MANDORLE Soft cocoa sponge cake with chocolate praline, delicate vanilla heart and almond mousse (n)	7.99
AFFOGATO AL CAFFE "Sunk in coffee", gelato hazelnut topped with espresso coffee, Frangelico liqueur and crushed hazelnuts (v) (n)	7.99
SORBETTO AL LIMONCELLO Lemon sorbet topped with limoncello liqueur (v)	7.99
FORMAGGIO A selection of three traditional Italian cheeses, crostini, cheese biscuits, balsamic glaze and honey (v) (n)	9.98
GELATI A variety of flavours to tempt your palate (n) (v) (Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut, Salted caramel, Raspberry sorbet, Lemon sorbet)	3.48 per scoop

Dessert Wines

"KABIR" MOSCATO DI PANTELLERIA, DONNAFUGATA, (11.5% Vol.) SICILIA Brilliant straw yellow in colour with a golden hue, the Kabir 2019 is characterized by a rich and fragrant bouquet. The elegant aromas of nectarine, citrus zest, orange blossom and white flowers are enriched by savoury herbal nuances. The palate is ample, with a fresh acidity and minerality that balances the pleasant sweetness. The finish is long, revealing hints of pink peppercorn and nutmeg.	7.50
BRACHETTO, CASTELLO DEL POGGIO, (7% Vol.) PIEMONTE Pale ruby-red, with scents of roses and musk, harmoniously sweet, fresh and delicately fruity.	6.50
BAROLO CHINATO, CORDERO DI MONTEZEMOLO, (16.5% Vol.) PIEMONTE Barolo Chinato is a traditional Piedmont dessert wine made by the blend of Barolo wine and China liqueur. The perfect wine for a rich chocolate dessert.	9.90
VIN SANTO, CASTELLO DI ALBOLA, (16% Vol.) TOSCANA This is probably one of the best Vin Santo available, produced in the ancient lands of Castello di Albola in the heart of the Chianti area. The semi dry grapes of Trebbiano Toscano and Malvasia del Chianti give the wine a stunning amber colour and an intense aromatic bouquet typical of dried grapes and fruits.	9.90

***Price per 50 ml glass**

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts

Should you be allergic to the following ingredients, ask the advice of the manager only before ordering or eating anything.

1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide

DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU
WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF TREE NUTS OR PEANUTS