

Dolci fatti in casa

Creme caramel - 5.50
traditional creme caramel

Cheesecake - 5.50
cheesecake of the day

Profiteroles - 5.50
profiteroles

Tiramisu - 5.50
espresso coffee, cocoa, rich cream, mascarpone & savoiardi biscuits

Torta al cioccolato - 5.50
chocolate cake

Banoffee pie - 5.50
banoffee pie

Coppa della zia - 6.50
vanilla, chocolate & hazelnut ice-cream topped with chocolate

Coppa sicilia - 6.50
mandarin, lemon and strawberry sorbet with mixed fruit coulis

Gelati e sorbetti (per scoop) - 2.95
vanilla, chocolate, hazelnuts, mandarin, lemon, strawberry

Fragole con gelato - 5.50
strawberry with vanilla ice-cream

Tartufo al pistacchio - 6.50
pistachio and chocolate ice-cream gateau

Dolcetti

Panna cotta ai frutti di bosco - 3.95
panna cotta with fruit of the forest coulis

Gelato ubriaco - 4.50
chocolate ice-cream with frangelico liqueur

Formaggi

Selezione di formaggi 3.95/ 8.95 /14.95

a selection of italian cheeses served with grapes honey and crackers: seasoned pecorino, reggiano parmesan, fresh pecorino, bel paese and gorgonzola accompany your cheese course with a glass of port. Please ask your waiter for details of our range.

Caffe e infusi

Espresso - 2.75

Double espresso - 3.85

Americano - 3.85

Cappuccino - 3.85

Latte - 3.85

Hot chocolate - 3.95

Tea - 2.85
english breakfast, earl grey, fresh mint, peppermint, camomile, jasmine, fruit

Liqueur coffee - 6.75

Vini da dessert

Dindarello, Maculan - 6.95
moscato, veneto 2015

Torcolato, Maculan - 8.50
vespaiola, veneto 2011

Vin Santo del chianti classico Marchese Antinori - 10.95
trebbiano malvasia, toscana 2011

Antheres irpinoa liquoroso Mastroberardino - 7.95
grillo, campania nv

Passito di Pantelleria, Solidea - 12.50
zibibbo, sicilia 2012