



DOLCI

Tiramisu Osteria style <i>Creamy mascarpone, Savoiardi biscuit, amaretti biscuit sprinkles & crunchy cacao</i>	5
Coffee Bavarian with Bailey's ice cream <i>Coffee glazed Bavarian cream with homemade Bailey's ice cream</i>	5.95
Saffron poached pears <i>With creamy mascarpone & cinnamon ice cream</i>	5
Forest fruits Milliefoglie <i>Layered puff pastry with Chantilly cream & forest fruits</i>	5.95
Black tea chocolate fondant <i>Black tea infused dark chocolate fondant & vanilla ice cream</i>	6.25
Ice creams <i>Strawberry, chocolate & vanilla</i>	5
Osteria Cheese selection <i>Ficu: Creamy soft taste. A truly Sicilian goat's cheese specialty kept wrapped in fig leaves. Suitable for vegetarians as natural rennet is used Roccolo: It is soft & firm & crumbly all in one. It is a cow's milk cheese, original from Piedmont Gorgonzola Piccante: Sweet & round, slightly salty, with pleasant aroma from the blue veins. Originally from Piedmont.</i>	8.25

VINO DA DOLCE DESSERT WINES (50ML)

Passito liquoroso di Pantelleria, Pellegrino <i>Rich golden colour & a wonderful apricot scented notes Dessert match: pair with fruits, honey & nuts based desserts</i>	4.5
Recioto di Soave La Perlara, Ca' Rugate <i>Floral notes & hints of sultanas, dried figs, nuts & spices Dessert match: a perfect partner for cakes & pastries or blue veined cheeses</i>	5.5

LIQUERS & DIGESTIVES (25ML) 3.75

Amaretto, Montenegro, Limoncello, Frangelico, Averna, Strega, Sambuca, Fernet, Baileys, Cointreau, Drambuie

BRANDY, COGNAC & ARMAGNAC'S (25ML)

Vecchia Romagna	3.75
V.S Courvoisier	4.25
Armagnac	4.5

LE GRAPPE (25ML)

Grappa	3.75
Grappa riserva	4.5

PORT (50ML)

Ruby	3.5
Taylor's vintage	4.5

TEA

Breakfast tea	2.35
Earl grey	2.35
Gunpowder green tea	2.35
Peppermint	2.35
Fresh mint tea	2.8
Camomile flowers	2.35

COFFEE

Espresso/ Double	2./2.3
Macchiato/ Double	2.1/2.3
Cappuccino / Large	2.4/2.8
Latte	2.45
Americano	2.5
Filter	2.3
Hot chocolate	2.9 5