



## DOLCI

### TIRAMISU OSTERIA STYLE

*Creamy mascarpone, Savoiardi biscuit & crunchy cacao*

### PANNA COTTA

*Vanilla panna cotta w forest fruits*

### CANNOLO OSTERIA

*Sicilian short crust pastry topped with sweet ricotta cheese, pistachio ice cream*

### HOMEMADE PROFITEROLES

*Filled with dark chocolate pasticceria cream*

### PESCA

*Roast peach, almond panna cotta & raspberries*

### Ice creams

*Strawberry, chocolate & vanilla*

### Osteria Cheese selection

**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

**Parmigiano Regiano DOP Aged 24 months:** Fragrant, tangy, fruity/ nutty taste. From Emilia Romana.

**Blu Bottera:** Soft, slightly marbled. Covered by a delicate flowery edible crust. Complex flavour. Originally from Piedmont.

## VINO DA DOLCE DESSERT WINES (50ML)

### Passito liquoroso di Pantelleria, Pellegrino

*Rich golden colour & a wonderful apricot scented notes*

*Dessert match: pair with fruits, honey & nuts based desserts*

### Recioto di Soave La Perlara, Ca' Rugate

*Floral notes & hints of sultanas, dried figs, nuts & spices*

*Dessert match: a perfect partner for cakes & pastries or blue veined cheeses*

## LIQUERS & DIGESTIVES (25ML)

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

## BRANDY, COGNAC & ARMAGNAC'S (25ML)

Vecchia Romagna

V.S Courvoisier

Armagnac

## LE GRAPPE (25ML)

Grappa

Grappa riserva

## PORT (50ML)

Ruby

Taylor's vintage

## TEA

Breakfast tea

Earl grey

Gunpowder green tea

Peppermint

Fresh mint tea

Camomile flowers

Rooibos "Red Bush"

## COFFEE

Espresso/ Double

Macchiato/ Double

Cappuccino / Large

Latte

Americano

Filter

Hot chocolate