



DOLCI 6.25

TIRAMISU ALLA NOCIOLA

Fabio's traditional tiramisu w hazelnut twist

CHOCOLATE BROWNIE

Lorenzo's chocolate brownie, raspberry sauce & Calvados ice cream

UPSIDE DOWN APPLE TART

Apple tart with cinnamon ice cream

HOMEMADE PROFITEROLES

Filled with pasticceria cream

BANOFFEE PIE

Pasquale's famous banoffee pie

PANNA COTTA

Dark chocolate & Baileys panna cotta

Osteria Cheese selection 8.25

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 Valtaleggio: delicate buttery texture toward the outside while the center remains white and crumbly. Intense, sweet & tangy. North Milan
Parmigiano Regiano DOP Aged 24 months: Fragrant, tangy, fruity/ nutty taste. From Emilia Romana.

Rosso Imperiale: blue-veined cow's milk cheese with a piquant flavour, its piquantness is softened by a mild and pleasant taste. From Lombardy

ICE CREAMS 6

Strawberry, chocolate & vanilla

VINO DA DOLCE DESSERT WINES (50ML)

Passito liquoroso di Pantelleria, Pellegrino 4.75

Rich golden colour & a wonderful apricot scented notes

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

Bukkuram Sole D'Agosto, Renato de Bartolli 5.95

Notes of ginger, bergamot & candied fruits. Soft & elegant w long floral finish.

Dessert match: a perfect partner for cream filled cake & pastries or chocolate

LIQUERS & DIGESTIVES (25ML) 3.75

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

BRANDY & COGNAC (25ML)

Vecchia Romagna 3.75

V.S Courvoisier 4.25

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

Rooibos "Red Bush" 2.35

COFFEE

Espresso/ Double 2./2.3

Macchiato/ Double 2.1/2.35

Cappuccino / Large 2.45/2.8

Latte 2.45

Americano 2.5

Filter 2.3

Hot chocolate 2.95