



DOLCI 7.5

PANNA COTTA CON CREMA AL PISTACCHIO

Pistachio panna cotta

CHEESECAKE AL FRUTTI DI BOSCO

Forest fruits cheesecake

CIOCCOLATO FONDENTE

Chocolate fondant w vanilla ice cream

PROFITEROLES

Italian pastry filled w cream & topped w chocolate melt

CRÈME BRÛLÉE D' INVERNO

Mandarin & cinnamon CRÈME BRÛLÉE

TIRAMISU

Traditional tiramisu

Gelato 6.95

Chocolate, Strawberry, vanilla & seasonal sorbet

Osteria Cheese selection 9.5

VINO DA DOLCE DESSERT WINE (50ML)

Moscato D'Asti DOCG 'I Morelli', Dezzani 5.25

Honey, sage & white fruit

'Zibibbo' Terre Siciliane IGT, Cantine Nicosia..... 5.95

Rich fig, apricot and dry fruits aromas. Intense taste, warm and enveloping.

'Negrino' Aleatico IGT, Leone De Cassis 6.25

Intense red colour w purplish highlights. Intense bouquet w notes of roses and berries.

AFTER DINNER COCKTAILS

Espresso Martini (Espresso, Vodka & Kahlua) 11

Chocolate or White Chocolate (Chocolate liqueur & Vodka) 11.5

LIQUERS & DIGESTIVES (25ML) DOUBLE £10 (50ML) 5.95

Amaretto, Amaro Del Capo, Amaro Del Capo Piccante, Montenegro, Limoncello, Frangelico, Averna, Strega, Sambuca, Fernet, Baileys, Cointreau, Grand Manier, Jagermeister

BRANDY & COGNAC (25ML) DOUBLE £11 (50ML)

Vecchia Romagna 5.95

V.S Courvoisier 6.5

Janneau VSOP 6.95

LE GRAPPE (25ML)

Grappa 5.95

Grappa Invecchiata 6.5

Grappa Barolo 7.5

PORT (50ML)

Ruby 5.95

Taylor's vintage 7.25

TEA POT

Breakfast tea 3.5

Earl grey 3.5

Green tea 3.5

Peppermint 3.5

Fresh mint tea 3.95

Camomile flowers 3.5

COFFEE

Espresso/ Double 2.3/2.5

Macchiato/ Double 2.5/2.95

Cappuccino 3.5

Latte 3.3

Americano 3.25

Mocha 3.95

Hot chocolate 3.95