

DOLCI

Tiramisú 10

Our classic version with Marscarpone cheese and Real Italian Coffee!

Bignè al Cioccolato, Mandorle e Ganache al Fondente 14

Bignè Filled with Milk Chocolate Mousse, Almonds, and Dark Chocolate Sauce.

Panna Cotta con Caramello al Balsamico, Fichi e Popcorn 11

Panna Cotta with Balsamic-Caramel sauce, Figs and Popcorn

Cheesecake Scomposta ai Frutti Rossi 10

Deconstructed Cheesecake with Buffalo Ricotta Mousse, Italian Shortcrust Crumble and Red Fruits

Soufflè al Cioccolato Fondente (12min) 14

75% Dark Chocolate Soufflè with warm Creamy Centre served with Vanilla Gelato

Sgroppino 11

Lemon Gelato, Prosecco and Vodka... an Italian Classic!

Affogato 8

One scoop of vanilla gelato served with a shot of espresso coffee

Italian Gelato 7

Two scoops, ask our team for the daily selection!

Selezione di Formaggi 18

Selection of fine Italian cheeses served with marmalade, dry fruits and toasts

VINI DA DESSERT

Recioto della Valpolicella 9

Passito di Pantelleria 8

AFTER DINNER LIQUORS/SPIRITS

Amaretto 7

Home-Made Limoncello 7

Amaro (Del Capo/Averna/Montenegro/Cynar/Fernet-Branca) 7

Sambuca 7

Grappa Bianca/Barricata 7

Scotch Whisky 7.5

Brandy 7

CAFFÈ E THÈ

Espresso 3.50

Espresso Macchiato 4

Doppio Espresso 4.80

Caffè Lungo 4.50

Cappuccino 4.50

Caffè Latte 4.50

Decaffeinated 0.50

Selection of thee bags, Fresh Mint or Fresh Ginger 4.50



***Please inform our floor staff of any allergies and/or intolerances**