

DESSERTS

Tiramisú. 6,5€ 1,2,5

Biscuit Selection. 5,5€ 1,2,4,5

Sfizio al Limone, almond dacquoise, lemon chantilly, sponge cake, lemon gelee and italian meringue. 7,8€ 1,2,5

Mousse ai tre cioccolati, triple chocolate mousse and almonds brittle. 8€ 1,2,4,5

Cantucci e Vin santo 7.5€ 1,2,4,5,14

Amaretti e Primitivo passito 7.5€ 1,5,14

Affogato al caffè 7€ 2

Ice cream 6.5€ 2,4

All our desserts are homemade daily by our pastry chefs.

Please inform your server of any food allergies or ask for a menu including allergen information. Note that although we take every care in our food preparation, we cannot guarantee that our dishes do not contain allergens. All beef, pork and lamb served is Irish. All our eggs come from happy Irish free-range hens. We apply a 10% service charge for parties of 4 or more. All of the service charge is shared among the staff. All our dishes are prepared from scratch, please allow for preparation time.

DESSERTS WINES

Albana di Romagna, golden colour, floral nose, dried apricot, orange peel with hints of nuts 6

Primitivo passito, dark ruby red intense almond flavours, with wild cherry notes and a luscious sweet finish 6.5

“Avra” Cannonau passito, baked black fruit, dried prune, hint of white pepper and liquorice, lightly tannic and a long jammy finish 6.5

AMMAZZACAFFÉ

grappa di nebbiolo barricata 5.30 / grappa barricata Bertagnolli 6 / Sambuca 4.90 / Limoncello 4.50 / Amaro Averna 4.90 / Montenegro 4.80 / Borsci San Marzano 4.50 / Amaretto 4.70 / Cynar 5 / Vecchia Romagna 4.90 / Amaro del capo 5.40 / Mirto 5.50

EXTENSIVE SELECTION OF COFFE AND TEAS.

Espresso, espresso macchiato, caffè corretto (sambuca, grappa, amaretto), cappuccino, latte, flat white, black coffe, mocha, breakfast tea, herbal tea.



feel like in italy