

DESSERTS

Tiramisù Mousse ^{1,2,4,5,6} **7,5€**

Macaron Selection ^{1,2,4,5} **6.5€**

Milk Chocolate Bavarese, wired with white chocolate and Rocher glaze, pecan praline inserts, and almond tart base ^{1,2,4,5} **8.5€**

Chocolate and coconut sponge cake, lemon cremeux, and raspberry coulis. ^{V, GF, DF, 4, 5} **8.5€**

Cantucci e Vin santo ^{1,2,4,5,14} **8€**

Affogato al caffè. ^{GF, 2} **7.9€**

Ice cream. ^{GF 2, 4} **7€**

All our desserts are homemade daily by our pastry chefs.

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.

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 by glass

“Kentales” Moscato di Sardegna,

Floral notes, honey, dried fruit, and herbs.

Balanced, long finish. ¹⁴ **8,5€**

“L’Indagato” Moscato Floral, fruity,

crispy, and long grapey finish. ¹⁴

7,5€

Recioto della Valpolicella, Mazzi

Intense plum, blackberry jam flavours,

luscious spicy finish. ¹⁴ **7.5€**

“Avra” Cannonau passito. Baked

fruit, dried plum, bit tannic, hint of pepper and liquorice.

¹⁴ **6.9€**

AMMAZZACAFFÉ

grappa di nebbiolo barricata 5.50€ / grappa barricata Bertagnolli 6.25€ / Sambuca 5€ / Limoncello 4.90€ / Amaro Averna 5.20€ / Montenegro 5€ / Borsci San Marzano 5€ / Amaretto 5€ / Cynar 5.20€ / Vecchia Romagna 5€ / Amaro del capo 5.50€ / Mirto 6€

AFTER-DINNER

Espresso Martini **10€**

Negroni **11€**



feel like in italy