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## Dessert

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Tiramisù Mousse 1,2,4,5,6.	8€
Biscuits Selection 1,2,4,5.	6,50€
Milk Chocolate Bavarese, wired with white chocolate and Rocher glaze, pecan praline inserts, and almond tart base. 1,2,4,5.	8,50€
Chocolate and coconut sponge cake, lemon cremeux, and raspberry coulis. V, GF, DF, 4, 5.	8,50€
Cantucci e Vin santo 1,2,4,5,14.	8,50€
Affogato al caffè. 2, 4,5.	7,90€
Ice cream. 2, 4,5.	7,50€

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## Extensive Selection of Coffe ad Teas

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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.

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## Dessert Wines by glass

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Il Muffato IGT Toscana	
NOTES: Floral, orange blossoms, honey, distinctive Botrytis notes. 14	7€
Thea Albana Passito "BIO"	
NOTES: Floral, dried apricots, orange peel and hints of nuts. 14	7,50€
"L'Indagato" Moscato	
NOTES: Floral, fruity, crispy, and long grapey finish. 14	7,50€
Recioto della Valpolicella, Mazzi	
NOTES: Plum, blackberry jam flavours, luscious spicy finish. 14	8€

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## Ammazzacaffè

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Liqueurs:

Sambuca 5€ / Limoncello 4.90€ /  
Amaro Averna 5.20€ / Montenegro 5€ /  
Jagermeister 5€ / Amaretto 5€ /  
Baileys 5.00€ / Vecchia Romagna 5€ /  
Amaro del capo 5.50€ / Mirto 6€ .

Grappas:

Grappa di Nebbiolo Barricata 5.50€  
Grappa di Moscato 5.50€  
Grappa al Genepy 5.50€  
Grappa barricata Bertagnolli 6.25€

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## After-Dinner

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Espresso Martini	10€
Italian Coffe (Amaretto, Coffe and fresh cream)	10€
Negroni	11€
Gin and Tonic	11€