

RESTAUR



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DESSERT & FORTIFIED WINES

	75ML
PASSITO DI PANTELLERIA CARLO PELLEGRINO SICILY Dried Fruits Apricots Intense	8.6
VIN SANTO DEL CHIANTI BONACCHI TUSCANY Caramelised Orange Apricot	9.6
IO YEAR OLD TAWNY PORT BARROS DOURO Dried Fruit Caramel Nutty	9

HOT BEVERAGES

SELECTION OF TEAS	3.5
ESPRESSO	3
ESPRESSO MACCHIATO	3
DOUBLE ESPRESSO	4
CAPPUCCINO	4
CAFFE LATTE	4
HOT CHOCOLATE	4
FRESH MINT TEA	4
IRISH COFFEE	11.5
Coffee, Fresh Cream and Whiskey	

Other Liqueur Coffees available on request

DOLCE

CLASSIC TIRAMISU Traditional homemade made with Italian classic liqueurs	9.5
STRUDEL DI MELE Hot apple strudel served with vanilla ice cream	9.5
HOMEMADE CHOCOLATE BROWNIE Chocolate Brownie served warm with a scoop of vanilla ice cream	9.5
CRÈME BRÛLÉE Crème brûlée served with fresh berries	9.5
CHEESECAKE DEL GIORNO Homemade cheesecake of the day – please ask	9.5
WILD BERRY PANNA COTTA An Italian dessert of sweetened cream thickened, served with white berry coulis and shortbread biscuit	9.5
AFFOGATO Vanilla ice cream with hot Expresso coffee	9.5
GELATO MISTO 3 scoops of Italian ice cream	9.5
SORBETTI MISTI Sorbet Selection - lemon, raspberry & mango	9.5
SGROPINNO Lemon sorbet with ice cold vodka	13.5

FORMAGGIO

FORMAGGIO MISTO

Selection of Italian cheeses with crackers, chutney and fresh fruit

16.5

SERVICE IS NOT INCLUDED