



DESSERTS

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TIRAMISU (M, E, G)

7,95

Tiramisu is a traditional Italian dessert with ladyfingers soaked with coffee & liquor. Layered with a whipped mixture of sugar, eggs and sweet mascarpone cheese, sprinkled with cocoa

PROFITEROLE (M, E, G)

7,95

Soft choux pastry filled with vanilla Chantilly cream and covered with chocolate cream, served with chocolate sauce and whipped cream

VEGAN OPTIONS (V)

Vegan dessert of the day

7,95

TARTUFO

7,95

A traditional Italian dessert that originated in Pizzo, Calabria. Tartufo is made with a ball of gelato. Choose one flavour from below

Scuro (M, E, G, SO, T)

Creamy ice cream surrounded by a layer of chocolate hazelnut ice cream covered in cocoa powder and crunchy hazelnut pieces

Add Extra shot of coffee 1,95

Amaretto (M, E, G, T)

An amaretto core covered with vanilla ice cream and rolled in crushed amaretto pieces

Add Extra shot of coffee 1,95

Limone e Limoncello (M, E, G)

Refreshing lemon gelato filled with the typical Limoncello liquor made with lemons from the amalfi coast

Pistachio (M, E, G, T)

Pistachio and almond gelato covered with pistachio crumb and filled with pistachio

Add Extra shot of coffee 1,95

Bianco (M, E, G)

Coffee ice cream centre surrounded by 'panna' cream ice-cream and covered with crushed meringue pieces

Add Extra shot of coffee 1,95

HOT BEVERAGES

ESPRESSO

2,25

DOUBLE ESPRESSO

3,25

ICED ESPRESSO

3,45

ICED CAPPUCCINO

3,45

CAPPUCCINO

3,45

LATTE

3,45

LIQUOR COFFEE

6,95

Baileys, Jamesons or Brandy

AMERICANO

3,35

FLAT WHITE

3,45

HOT CHOCOLATE

3,95

TEA

2,95

English breakfast, Earl Grey, Forest Fruits, Chamomile, Mint, Green Tea

ALLERGY INFORMATION



GLUTEN



CELERY



TREE NUT



FISH



SOY



SESAME



PEANUTS



CRUSTACEANS



EGGS



MOLLUSCS



MILK



MUSTARD



SULPHUR DIOXIDE
SULPHITES



LUPIN

"Please let us know if you have any dietary requirements, however we are unable to guarantee dishes are completely allergen free"