



### TIRAMISU 9.95

Coffee soaked savoiardi, rich mascarpone & flavoured with a hint of Marsala

### LA PERA AL CIOCCOLATE 9.95

Homemade chocolate brownie with tender pieces of pear inside & topped with vanilla ice cream

### AFFOGATO 9.95

A scoop of vanilla ice cream drowned in a shot of hot espresso

Add Amaretto 14.95

### FRIZZANTE AL LIMONE 11.95

Homemade limoncello & Prosecco poured over a scoop of lemon sorbet

### BANOFFEE 9.95

Buttery biscuit base topped with layers of caramel, banana & cream

### PROFITEROLES 9.95

Homemade filling, bed of cream & topped with chocolate sauce

### ETON MESS 9.95

Crushed meringue blended with fresh whipped cream & fresh strawberries

### VANILLA & CHOCOLATE ICE CREAM 8.95

Topped with a layer of fresh whipped cream & chocolate sauce

A discretionary 12.5% service charge will be added to all bills.

Food allergy information available on request

# Digestifs

## CAFFÈ CORRETTO 7

Espresso shot served with a side of Campari or Grappa

## LATE HARVEST SAUVIGNON BLANC 6

This dessert wine is aged in French oak for four months to add more complexity. Sweet  
with notes of honey, peach & citrus  
50ml

## PORT 6

An explosion of fresh red fruit flavours  
50ml

## MARSALA 6

From Sicily's oldest family owned producer, notes of rich caramel & toasted almonds  
50ml

## LIQUEUR COFFEES 12.50

Italian  
Baileys  
Irish  
Calypso  
French  
All 50ml

## AMARO 8

Made from 33 herbs, spices, flowers & fruit  
50ml

## HOMEMADE LIMONCELLO 8

Made in house with lemons & love  
50ml