

VENERDI

cucina italiana

HOMEMADE DESSERTS

TIRAMISU	6.5	BANOFFEE PIE	6.9
Our traditional Tiramisu		Bananas, cream and toffee, combined on a buttery biscuit base	
CHEESECAKE	6.9	PANNA COTTA	6.9
Classic cheesecake with a biscuit base topped with strawberry sauce		Panna cotta with strawberry coulis and wheat crunch	
PROFITEROLES	7	AFFOGATO	6.9
Choux pastry filled with vanilla cream topped with chocolate cream		Vanilla ice cream with double espresso coffee	
TORTINO AL CIOCCOLATO	7.5	CHEESE BOARD	8
Chocolate fondant		Selection of Italian cheese, fruit paste and biscuit	
ASSORTED ICE CREAM	6.9		
Pistachio / vanilla / chocolate			

LIQUEURS & DIGESTIFS 5

Chambord	Giffard	Kahlua	St germain
Malibu	Mirto	Martini	Limoncello
Dissarono	Passoa	Grappa	Jagermeister
Campari	Frangelico	Sambuca	Amaro Montenegro

AFTER DINNER

ESPRESSO MARTINI	9.5	ALEXANDER	9.5
Vodka, espresso, brown sugar, Kahlua		Cognac, Kahlua, double cream with crushed ice	
LIQUEUR COFFEE	9.5	DESSERT WINE ^{125ml}	6.5
Irish whisky / Baileys / Tia Maria / Cointreau, with cream		Moscato D'asti, Moncucco Docg, Fontanafredda	

COFFEE

CAPPUCCINO / LATTE	3	HOT CHOCOLATE	4
AMERICANO / FLAT WHITE	2.8	VANILLA SHAKERATO	4.5
ESPRESSO / MACCHIATO	2.4		

SELECTION of TEA 2.8

English Tea / Earl Grey / Fresh Mint / Chamomile / Green Tea / Peppermint