

## HOMEMADE DESSERTS

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

## LIQUEURS & DIGESTIFS 5

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

## AFTER DINNER

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

## COFFEE

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

## SELECTION of TEA 2.8

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