



Dessert Menu

Homemade Traditional Tiramisù 16.5

With mascarpone cheese and berries compote

Classic Vanilla Panna Cotta 15.5

With berries compote and praline

Pistacchio Cannoli (2pc) 14.5

House of Chocolate 18.5

Chocolate mud cake, chocolate gelato, chocolate mud and berries compote

Apple Pie 16.5

With butterscotch sauce and strawberry sorbet

Affogato Classico 13.5

Vanilla gelato with espresso
Add Frangelico/Nocello/Baileys/Tia Maria +7

Gelato/Sorbet Cup (3 scoops) 15

Ask staff for available flavours

CHEESE BOARD

Grana padano, brie, taleggio, gorgonzola with honey, grissini and condiments 45.5

DESSERT COCKTAILS

Lemon Pie 20

Vodka, limoncello, nocello, vanilla, and lemon cream

Hazeltini 22

Spiced rum, coffee liqueur, baileys, hazelnut syrup, and espresso

Irish Coffee 23

Irish whiskey, Long black, one table spoon brown sugar, fresh cream

DESSERT WINE

Yalumba Antique Tawny (Port) 375ml 38

Valdespino Pedro Ximenez Yellow Label (Sherry) 750ml 42

ITALIAN DIGESTIVES

Frangelico, Nocello, Limoncello, Tia Maria 10

Sambuca- Black & White 11

Amaro Montenegro 12

SINGLE MALT WHISKY

Talisker 10 Year Old 13

Laphroaig 10 Year Old 13

Glenmorangie 10 Year Old 13

The Macallan 12 Year 16

Cragganmore 12 Year Old 16

Caol Ila 12 Year Old 16

Oban 14 Year Old 17

Dalwhinnie 15 Year Old 18

Glenmorangie Extremely Rare 22

GRAPPA

Nonino Grappa Vendemmia 11

Nonino Moscato Grappa 13

COGNAC

Hennessy Vs 12

Remy Martin Vsop 14

Hennessy Xo 22

Honeysuckle