
Dessert

Tiramisù 1,2,4,5,6, 13. 8€

Hazelnut mousse and apricot
Hazelnut mousse, apricot insert, gianduja
whipped ganache, crumble, apricot compote. 9€
1,2,4,5

Vegan chocolate brownie.
Walnuts brownie, chocolate soil, mix
berry compote, fresh mix berry fruit. 8,50€
4

Cantucci e Vin santo 1,2,4,5,14. 8,50€

Affogato al caffè. 2, 4,5. 7,90€

Ice cream. 2, 4,5. 7,90€

Extensive Selection of Coffe and Tea

Espresso 2,5€/ espresso macchiato 2,6€/
caffè corretto (sambuca, grappa, amaretto)
3,5€/ cappuccino 3€/ latte 3€/ flat white 3€/
black coffe 2,5€/ mocha 3,7€/
breakfast tea, herbal tea, camomile. 3€

Please inform your server of any food allergies.

**Note that although we take every care in our
food preparation, we cannot guarantee that our
dishes do not contain allergens.**

**All our dishes are prepared from scratch,
please allow for preparation time.**

**All beef, pork and lamb served is Irish. All our
eggs come from happy Irish free-range hens.**

**We apply 10% service charge for parties of 4
or more. All of the service charge is shared
among staff.**

Dessert Wines by glass

Il Muffato IGT Toscana 7€

NOTES: Floral, orange blossoms, honey, distinctive
Botrytis notes. 14

Thea Albana Passito "BIO" 7,50€

NOTES: Floral, dried apricots, orange peel and hints
of nuts. 14

Recioto della Valpolicella, Mazzi 8€

NOTES: Plum, blackberry jam flavours, luscious
spicy finish. 14

"Moscato della Torre" Moscato di Noto 8,25€

NOTES: Greatly balanced dessert wine, packed with
fresh fruit and spice. 14

Ammazzacaffè

Liqueurs:

Limoncello 4.90€

Sambuca 5€

Montenegro 5€

Jagermeister 5€

Amaretto 5€

Baileys 5€

Amaro del capo 5.50€

Mirto 6€ .

Grappas:

Grappa di Nebbiolo Barricata 5.50€

Grappa di Moscato 5.50€

Grappa al Genepy 5.50€

After-Dinner

Espresso Martini 10€

Italian Coffe (Amaretto, Coffe and fresh cream) 10€

Negroni 11€

Gin and Tonic 11€