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## Dessert

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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

Orange and mascarpone tartlet.  
Candied orange coulis and mascarpone  
sable tartlet on dark chocolate 8,50€  
Gluten free 2, 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€

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## Extensive Selection of Coffe and Tea

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Espresso 2,9€  
doppio espresso 3.90  
espresso macchiato 3,10€  
caffè corretto (Sambuca, Grappa, Amaretto) 3,90€  
cappuccino 3,70€  
latte 3,90€  
flat white 3,70€  
black coffe 3€  
mocha 4,25€  
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.**

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## Dessert Wines by glass

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Il Muffato IGT Toscana 7,50€

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 8,50€

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

"Rosis" Moscato Rosa 8,75€

NOTES: Floral notes, nutmeg. Delicate sweetness, pleasant fruity acidity.. 14

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## Ammazzacaffè

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Liqueurs:

Limoncello 5€

Sambuca 5,20€

Montenegro 5,20€

Jagermeister 5,20€

Amaretto 5,20€

Baileys 5€

Amaro del capo 5.70€

Mirto 6,20€

Grappas:

Grappa di Nebbiolo Barricata 5.90€

Grappa di Moscato 5.90€

Grappa al Genepy 5.90€

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## After-Dinner

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Espresso Martini 11€

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

Negroni 12€

Gin and Tonic 11€