DOLCI E GELATI

TORTA DI FORMAGGIO V 10.95
Honeycomb Cheesecake served with Salted Caramel Sauce, Fig & Honey Ice Cream.
Recommended Dessert Wine: Dindarello (50ml) (Italy) 11.00

PANNA COTTA ALLA VANIGLIA V GFO 10.95
Vanilla Pannacotta, Fruit of the Forest Compote, Almond Biscotti.
Recommended Dessert Wine: Monte Faustino Recioto Della Valpolicella Classico (50ml) (Italy) 12.50

TORTA AL CIOCCOLATO E LAMPONE VG 10.95
Chocolate & Raspberry Torte, Raspberry Sorbet.
Recommended Dessert Wine: Crociani Vin Santo Di Montepulciano (50ml) (Italy) 12.00

ENNIO'S TIRAMISU – HOUSE SPECIALITY V 10.95
Finger Biscuits Soaked in Coffee, layered with Mascarpone Cheese, Cocoa Powder.
Recommended Dessert Wine: Chateau Ramon, Monbazillac(50ml) (France) 10.50

AFFOGATO GFO 10.95
Vanilla Ice Cream with Espresso & your choice of Liqueur: Tia Maria, Baileys or Amaretto – more Liqueurs available

SGROPPINO V GF 14.95
Traditional Venetian Cocktail, Prosecco, Vodka, Lemon Sorbet

GELATI E SORBETTI V GF 10.50
A Selection of Locally made Ice Creams or Sorbets (3 scoops)
ICE CREAMS: *Vanilla Pod / Strawberry / Chocolate Chip/ Rum & Raisin / Pistachio/Coffee Mocha Swirl / Salted Caramel / Fig & Honey / Vegan Vanilla.*
SORBETS: VG *Raspberry / Lemon / Champagne.*

Coffee and Tea

Americano / Espresso / Decaf Coffee	*4.50*
Doppio Espresso / Cappuccino / Latte	*5.50*
Selection of Teas	*4.00*
Hot Chocolate	*6.00*
Liqueur Coffee	*12.50*

^Baileys, Tia Maria, Irish, Brandy, Cointreau, Drambuie, Amaretto

Dessert Wine

Chateau Ramon (50ml)	*10.50*
Vin Santo Crociani (50ml)	*12.00*
Recioto della Valpolicella (50ml)	*12.50*
Dindarello (50ml)	*11.00*

Please ask the waiter for our extended choice of drinks

Vegan VG | Vegetarian V | Gluten-Free GF | Gluten-Free Option GFO

Although we take every precaution, we cannot guarantee that our ingredients are free from nuts. If you have any food allergies or dietary requirements. Please inform a member of our team before ordering.