



I DOLCI

TIRAMISU 18



Coffee, mascarpone, cocoa

BABÀ 18



Traditional Neapolitan cake, yuzu custard, vanilla ice cream

CHOCOLATE TART 20

54% chocolate ganache, popcorn ice cream, fairy floss (Black truffle + 5)

GELATI 15

A selection of three seasonal ice creams

PANNACOTTA 16

Passionfruit puree, crumble

AFFOGATO 12

Espresso, vanilla ice cream, (Baileys +8)

BEVANDE

COFFEE 6

TEA 6

GRAPPA

SAN LEONARDO BIANCO 32

SAN LEONARDO EXTRA VECCHIO 32

AMARI

MONTENEGRO 16

AMARO DEL CAPO 17

AMARO LUCANO 15

AVERNA 18

SANTONI 33

DESSERT WINE

2019 MASSERIA FRATTASI PASSITO

DI MOSCATO 11 | Campania

2004 TERRE NATUZZI VIN SANTO

DEL CHIANTI 14 | Tuscany

2014 HIPPOCAMPES MUSCAT

DE FRONTIGNAN 16 |

Languedoc-Roussillon, France

LIQUEUR

BAILEYS 12

DISARONNO 16

FRANGELICO 14

NOCELLO 14

LIMONCELLO 14

ITALICUS 22

GALLIANO LIQUORE ALLA SAMBUCA 18

MOLINARI SAMBUCA 20



Please note groups of 6 people or more will incur a 10% service charge. A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.