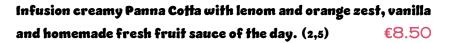
# I dolci della tradizione "Desserts"

#### Citrus PannaCotta (Glutin free)



#### Not Cannoli

Deconstructed homemade cannoli, sweet pistachio ricotta, chocolate, homemade ricotta, garnished with chocolate chips and crushed pistachio. (2,5,6) €9.00

### Chocolate brownie

Warm dark ciocolate served with scoop of vanilla ice-cream,	
chocolate syrup and coco powder. (2,4,5)	€8.50

### Torta Banoffee (Vegan)

Biscuit base topped with soft toffee glazed c	ake topped with fresh:
fruit sauce. (2)	€8.00

## Tiramisù

Lady finger biscuits deeped in Amaretto liqueur and co	offee, ma-
scarpone cheese, sprinkled with cacao. (2,5)	€8.50

### Gelato all'Italiana (Ice-cream)

Flavours: Vanilla, chocolate and strawberry (5)	€8.00
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# Affogato al Caffè

Two scoops of vanilla ice cream served with a shot of espresso (Add touch of Amaretto liquor (5.00)) (5,8) (9.00)

#### **Cheese board**

Selection of Italian cheeses, walnuts, crackers, honey and fresh grapes. (2,5,6) €15.00

# <u>Digestivi</u> (<u>After dinner liquors</u>)

Limoncello, Grappa bianca, Jägermeister, Baileys, Amaretto, Jameson Irish whiskey, Hennessy (Cognac), Sambuca, Captain Morgan (black spiced Rum), Cointreau , €6.50

# Hot drinks



#### Amaretto coffee

Amaretto Italian liquor, hot coffee, topped with fresh cream. €7.90

#### <u>Irish coffee</u>

Jameson Irish whiskey, hot coffee and sugar, topped with fresh cream. €7.90

#### **Baileys coffee**

Baileys Irish cream, hot coffee, topped with fresh cream. €7.90

#### French coffee

Brandy, hot coffee, topped with fresh cream. €7.90

#### <u>Calypso coffee</u>

Coffee liquor (Tia maria), hot coffee, topped with fresh cream. €7.90

Espresso	.€2.70
Double espresso	€3.20
Americano	.€3.40
Сарриссіпо	.€3.90
Latte	•€3.90
Flat white	••€3.70
Hot chocolate	••€4.20
Macchiato	••€3.10
Double macchiato	•€3.50
Black tea	••€3.50
Green tea	••€3.80
Peppermint	€3.80
Early grey	.€3.80