

I dolci della tradizione

“Desserts”

Citrus PannaCotta (Gluten free)

Infusion creamy Panna Cotta with lemon and orange zest, vanilla and homemade fresh fruit sauce of the day. (2,5) €8.50

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 chocolate 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 cake topped with fresh fruit sauce. (2) €8.00

Tiramisù

Lady finger biscuits deeped in Amaretto liqueur and coffee, mascarpone cheese, sprinkled with cacao. (2,5) €8.50

Gelato all` Italiana (Ice-cream)

Flavours: Vanilla, chocolate and strawberry (5) €8.00

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

Digestivi (After dinner liquors)

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

Irish coffee

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

Calypso coffee

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

Espresso.....	€2.70
Double espresso.....	€3.20
Americano.....	€3.40
Cappuccino.....	€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