

# HOMEMADE DESSERT

<b>LIMONCELLO CHEESECAKE</b> V	7.00	<b>TIRAMISU</b> V	7.00
Baked limoncello cheesecake served with strawberry compote		Traditional recipe with Savoiardi biscuits, espresso, mascarpone, cocoa and amaretto liquor	
<b>TORTINO AL CIOCCOLATO</b> GF VOA	7.50	<b>FRANGELICO PARFAIT</b> V GFO	7.50
Warm chocolate fondant, chocolate sauce and vanilla ice cream		Frangelico liqueur and hazelnut creamy parfait served with chocolate sauce and hazelnut praline	
<b>PANNA COTTA</b> GFO	7.50	<b>HOMEMADE ICE CREAM &amp; SORBET</b>	1 SCOOP 2.50
Vanilla panna cotta served with italian cherries and crushed almond biscuit		Vanilla • Strawberry • Hazelnuts	3 SCOOPS 6.50
<b>CHEESE BOARD</b> V GFO	10.00	White chocolate • Chocolate	
Selection of four Sardinian cheeses, served with salted crackers and onion chutney		Melon Sorbet • Lemon sorbet	
		SERVED WITH WAFER ROLL VOA GFO	
		<b>AFFOGATO</b> VOA GFO	8.00
		Vanilla ice cream, Amaretto Disaronno liquor and espresso	
<b>DESSERT COCKTAIL</b> GFO	9.00	<b>ESPRESSO MARTINI</b>	8.50
Why not finish your meal with our velvety smooth dessert cocktail made from Baileys, Frangelico liqueur and espresso coffee		Vodka, Kahlua, double espresso	

## TEA

ENGLISH BREAKFAST	2.50
EARL GREY	2.75
PEPPERMINT	2.75
GREEN	2.75
FRESH MINT	2.75
GINGER & LEMON	2.75

## LIQUEURS

LIMONCELLO	4.50
GRAPPA	5.00
GRAPPA BARRICATA	6.50
AMARETTO DISARONNO	5.00
BAILEYS 50ml	5.00
SAMBUCA MOLINARI	5.00
BLACK SAMBUCA	5.00
COINTREAU	5.00
GRAND MARNIER	5.00
JËGERMEISTER	5.00
MIRTO 50ml	6.00
A popular after-dinner drinkin Sardinia. Made from the wild myrtle berries.	

## BRANDY

COURVOISIER VS	4.50
VECCHIA ROMAGNA	5.00
REMY MARTIN VSOP	5.00

## COFFEE

ESPRESSO	2.45
DOUBLE ESPRESSO	2.45
AMERICANO	2.45
CAPPUCCINO	2.85
FLAT WHITE	2.85
LATTE	2.85
HOT CHOCOLATE	3.25
MOCHA	3.25

## LIQUEUR COFFEE

IRISH	6.50
TIA MARIA	6.50
AMARETTO	6.50
BRANDY	6.50
BAILEYS	6.50
COINTREAU	6.50
GRAND MARNIER	6.50
FRANGELICO	7.00
ITALIAN BRANDY	7.50

## WHISKEY & BOURBON

JACK DANIELS	4.25
MAKERS MARK BOURBON	4.50
FAMOUS GROUSE	4.50
GLENFIDDICH 12 YR	6.00
LAPHROAIG	6.00

## ITALIAN DIGESTIF LIQUEUR

<b>MONTENEGRO</b>	5.00
Bologna Est. 1885	
a secret blend of 40 botanicals, including vanilla, orange peels and eucalyptus	
<b>RAMAZZOTTI</b>	5.00
Milan Est 1815	
a secret blend of 33 herbs and roots	
<b>AVERNA</b>	5.00
Sicily Est 1868	
aromatic herbs, dried flowers, spices and liquorice	
<b>CYNAR</b>	5.00
Venezia Est. 1952	
13 herbs and plants, predominant amongst which is the artichoke	
<b>AMARO DEL CAPO</b>	5.00
Calabria Est.1865	
29 herbs, flowers, fruits and roots, including bitter orange and sweet orange peel, mandarin, liquorice and camomille	

V Vegeterian • VG Vegan • VOA Vegan Option Available • GFO Gluten free Option | Detailed allergen information is available on request.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Tables of 8 or more a discretionary service charge will be added to your bill