

DESSERTS FROM OUR KITCHEN

CASSATA NAPOLETANA (GF) 14.5

Nougat and hazelnut ice-cream with candied fruit and raspberry sauce

FLAN DI CIOCCOLATO CON FRUTTI DI BOSCO 14.5

Warm soft-centred Whittaker's chocolate pudding with berry compote and vanilla ice-cream (15 minute wait time)

SOFIA MERINGA (GF) 13.5

Demerara meringue topped with cream, passionfruit sorbet and passionfruit glaze

TIRAMISÙ DELLA CASA 14.5

Tiramisù with espresso and marsala

TRENTINO 14.5

Warm apple shortcake with mascarpone gelato and toasted almonds

GELATO 'AFFOGATO'

Vanilla ice-cream with a short black 11.5

Add a shot of 'Liquore' - sambuca, amaretto or grappa 18.5

LEMON MOUSSE 10.5

An elegant balance of light, tangy and sweet, served with baked blueberries and biscotti

TAGLIERE DI FORMAGGI 24.0

Cheeseboard from the Deli - selection of three european cheeses served with walnuts, crackers, dried fruit and quince paste

ITALIAN REGIONAL SELECTION

Limoncello | Amari Italiani | Grappa | Sambuca 12 *Digestifs*

MASSA LUBRENSE SELECTION

Nocillo | Mirtillo | Finocchietto 12 *Liqueurs*

DESSERT WINES

Moscato di Sicilia | Passito di Pantelleria 14

Montefalco Sagrantino 2015 | Scriba Passito del Veneto 16.5
Vin Santo di Montepulciano 2018

COFFEE

Espresso 4.5 *Reg. Large*

Long black | Americano | Bongo (piccolo) | Macchiato 5

Flat white | Latte | Chai latte | Cappuccino 5.5 6.5
Hot choc | Vienna

Mochaccino 6 7

Iced chocolate | Iced coffee 9

Iced latte 7

Extras: Decaf | Soy | Almond | Oat | Coconut 0.8

TEAS

English breakfast | Earl Grey | Peppermint 3.5

Green | Chamomile | Lemon, honey and ginger

HARNEY & SONS

Paris | Chocolate mint | Hot cinnamon spice 4.5

Green with coconut | Blackcurrant | Citron

Dragon pearl jasmin | Ginger (caffeine free)

