



DOLCI 6.5

SICILIAN LEMON CRÈME BRÛLÉE
Sicilian lemon infused crème brûlée

PANNA COTTA AL BAILEYS
Baileys panna cotta

CIOCCOLATO FONDENTE
Chocolate fondant w vanilla ice cream

CHEESECAKE AL FRUTTO DELLA PASSIONE
Passion fruit cheesecake

CROSTATA AI FRUTTI DI BOSCO
Filo pastry w pasticcera cream & forest berries

TIRAMISU
Classic tiramisu

GELATO (ICE CREAM & SORBET) 6
Chocolate, Strawberry, vanilla & seasonal sorbet

Osteria Cheese selection 8.5

VINO DA DOLCE DESSERT WINE (50ML)

Passito liquoroso di Pantelleria, Pellegrino 4.75
Rich golden colour & a wonderful apricot scented notes
Dessert match: pair with fruits, honey & nuts based desserts

AFTER DINNER COCKTAILS

Espresso Martini (Espresso, Vodka & Kahlua) 8.95
 Mixed Berries Sorbet Martini (Sorbet & vodka) 9.25
 Chocolate or White Chocolate (Chocolate liqueur & Vodka) 9.5

LIQUERS & DIGESTIVES 4.75

Amaretto, Montenegro, Limoncello, Frangelico, Averna,
 Strega, Sambuca, Fernet, Baileys, Cointreau, Grand Manier,
 Jagermeister

BRANDY & COGNAC (25ML)

Vecchia Romagna 4.75
 V.S Courvoisier 5.75

LE GRAPPE (25ML)

Grappa 5.5
 Grappa Riserva 6.5

PORT (50ML)

Ruby 5.5
 Taylor's vintage 6.5

TEA

Breakfast tea 2.95
 Earl grey 2.95
 Gunpowder green tea 2.95
 Peppermint 2.95
 Fresh mint tea 2.95
 Camomile flowers 2.95
 Rooibos "Red Bush" 2.95

COFFEE

Espresso/ Double 1.95/2.5
 Macchiato/ Double 2.4/2.75
 Cappuccino 2.95
 Latte 2.95
 Americano 2.75
 Mocha 2.95
 Hot chocolate 3.1