

### **Affogato**

A melody of vanilla ice-cream, Frangelico and a shot of coffee

16.5

### **Gelato Misto**

Assorted local artisan gelato

12.5

### **Torta di Cioccolato e Nocciole**

A decadent chocolate and hazelnut tart served with a scoop of gelato

14.5

### **Panna Cotta**

Vanilla flavoured panna cotta with a hint of liquorice served with cream anglaise and hazelnut praline

12.5

### **Tiramisu**

Traditional coffee trifle cake topped with a pistachio praline

14.5

### **Hot Beverages**

Italian Hot Chocolate 6.5 + a dash of liqueur 12

Assorted Coffees 4

### **Leaf Teas by 'Tea Corporation of Brighton'**

Peppermint, Earl Grey, Sencha (Green), Camomile and English Breakfast 4

### **Digestivo**

Limoncello, Averna, Sambuca Bianca, Amaro Lucano, Frangelico, Grappa, Aperol, Campari, Disaronna Amaretto, Strega, Vecchio

Amaro Del Capo, Monte Negro, Port V.O.P 12 Cognac

V.S.O.P 21

Dessert wine 7.5 glass 25 bottle

\*Please note, whilst we offer gluten free products, they may come into contact with products containing gluten during the preparation or cooking process.