



DESSERT MENU



AFFOGATO ▼

Italian vanilla ice cream and shot of espresso

£5.⁹⁵

MOUSSE AL CIOCCOLATO ▼

Dark chocolate mousse, crispy almond base,
salted caramel sauce and chocolate tuile

£7.⁹⁵

CROSTATA AL LIMONE

Sweet tartlet filled with lemon & Madagascan vanilla
patisserie cream and white chocolate, topped with a white chocolate dome
filled with more patisserie cream and wild berry coulis

£8.⁴⁵

PANNA COTTA

White chocolate & Madagascan vanilla panna cotta,
topped with black peppered strawberries, fresh basil,
lemon and extra virgin olive oil

£7.⁹⁵

PROFITEROLES ALLA NOCCIOLA

Profiteroles filled with hazelnut patisserie cream
covered in dark chocolate ganache, white chocolate
ganache and crushed hazelnuts

£7.⁹⁵

CHEESECAKE AI LAMPONI ▼

Butter biscuit base and cream cheese topping
with Campari & raspberry sauce

£7.⁹⁵

TIRAMISÙ ▼

Savoiardi sponge soaked in espresso coffee,
mascarpone and zabaione cream

£7.⁹⁵

COPPA ALL' AMARENA ▼

Italian vanilla ice cream and Amarena dark cherries

£6.⁴⁵

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE,
AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.