

DESSERT MENU





Embrace La Dolce Vita with our sweet selection of Italian favourites

TIRAMISU|5

Quintessential Italian dessert made with layers of coffee-soaked ladyfingers, creamy mascarpone, and a dusting of cocoa powder. It's rich, smooth, and delicate

GELATO | 4.5

Two scoops of your favourite ice cream flavours VANILLA [v] PISTACHIO [v] CHOCOLATE [v] MANGO SORBET [ve]

PISTACHIO SEMIFREDDO | 6.5^[v]

Classic Italian frozen dessert with a smooth, airy texture. It's rich, nutty, and served semi-frozen

PROFITEROLES | 5^[v]

Delicate choux pastry balls filled with whipped cream, and topped with a rich chocolate glaze.

CANNOLI | 3 [v]

Crispy pastry tubes filled & flavoured with either pistachio or hazelnut chocolate cream and dusted with powdered sugar. Served in pairs

nigestivo Classico

The perfect way to end a meal

LIQUEURS / AMARI | 3.5

25ml Limoncello Orancello Grappa Sardinian Mirto Crema di Limone Amaro Montenegro Amaretto Liquore Strega

COFFEE Espresso 3 | Americano 3.5

[v] Vegetarian [ve] Vegan



If you have a food allergy, intolerance or celiac disease. Please speak to a member of our staff about our products before you order. An optional 12.5% service charge will be applied to your final bill which is entirely shared between the staff, using a TRONC system.