

DOLCI

Finish the evening in style

LEMON DELIZIA v10

Layers of buttery biscuit crumb, creamy lemon cheesecake, lemon gelato and lightly blowtorched Italian meringue

AFFOGATO v7

Vanilla gelato, shot of espresso

POACHED PEAR & STRACCIATELLA v9

Poached pear served on a bed of creamy stracciatella

TIRAMISÙ v10

The unbeatable classic with a coffee & marsala syrup

GELATO TOWER v26

Pistachio soft-serve gelato topped with chopped nuts and finished with extra virgin olive oil

HACKNEY GELATO & SORBETTO VE* 4 PER SCOOP

Madagascan Vanilla / Amarena Cherry Cheesecake / Pistachio / Chocolate / Strawberry / Alphonso Mango Sorbetto / Sicilian Lemon Sorbetto /

SWEET WINES

75ml/Bottle

MOSCATO D'ASTI, G.D. VAJRA 2025

Piemonte **6/40**

MARSALA SUPERIORE DOLCE, CURATOLO ARINI

Sicily **7/45**

RECIOTO DELLA VALPOLICELLA 'TESAURO', CANTINA VALPANTENA 2021

Veneto **8/50**

RECIOTO DI SOAVE 'LE COLOMBARE', PIEROPAN 2020

Veneto **9.5/60**

'BEN RYÉ' PASSITO DI PANTELLERIA, DONNAFUGATA 2023

Sicily **70**

HOT DRINKS

ESPRESSO 3.2/3.5	AMERICANO 3.75
MACCHIATO 3.5/3.8	CAPPUCCINO 4
FLAT WHITE 4	LATTE 4

TEA | **3.5 EACH**

Breakfast Tea / Peppermint / Earl Grey /
Green Tea / Chamomile / Hibiscus

All our coffees can be iced.

Soy & oat milk available.

JUNO



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

12.5% discretionary service charge will be added to your bill

V = Vegetarian
V* = Vegetarian option available
VE = Vegan

VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available