DOLCI

Finish the evening in style

LEMON DELIZIA V 10
Layers of buttery biscuit crumb, creamy lemon cheesecake, lemon gelato and lightly blowtorched Italian meringue

AFFOGATO V/GFI 7
Vanilla gelato, shot of espresso

POACHED PEAR & STRACCIATELLA V/GFI 9
Poached pear served on a bed of creamy stracciatella

TIRAMISÙ V 10
The unbeatable classic

GELATO TOWER V/GFI 26
Pistachio soft-serve gelato topped with chopped nuts and finished with extra virgin olive oil

HACKNEY GELATO & SORBETTO VE*/GFI 4
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 100ml **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. Dishes with GFI are made without any ingredients that contain gluten however, our kitchen also prepares food that contains gluten 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
GFI = Gluten Free ingredients
GF* = Gluten Free option available