

# TUTTO

## EVERYTHING FOR DESSERT

### DESSERT

<b>Orange &amp; Amaretto Tiramisu</b> (v)	8
<b>Chocolate Hazelnut Torte</b> , Maraschino Cherries, Gelato*	8
<b>Rhubarb Frangipane Tart</b> Whipped Mascarpone	8
<b>Gelato*</b> (per scoop) Vanilla, Pistachio, Tiramisu, Strawberry, Lemon, Cherry	3
<b>Vanilla Affogato</b> (v)	6

### AFTER DINNER COCKTAILS

<b>Omerta</b> Sapling Vodka, Cointreau, Dark Chocolate, Coffee, Yolk	11
<b>Fumo e Specchi</b> Galliano, Mezcal Verde, Citrus, Nutmeg and Cinnamon	11
<b>Vito Corleone</b> Spiced Rum, Disaronno, Rye Whiskey, Cherry bitters, Whiskey bitters, Vanilla ice cream	12

### DESSERT WINES

Gls Btl

NV <b>Marsala Superiore Dolce, Curatolo Arini 75cl</b> Sicilia	6	40
2008 <b>Vin Santo del Chianti, Bonacchi 50cl</b> Toscana	9.5	51
2018 <b>Recioto della Valpolicella, L'Eremita, Ca'Rugate 50cl</b> Veneto	12	70
2020 <b>I Capitelli, Anselmi 37.5cl</b> Veneto	14	73



\* (v) Vegetarian (vg) Vegan

Non Gluten Containing Ingredients - Please note we have gluten free pastas available. \*(df)- Dairy Free

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.