

desserts **TUTTO**

DOLCI

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| PISTACHIO TIRAMISU Cocoa, Kahlua, Coffee | 9 |
| CHOCOLATE & HAZLENUT TORTE Salted Caramel, Fior de Latte *(v) | 9 |
| LEMON TART Whipped Mascarpone, Blackberries (v) | 8 |
| ICE CREAM & SORBET Ask your server for today's flavours * | 3 Per Scoop |

DESSERT COCKTAILS

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| OMERTA 58 & Co. House Vodka, Cointreau, Dark Chocolate, Coffee, Yolk | 11 |
| FUMO E SPECCHI Galliano, Ojo de Dios Joven, Citrus, Nutmeg & Cinnamon | 11 |
| VITO CORLEONE Spiced Rum, Disaronno, Rye Whiskey, Cherry & Whiskey Bitters, Vanilla Ice Cream | 12 |

DESSERT WINES

| | GLS | BTL |
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| MARSALA SUPERIORE DOLCE GARIBALDI, CARLO PELLEGRINO, SICILLIA, 75CL | 6 | 48 |
| VIN SANTO DEL CHIANTI, BONACCHI, TOSCANA, 50CL | 9.5 | 51 |
| RECIOTO DELLA VALPOLICELLA, L'EREMITA, CA'RUGATE, VENETO, 50CL | 12 | 70 |
| TORCOLATO, MACULAN, VENETO, 37.5CL | 15 | 68 |

(V) - vegetarian (VG) - vegan

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.