

# desserts TUTTO

## DOLCI

<b>PISTACHIO TIRAMISU</b>	9
Cocoa, Coffee, Mascarpone	
<b>CHOCOLATE &amp; HAZELNUT TORTE</b>	9
Salted Caramel, Fior de Latte *(v)	
<b>RICOTTA ZEPPOLE</b>	8
Cherry Jam, Cinnamon Sugar (v)	
<b>ICE CREAM &amp; SORBET</b>	3 Per Scoop
Ask your server for today's flavours *	

## DESSERT COCKTAILS

<b>HARVEST OLD FASHIONED</b>	13
Fennel Infused Bulleit Rye, Fig Liqueur, Antica Formula, Grand Marnier	
<b>FERRERO MANHATTAN</b>	12.5
Kinahan's Irish Whiskey, Frangelico, Tuaca, Mozart Chocolate, Angostura	
<b>LEMON MERINGUE 2.0</b>	12
58&Co. House Vodka, Limoncello, Frangelico, Lemon, Charred Lemon Foam	
<b>OMERTA</b>	11
58&Co. House Vodka, Cut Spiced Rum, Cointreau, Dark Chocolate, Coffee, Egg Yolk	

## DESSERT WINES

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