

desserts TUTTO

DOLCI

CHERRY & AMARETTO TIRAMISU	9.5
Maraschino, Cocoa, Coffee	
CHOCOLATE & HAZELNUT TORTE	9
Salted Caramel, Fior de Latte * (v)	
ICE CREAM & SORBET	3 Per Scoop
Ask your server for today's flavours *	

DESSERT COCKTAILS

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

DESSERT WINES

	GLS	BTL
MARSALA SUPERIORE DOLCE GARIBALDI, CARLO PELLEGRINO,	6	48
Sicillia, 75cl		
VIN SANTO DEL CHIANTI, BONACCHI,	9.5	51
Toscana, 50cl		
RECIOTO DELLA VALPOLICELLA, L'EREMITA, CA'RUGATE,	12	70
Veneto, 50cl		
TORCOLATO, MACULAN,	15	68
Veneto, 37.5cl		

(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.