

# desserts TUTTO

## DOLCI

### CHERRY & AMARETTO TIRAMISU

Maraschino, Cocoa, Coffee

9.5

### CHOCOLATE & HAZELNUT TORTE

Salted Caramel, Fior di Latte \* (v)

9

### ICE CREAM & SORBET

Ask your server for today's flavours \*

3 Per Scoop

## DESSERT COCKTAILS

### OMERTA

58&Co. House Vodka, Takamaka Spiced Rum, Cointreau, Dark Chocolate, Coffee, Egg Yolk

12

### EARL OF SARONNO

Grappa, Briottet Crème de Banane, Disaronno, Earl Grey

13

### TIRAMISU MARTINI

Kinahan's Irish Whiskey, Burnt Faith, Cazoabel Coffee, Cocchi Torino, Mozart, Coffee, Cream, Vin Santo Foam

14

### CACAO NEGRONI

VII Hills Gin, Campari, Cocchi Torino, Cacao

12.5

### IRISH COFFEE

Kinahan's Irish Whiskey

9.5

## DESSERT WINES

### MARSALA SUPERIORE DOLCE GARIBALDI, CARLO PELLEGRINO,

Sicilia, 75cl

GLS

BTL

6.5

50

### VIN SANTO DEL CHIANTI, BONACCHI,

Toscana, 50cl

9.5

54

### RECIO TO DELLA VALPOLICELLA, L'EREMITA, CA'RUGATE,

Veneto, 50cl

12.5

76

(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.