

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

PISTACHIO ESPRESSO MARTINI	13.5
Mascarpone Burnt Faith, Cazcabel Coffee, Mr Blacks ,Coffee, Pistachio Foam	
AMARO SOUR	13.5
Charred Orange Elephant & Cacao Gin, Amaro Montenegro, Lemon, Egg White	
FERNET OLD FASHIONED	13
Orange Infused Rittenhouse Rye & Evan Williams, Fernet Branca, Maple Syrup, Bitters	
RHUBARB GIMLET	12.5
58&Co Apple & Hibiscus Gin, Chambord, Rhubarb, Cherry, Lemon	

DESSERT WINES

	GLS	BTL
MARSALA SUPERIORE DOLCE GARIBALDI, CARLO PELLEGRINO,	6	48
Sicillia, 75cl		
VIN SANTO DEL CHIANTI, BONACCHI,	9.5	51
Toscana, 50cl		
RECIO TO 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.