



A FAMILY TRADITION

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Our Limoncello, Meloncello & Nocciola are made from a family recipe, a small tradition we're proud to share with you

DESSERTS

CHEESECAKE FRUTTI DI BOSCO <sup>N</sup> 9

Mascarpone & raspberry Chantilly cream, mixed berry cheesecake on a buttery biscuit base

CLASSIC AFFOGATO <sup>V</sup> <sup>GF</sup> 7

Vanilla gelato topped with a shot of hot espresso

ADD ROSSELLA NOCCIOLA +3

CRÈME BRÛLÉE <sup>V</sup> 7

Rich & creamy custard base with a brittle top of melted sugar that cracks when you gently tap it with a spoon

GIANDUJA TORTA <sup>N</sup> 9

Soft cocoa sponge layered with hazelnut praline, a heart of dark chocolate & a light hazelnut mousse

HOMEMADE TIRAMISU <sup>V</sup> 9

Rossella's classic homemade tiramisu with coffee-soaked savoiardi, Tia Maria, Amaretto, cocoa & a scoop of vanilla gelato



DESSERT WINES

RECIOTO VALPOLICELLA, *Veneto* 7.5

Ruby red with notes of Vanilla, cherry & cinnamon, perfectly balanced

VIN SANTO, *Toscana* 8

Viscous & sweet, loved for its intense flavors of hazelnut & caramel

GELATO & SORBETS

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1 SCOOP 4  
2 SCOOPS 7  
3 SCOOPS 9

GELATO <sup>N</sup> <sup>V</sup> <sup>GF</sup>

Madagascar Vanilla | Italian Coffee  
Organic Coconut | Sea Salted & Caramel  
Organic Pistachio | Amerena Cherry  
Mint Choc Chip | Ferrero Rocher

SORBET <sup>V</sup> <sup>GF</sup>

Dark Chocolate | Lime & Mint  
Alphonso Mango | Organic Strawberry



TOPPINGS +1.5

Crushed Oreo | Amerena Cherries  
Rainbow Sprinkles | Honeycomb

<sup>V</sup> VEGETARIAN <sup>V</sup> VEGAN <sup>GF</sup> GLUTEN FRIENDLY <sup>N</sup> CONTAINS NUTS

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.