

DOLCI

DESSERTS

TORTA ALLE MANDORLE **GF** | **V** • £10

Light and delicate almond cake, passion fruit ricotta mousse, raspberry pearls.

TIRAMISU **V** • £10

Italian patisserie staple: mascarpone cream, espresso and savoiardi.

TORTINO FONDENTE **V** • £9

Dark chocolate fondant, vanilla ice cream and Belgian chocolate sauce.

CREME BRULEE AL MIELE **GF** | **V** • £9

Honey creme brulee, morello cherry gel, griottines.

AFFOGATO **V** • £8

Madagascar vanilla ice cream drowned in freshly brewed espresso.

SELEZIONE DI GELATI **V** • £7

Two scoops of Turin made artisanal ice creams and sorbet
(vanilla, chocolate hazelnut, strawberry, blood orange)

SELEZIONE DI FORMAGGI • £12 / £20

Finest selection of Italian cheeses, served with oatcakes and fruits.

DESSERT WINE FLIGHT

25ML X 4 WINES • £14

50ML X 4 WINES • £28

Ask your server for details

COFFEE & TEA

Special selection Italian aroma coffee / all our coffees are available as de-caffeinated

ESPRESSO • £3.5

CAFFÉ LATTE • £4

DOUBLE ESPRESSO • £4

AMERICANO • £4

CAFFÉ MACCHIATO • £4

CIOCCOLATA CALDA • £4

CAPPUCCINO • £4

TEA SELECTION • ALL £4

LIQUEUR COFFEE • FROM £7

DIV'INO

WINE BAR & RESTAURANT

GF NO GLUTEN CONTAINING INGREDIENTS • **V** VEGETARIAN • **VG** VEGAN
(If you have any allergies please let your waiter know)