

# DESSERTS

## TIRAMISU

Mascarpone mousse, chocolate crumble, coffee ice cream  
10

### Best Paired with

*Madeira, 10-Year-Old Boal, Justino's, Portugal (75ml)*  
12

## RUBY CHOCOLATE CHEESECAKE

Rhubarb compote, ricotta ice cream  
12

### Best paired with

*Oi Vita*  
*SKYY vodka, Chambord, raspberries, white chocolate*  
14

## CRÈME BRÛLÉE, ARANCIA E CANNELLA

Vanilla crème brûlée, red plum sorbet  
10

### Best paired with

*Passito di Pantelleria, Ben Ryé, Donnafugata, Sicily 2022 (75ml)*  
15

## TORTINO AL CIOCCOLATO

Chocolate fondant, vanilla ice cream  
12

### Best paired with

*Ratafia, Evangelista, Abruzzo, Italy (75ml)*  
10

## PICCOLA PASTICCERIA

Chef's selection  
9

### Best paired with

*Moscato d'Asti, Vajra, Piemonte, Italy 2023 (125ml)*  
9

## ICE CREAM & SORBET

Chef's selection  
9

# HOT DRINKS

## COFFEE

Espresso (single/double)	3.80 / 4.20
Macchiato (single/double)	3.80 / 4.20
Americano	4.20
Flat White	4.20
Cappuccino	4.50
Latte	4.50
Hot Chocolate	4.50

## TEA

English Breakfast	4.00
Earl Grey Superior	4.00
Earl Grey Green Leaf	4.00
Darjeeling	4.00
Green Tea	4.00
Jasmine Tea	4.00
Camomile Flowers	4.00
Blood Orange	4.00
Redberry Fruit Blend	4.00
Lemon Verbena	4.00
Canarino	2.50
Saharan Mint or Fresh Mint	4.00