

MENU Desserts

TIRAMISU Coffee-Soaked Sponge Fingers, Mascarpone Cream, Amaretto and Brandy		€9.50
TORTA CAPRESE (*) Flourless, Almond and Dark Chocolate Cake served with Crème Fraîche		€10.50
HOMEMADE CANNOLI 3 units Traditional Ricotta Cream and Chocolate		€9.50
AMALFI LEMON TART Served with Crème Fraîche		€9.50
ORANGE POLENTA CAKE ③ Orange and Almond Polenta Cake served with Vanilla Cream		€10.00
SELECTION OF ICE CREAM Pick your flavour in our gelataria		
AFFOGATO		€6.50
Vanilla Ice Cream and Espressso ADD AMARETTO KAHLÚA GRAPPA		+€5.00
DIGESTIFS	2.5CL	GLASS
LIMONCELLO PER TUTTI	€5.00	€8.50
GRAPPA	€5.00	€8.50
FRANGÉLICO		€8.00
		€7.50
TAILOR'S TAWNY Tailor's 10 Anos		€7.00 €9.00
TAILOR'S TO ANOS TAILOR'S VINTAGE SENTINELS 2022		€9.00 €14.00

🍪 Gluten <u>Free</u>

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to ensure the safety of our consumers, however we cannot guarantee that all products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book. 14.04.2025