

DESSERT MENU

CHOCOLATE BROWNIE €10

Hazelnut brownie served with vanilla ice cream and strawberries.

E MK N(Hazelnuts) G(Wheat)

TIRAMISU DELLA CASA €10

Traditional Italian dessert with layers of mascarpone and ladyfinger pastries dipped in coffee topped with cocoa powder.

MK E G(Wheat) N(Almonds)

PANNA COTTA AI FRUTTI DI BOSCO €10

Served with mixed berry coulis

MK

CHEESECAKE AL PISTACCHIO €10

Fresh pistacchio cheesecake served with chocolate sauce

MK G(Wheat) E N(Pistacchio)

CHEESECAKE AL CIOCCOLATO VEGANA €10

Vegan cheesecake with smooth, dairy-free Belgian chocolate.

G(Wheat)

APPLE PIE €10

Served with vanilla ice cream.

G(Wheat) MK E SP (May contain traces of nuts)

NUTELLOTTA PIZZA (To Share) €15

Nutella, strawberry and vanilla ice cream.

MK G(Wheat, Oat) E N(Hazelnuts)

GELATO E SORBETO €9 (Gluten Free)

100% Irish artisan farmhouse ice cream made from organic milk, free-range eggs and cream. Madagascar vanilla, salted caramel, pistachio or chocolate ice cream, and lemon or coconut sorbet.

MK E(Ice Cream Only) N(May contain traces of nuts)

CHEESE SELECTION €15

Selection of Italian artisan cheeses served with jam, honey, and crackers.

G(Wheat, Oat) MK

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G / Crustaceans = C / Mustard = M / Sesame Seeds = SS
Eggs = E / Fish = F / Sulphites = SP / Lupin = L / Celery = CY /
Molluscs = ML / Soybeans = S / Peanuts = P / Nuts = N /
Milk = MK



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