

# Dessert Menu

<b>Home made tiramisu</b>	<b>15</b>
<b>Knafeh French toast</b> Golden brioche soaked in spiced syrup, stuffed with gooey cheese and crispy filo. Topped with fragrant rose petal syrup, crushed pistachios, and rose petals	<b>22</b>
<b>Homemade Apple crumble</b> served with ice cream	<b>18</b>
<b>Ricotta cannoli (2 pieces)</b> Fried pastry filled with sweet ricotta, pistachio and honey	<b>12</b>
<b>Donut fries</b> served with chocolate sauce	<b>15</b>
<b>Churros</b> served with dipping chocolate sauce	<b>15</b>
<b>Sticky date pudding</b> served w/ ice cream	<b>18</b>
<b>Nutella pizza</b>	<b>16</b>
<b>Nutella pocket</b> Woodfire bread filled with molten nutella	<b>20</b>
<b>Biscoff pocket</b> Woodfire bread filled with molten biscoff & drizzled with biscoff	<b>20</b>
<b>Belgian waffle</b> served with ice cream and berries	<b>18</b>
<b>Affogato</b> w/ Baileys or Frangelico	<b>16</b>

# To Drink

## DIGESTIVO & PORT

Galway Pipe	10	Aperol	10
Baileys	9	Limoncello	8
Frangelico	9	Campari	9
Tia Maria	9	Disaronno Amaretto	9

## COCKTAILS

Espresso Martini	16
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## COFFEE & TEA

Babychino	2	Mocha	4.5/5.5
Espresso	3.5	Chai latte	4.5/5.5
Macchiato	3.5	Belgian hot chocolate	4.5/5.5
Cappuccinno	4/5	Biscoff latte w/ cream	6
Flat white	4/5	Organic loose leaf tea	5
Latte	4/5	English breakfast, earl grey, green, lemongrass & ginger, peppermint, chamomile	
Long black	4/5	Chai	6
Piccolo	4		

 *Vittoria*  
Coffee