

DOLCE

TIRAMISÚ 8.50

Homemade Tiramisú with eggs, sugar, mascarpone, laid on a bed of savoiardi dipped in espresso coffee.

CRÈME BRULÉ 8.50

*Homemade Crème Brulé made with eggs, cream, sugar.
(Ask for the flavour of the day)*

TORTA AL CIOCCOLATO 8.50

Layers of chocolate cake made with cocoa, filled with chocolate and hazelnut cream, covered with a chocolate glaze.

RICOTTA E PERE 8.50

A traditional La Cucina cake made with fresh ricotta cheese and pears, between two layers of roasted hazelnut crust.

PANNA COTTA 8.50

Italian custard and mixed berry coulis.

PROFITEROLES 8.50

Cream puffs filled with Chantilly cream coated with chocolate.

PASTIERA NAPOLETANA 8.50

The classic Neapolitan cake: short crust pastry base filled with a blend of ricotta cheese, wheat and candied fruit.

BISCOTTI 8.50

Four different tastes of artisanal almond biscotti; gluten and dairy free.

GELATI

GELATO AFFOGATO 8.50

Vanilla gelato served with hot chocolate sauce or espresso coffee.

TARTUFO AL LIMONCELLO 8.50

Lemon gelato with a heart of Limoncello covered in meringue.

TARTUFO AL CIOCCOLATO 8.50

Chocolate gelato with a Zabaione cream and hazelnut centre, topped with cocoa powder.

SORBETTO AL LIMONE 8.50

Refreshing lemon sorbetto served in the natural fruit shell.

La
Ristorante

CUCINA



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Ristorante

CUCINA

CAFFETTERIA

Espresso 3 / (Decaf 3.5)

Americano 3.5 / (Decaf 4)

*Cappuccino / Latte 4
(Decaf 4.5)*

*Double Espresso 4.5
(Decaf 5)*

Tea (Selection) 3.5

WHISKY 1oz.

5 Years 7

12 Years 10

15 Years 14

18 Years 16

COGNAC 1oz.

Courvoisier VS 12

Armagnac VSOP 16

Remy Martin VSOP 16

Hennessy XO 24

PORT 1½ oz.

10 Years 10

20 Years 16

GRAPPA 1 oz.

Regular 7

Selection 10

Vintage 16

Sassicaia 24

LIQUORI E AMARI 1oz. 6.50

SPECIALTY COFFEE

2oz. 14

Coffee Dream –

Espresso, Baileys, Cream

Hilander –

Espresso, Drambuie, Cream

Irish Coffee –

Espresso, Irish Whisky, Cream

Spanish Coffee –

*Espresso, Kahlúa, Brandy,
Cream*

Monte Cristo –

*Espresso, Grand Marnier,
Kahlúa, Cream*