



# Dessert Menu

**Chocolate Ravioli** €10.00

Fried ravioli with chocolate filling | strawberry sauce | whipped heavy cream

**Strawberry Crème Brûlée**  €8.00

Vanilla bean creamy custard | crunchy caramelized sugar crust | strawberry compote

**Sicilian Cannoli Cheesecake** €9.00

Sweet ricotta & cream cheese texture | crushed crispy cannoli shells | candied fruits | local honey

**Caramelise Banana Panna Cotta**   €8.00

Coconut & banana panna cotta texture | caramel sauce | almond crumble

**Semifreddo Trio (to share)**  €20.00



Pistachio & chocolate | mango, passion fruit & coconut | amarena cherry & stracciatella

**Fresh Fruit Platter** €22.00

A mix of local & exotic fruits

**Ice-Cream** €3 per scoop

Madagascar vanilla | belgian chocolate | strawberry | pistachio di Bronte | Maltese grandma style

**Sorbet**   €3 per scoop

Lemon & ginger | passion fruit | prickly pear

*Note: Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS and MILK. For more information, kindly speak with our manager.*



# Beverages

	<b>By Bottle</b>	<b>By Glass</b>
<b>Dessert Wine</b>		
“Le Fronde” Moscato D’Asti, Fontana Fredda, Moscato, Piedmont-Italy (75cl)	<b>€32.00</b>	<b>N/A</b>
Grand Vin de Hauteville, Moscato, Malta (37.5cl)	<b>€25.00</b>	<b>€7.00</b>
 <b>Liqueurs &amp; Digestives</b>		<b>€4.00</b>
Amaretto Disaronno, Bailey’s Irish Cream, Frangelico, Limoncello, Tia Maria, Amaro Averna (2.5cl)		
 <b>Hot Beverages</b>		
Americano		<b>€2.00</b>
Cappucino		<b>€3.00</b>
Espresso / Lungo		<b>€2.00</b>
Espresso Macchiato		<b>€2.00</b>
Double Espresso		<b>€4.00</b>
Caffè Latte		<b>€4.00</b>
Herbal / English tea		<b>€2.00</b>

*All the above coffees can be ordered as decaffeinated*