

FIUME

DOLCI

Marsala tiramisú (V)

7.50

Torta al cioccolato (VG)

Vegan chocolate cake, blood orange sorbet

8.00

Panna Cotta e fichi

Marinated fig

7.50

Babà al Limoncello (V)

With vanilla mascarpone cream

8.50

Torta di pane (V)

Lemon bread cake & lemon sorbet

8.50

Taleggio (V)

Taleggio cheese, onion jam

9.00

Blood orange, Strawberry, Lemon sorbetto (VG)

Vanilla, Chocolate gelato (V)

3.00 per scoop

DESSERT WINE

Graham 10 yr, Porto (75ml)

13.00

Tokaji Aszú

14.00

GRAPPE 50ml

Grappa Di Moscato, Bepi Tosolini, Veneto

10.00

Grappa Di Amarone, Allegrini, Veneto

11.50

V: Vegetarian | VG: Vegan | R: Request

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day. Calorie information is available on request. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. Please note that we are a cashless venue.