

Menu

• DESSERT •

•Amaretto e Angelo Rujo :

Homemade traditional Sardinian amaretto served with Angelo Rujo a fine sweet Sardinian wine £9,6 G.F.

•Seadas al Miele:

Seadas is one of the best known Sardinian desserts, simple, rustic and handmade deep fried pie, stuffed with lemon zest and fresh pecorino cheese, topped with Sardinian Eucalyptus honey. £9.60

•Torta Pardula:

Traditional Sardinian cake made with Ricotta cheese, orange zest and saffron. £9.60

•Affogato

One scoop of vanilla ice cream and espresso coffee £6,20 G.F

• Tartufi all'Arancia

Dark chocolate orange truffle with cashew nuts, maple syrup and orange zest served on a bed of homemade vanilla ice cream €9. Vegan G.F.