

Gelato, sorbet selection	6
Plum parfait, mascarpone cream	7
Ricotta cannoli, pistachio	7
Vanilla cheesecake, blackberry	7
Fig & almond frangipane tart	7
Cinnamon doughnuts	8
Salted chocolate caramel tart	8
Cheese selection	9

Blu 61 La Casearia — Aromas are of typical blue cheese but are accompanied by sweet and fruity scents of cherry. The pervasive wine flavour balanced by the creaminess of the cheese, creates an intensely luscious cheese that goes well with a sweet Italian Passito or any other dessert wine.

Pecorino Moliterno al tartufo – Produced on the island of Sardinia, Pecorino Moliterno al Tartufo is a raw sheep's milk cheese shot through with thick veins of truffle.

Ciabra Di Capra – Cuneo. A soft goats cheese. Creamy and delicate.

Please let us know if you have any allergies or require information on ingredients used in our dishes. There is a discretionary 12.5% service charge added to your bill.



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Dindarello Moscato Maculan 15 6.5 Warres Otima Tawny Port 7.0

LIQUEUR All at 7.50 AMARO All at 8.0

Limoncello Nardini Sambuca Averna

Cointreau Ramazzotti

Amaretto Cynar

Frangelico Montenegro
Fernet Branca

GRAPPA COGNAC

Nardini Bianca 40 10.0 Remy Martin V.S.O.P 9.0

COCKTAILS

All at 9.75

Espresso Martini Finlandia, Kahlua, espresso Frangelico sour Frangelico, lemon, Angostura

75ml 375ml

32.0

45.0

Celtic Flip Dewar's, Jameson, honey, egg