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## DESSERTS

one80's desserts are all in-house made.

AUTUMN to WINTER



|   |                       |
|---|-----------------------|
| Pistachio crème brûlée  | 7.00                  |
| Local cow's milk ricotta broken cannolo   | 7.00                  |
| Spiced pumpkin cheesecake,<br><i>gingerbread ice-cream</i>  | 8.00                  |
| Warm chocolate bread and butter pudding,<br><i>chocolate custard</i>  | 8.50                  |
| Millefoglie,<br><i>layers of Halva parfait and milk chocolate ganache</i>   | 7.50                  |
|  Imqaret,<br><i>date fritters, Gozo gbejna ice-cream</i>               | 8.00                  |
| Seasonal fresh fruit plate  | 7.50                  |
| Vegan dessert of the day <br><i>(please inquire)</i>                   | 8.00                  |
| House made selection of ice creams and sorbets  | 3.00 <i>per scoop</i> |
| Cheese plate<br><i>Occelli al Barolo, Tomme de Chèvre, Pecorino fresco,<br/>pane bruciato, lingue, grissini artigianali, fig jam<br/>and Gozo honey</i> | 9.75                  |

 Signature selection

Please enquire for our Allergens Menu

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## DESSERT AND FORTIFIED WINE BY THE GLASS

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|   | 125ml |
|---|-------|
| Dolce Vita 'Late Harvest', Camilleri Wines, Malta   | 6.75  |
| Michele Chiarlo Nivole Moscato, Piedmont, Italy     | 7.50  |
| Donnafugata Kabir, Moscato di Pantelleria, Italy    | 9.50  |
| Niepoort Late Bottled Vintage Port, Douro, Portugal | 8.50  |
| Niepoort 10 Year Old Tawny Port, Douro, Portugal    | 14.50 |
| Niepoort 20 Year Old Tawny Port, Douro, Portugal    | 25.00 |

Prices include VAT