



DESSERTS one80's desserts are all in-house made.

SPRING to SUMMER



Vanilla crème brûlée	7.00
Cinnamon dusted doughnuts, <i>filled with sheep's milk ricotta, milk chocolate and hazelnut</i>	7.50
Strawberry millefoglie, <i>classic pastry cream, mixed berries</i>	8.00
Dark Valrhona chocolate tart, <i>white chocolate purée, peanut and chocolate tuile, peanut ice-cream</i>	8.50
Carrot and walnut cake, <i>Irish liqueur cream cheese, roasted orange essence</i>	7.50
 Imqaret, <i>date fritters, Gozo gbejna ice-cream</i>	8.00
Poached pineapple,  <i>Piña Colada sorbet, coconut crisps</i>	8.00
House made selection of ice creams and sorbets	3.00 <i>per scoop</i>
Cheese plate <i>Occelli al Barolo, Tomme de Chevre, Pecorino fresco, pane bruciato, lingue, grissini artigianali, fig jam and Gozo honey</i>	9.75

 Signature selection  Vegan selection

Please enquire to view our Allergens Menu

DESSERT AND FORTIFIED WINE, DIGESTIVES

					125ml
Dolce Vita 'Late Harvest', Camilleri Wines, Malta					7.00
Nivole Moscato, Michele Chiarlo, Piedmont, Italy					8.00
Sauvignon Blanc Natural Sweet, Meerendal, Cape Town, South Africa					12.00
Niepoort Port, Douro, Portugal	LBV	9.50	10yrs	14.50	20yrs 25.00
					25ml
Calvados Drouin XO					8.00
Delord Armagnac VSOP Ariane					5.00
Recolte 1983 France Bac Armagnac					11.00
Cognac Remy Martin	VSOP	4.50		XO	15.00
					40ml
Il 28 Di Via San Nicolao Amaro Riserva, Berta					4.00
Grappa Berta di Chardonnay / Moscato / Nero D'Avola					6.00
Oltre il Vallo Grappa di Barbera, Berta					11.00

Prices include VAT