

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



Vanilla crème brûlée	7.50
Broken cannolo, <i>sheep's milk ricotta, chocolate chips, candied peel</i>	7.50
Warm chocolate brownie, <i>macadamia nuts, salted caramel ice-cream</i>	8.50
Pistachio and olive oil cake, <i>fior di latte</i>	8.00
 Imqaret, <i>date fritters, Gozo ġbejna ice-cream</i>	8.50
Warm banana cake,  <i>apple compote, apple sorbet</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 for 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
Calvados Drouin XO					25ml 8.00
Delord Armagnac VSOP Ariane					5.00
Recolte 1983 France Bac Armagnac					11.00
Cognac Rémy Martin	VSOP	4.50		XO	15.00
Il 28 Di Via San Nicolao Amaro Riserva, Berta					40ml 6.50
Grappa Berta di Chardonnay / Moscato / Nero D'Avola					6.00
Oltre il Vallo Grappa di Barbera, Berta					11.00

Prices include VAT