

OSTERIA
ROMANA

ALL OUR HOMEMADE DESSERTS ARE £10

Tiramisù

Ricotta Tart with Pistachio Ice Cream

Tortino with melted chocolate heart and Vanilla Ice Cream

*Cinnamon Crème Brûlée with crumbled chocolate and
Vanilla Ice Cream*

Cornetti dell'Osteria served with Cream and Chocolate

I Fruttini dell'Osteria

Seasonal mixed fruits

ICE CREAM

Vanilla - Chocolate - Pistachio - Coffee 3 Scoops £7

SORBETS

Lemon - Blood Orange 3 Scoops £9

WITH DESSERT WE SUGGEST A GLASS OF (50ML)

Moscato Passito, La Bella Estate, 2017 £7

Dindarello, Maculan, Veneto 2017 £8

Muffato della Sala, Antinori, 201 £14

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COFFEE

<i>Espresso</i>	£3.5	<i>Double Espresso</i>	£4.5
<i>Macchiato</i>	£4	<i>Americano</i>	£3.5
<i>Cappuccino</i>	£4.5	<i>Latte</i>	£4.5

Selection of Teas by The East India Company £5

Ask your server to see our selection of flavours

DIGESTIVES AND LIQUEURS (50ML)

<i>Amaro</i>	£6	<i>Baileys</i>	£6
<i>Amaretto di Saronno</i>	£6	<i>Sambuca</i>	£6
<i>Vecchia Romagna</i>	£8	<i>Jägermeister</i>	£6
<i>Grappa</i>	£8	<i>Limoncello</i>	£6
<i>Grappa Barricata</i>	£10	<i>Ron Zacapa 23yr</i>	£12
<i>Grappa Tignanello</i>	£16	<i>Glenfiddich 12yr</i>	£12