Tiramisu 8

Coffee soaked savoiardi and mascarpone cream

Brownie 9.5

Chocolate brownie, chocolate sauce & vanilla ice cream

Cannolo Siciliano 8.5

Typical Sicilian biscuit filled with sweet chocolate chip ricotta

Millefoglie 9

Layers of puff pastry, crema pasticcera & chantilly cream

Gelato Artigianale 7.5

Selection of artisan Italian ice cream (3 scoops)

Affogato 5.5

Shot of espresso and vanilla ice cream

In Italy, coffee is more than just a drink — it's a daily ritual that reflects the country's rich cultural traditions. Italians typically begin their day with a cappuccino or caffè latte, but as the day goes on, the focus shifts to espresso. Served strong and in small cups, espresso is meant to be enjoyed in quick, meaningful moments, often while standing at the bar of a local café. Whether sipped in bustling city squares or quiet neighbourhood osterias, coffee in Italy is a simple yet essential part of daily life.

Espresso 3

Double Espresso 3.25

Cappuccino 3.5

Americano 3.25

Flat White 3.5

Latte 3.5

Hot Chocolate 4

Tea Selection 3

Mocha 3.5