

✿ **DOLCI - DESSERTS** ✿

FLOURLESS CHOCOLATE ORANGE CAKE (GF, V) £6

Origins of this cake are from the Iberian Peninsula. Rich chocolate, orange, and almond cake. Marsala, orange blossom reduction

HACKNEY GELATO (V) £5

Locally sourced gelato and sorbets from the team at 'Hackney Gelato' based in East London. Italian born. These guys are serious Gelato experts. Award winning. 3 scoops of your choosing. Ask for today's flavours

ALMOND BIANCOMANGIARE £7

The Sicilian Biancomangiare is the most famous and traditional white food in all of Italy, it is probably derived from the medieval Arabian influenced recipes. Almond milk, flavoured with orange blossom water, pistachio praline, candied fruits

MIGLIACCIO £7

Southern Italian ricotta cheesecake. Carob and coffee sauce, walnuts

CANNOLO

Walk the street markets of Palermo, and the air will be filled with the sweet smell of buckets of candied fruits, fried pastries, sugars infused with orange blossom and honeys. Cannoli is simply the traditional sweet street food of Sicily

CANNOLI (V) £6

Fried crisp pastry, filled with ricotta cheese, dusted cinnamon, candied fruits

✿ **CAFÉ ILLY** ✿

ESPRESSO £2

DOUBLE ESPRESSO £3

FLAT WHITE £4

CAPPUCCINO £4

LATTE £4

SELECTION OF TEAS £3

Sustainable loose leaf teas, ethically sourced from around the world by the Rare Tea Company.



✿ **SICILIAN CHEESE BOARD** ✿

FOUR DISTINCT SICILIAN CHEESES PAIRED WITH THE BEST SICILIAN MARMALADES AND COMPOTES

OUR CHEESEBOARD INCLUDES:

SILANO AFFUMICATO

Smoked cows milk cheese, aged for 12 months. Naturally smoked over hay, nutty sweet taste, smooth soft texture
Paired with clementine marmalade and sourdough crisps

PIACENTINO ENNESE

Produced in the province of Enna. This cows and goats milk cheese, is coloured with saffron, studded with black peppercorns, slight sweetness, peppery bite, distinctive bumble bee colours
Paired with pear compote and sourdough crisps

RAGUSANO

Originating from Ragusa and Siracusa regions of southern Sicily. It is one of the islands oldest cheese dating back to the 16th century. Aged for 24 months, cows milk, tangy hard, naturally spicy yet sweet taste
Paired with cherry tomato compote and sourdough crisps

PRIMO SALE

Fresh young, semi-soft cheese. The name itself means 'first salt'. This cheese is an unrefined fior di latte, cow and goat milk, compact with sweet and delicate taste.
Paired with sun ripened orange marmalade and sourdough crisps

✿ **DIGESTIVO** ✿

After dinner drinks in Italy are offered after coffee, so that they are the last taste to linger in your mouth. This is why they are sometimes called 'ammazzacaffe' = coffee killer!

FRANGELICO 50ML £7

LUXARDO LIMONCELLO 50ML £7

LUXARDO SAMBUCA 50ML £7

FERNET BRANCA 50ML £7

AMARO AVERNA 50ML £7