

The Italian Quarter

VIVINO

DOLCE DESSERT



Vivino Gelateria	29
Vivino's ice-cream - 3 scoops of homemade real Italian ice-cream, crumble, sweets and pieces of Belgian waffle on top ●	
Tiramisu	36
Layers of biscotti soaked in Italian espresso and Amaretto, wrapped in rich Mascarpone cream, cocoa powder and chocolate chips	
Chocolate fudge nougat	42
Hot chocolate cake filled with Gianduja crunch with a homemade vanilla scoop, pistachio macaroon and berry coulis	
Mascarpone Milfoy	44
Layer of crispy French pastry and rich Mascarpone cream, mulberries, cherries and other berries with strawberry and Amarena coulis	
Sicilian cassata	48
A tower of fudge cookies, homemade Lotus ice-cream, streusel, salty toffee cream and halva chips	
Chocolata	39
Rich Italian chocolate mousse, chocolate and sugared hazelnut twill, with a scoop of homemade peanut butter ice-cream ●	
Apple Crumble	39
Shortcrust pastry filled with caramelized apples, on a mint and apple cider cream accompanied by coconut sorbet coated with roasted coconut flakes ●	
Classic affogato	22
2 scoops of homemade vanilla ice-cream, almond tuile, topped with a shot of real Italian espresso	

Sugar free dessert - ask the waiter

CAFE & BEVANDE CALDE

COFFEE & HOT DRINKS



Espresso / double	10/12
Macchiato / double	11/13
Cappuccino / Large cappuccino	12/15
Americano	12
Cold coffee	12
Decaf	14
Mint / jasmine / Earl Gray tea	12