

# Desserts

<b>Tiramisu al Mirto V</b>	6.30
Homemade tiramisu using traditional methods; layers of Italian biscuit, mascarpone cream, myrtle liqueur, little coffee and cocoa. <b>Tiramisu also can be served Gluten Free*</b>	
<b>Torta Ricotta e Pere V</b>	6.30
Sponge cake made with almond flour filled with a delicate cream of ricotta cheese and pears. <b>Torta Ricotta e Pere also can be served Gluten Free*</b>	
<b>Panna Cotta allo Zafferano &amp; Coulis di Lamponi GF V Vg DF</b>	6.30
Homemade Panna Cotta, flavoured with saffron pistils and organic lemon zest. Served with fresh raspberry coulis.	
<b>Souffle al Cioccolato GF V</b>	6.30
Dark Chocolate Souffle with a warm soft heart.	
<b>Torta Cioccolato e Pere GF V</b>	6.30
Chocolate & pear cake, luxury brownie base, almond frangipane and slices of fresh Williams pears.	
<b>Choconut cake GF V</b>	6.30
The perfect treat for chocolate and nut lovers. A crispy biscuit pastry made of cocoa and hazelnut, double-coated with Gianduia chocolate mousse and hazelnut, topped with Gianduia chocolate glaze.	
<b>Dolcetti Sardi</b>	5.95
A selection of Sardinian biscuits Sardinian biscuits also can be served <b>Vegetarian</b> and <b>Gluten Free*</b>	
<b>Formaggi Misti</b>	10.95
A selection of Sardinian cheeses served with truffle honey, walnuts and Sardinian crispy bread. Cheese Board also can be served <b>Vegetarian</b> and <b>Gluten Free*</b>	