

VyTA



Desserts

HAZELNUT PRALINE ÉCLAIR (G, D, E, N) 8

Choux pastry filled with a praline mousse served with ice-cream.

PISTACHIO TIRAMISU (G, D, E, N) 12

A classic tiramisu, with pistachio paste & crumbs on top.

DOLCE VYTA MARITOZZO (G, D, E, N) 6

Soft, fluffy Roman-style sweet buns filled with luscious chantilly cream and Madagascar Vanilla.

add pistachio £2 + add dark chocolate £1.5

CINNAMON AND COCONUT CHEESECAKE (G, D) 9

Classic cheesecake with cinnamon and coconut.

KEY TO ALLERGIES AND DIETS

(D)Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P)Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide

Kindly consult our staff regarding possible variations. Please be advised that our kitchen handles a wide range of food products; therefore, we are unable to accommodate severe allergies.

*A discretionary 12.5% service charge will be added to your bill.
VAT is charged at applicable rate.*