

VyTA



Desserts

Panna cotta <i>Mango and passion fruit.</i>	8
Classic tiramisù <i>Savoirdi biscuits soaked in espresso, mascarpone cream and cocoa powder.</i>	10
Dolce Vyta maritozzo <i>Roman-style sweet buns filled with Chantilly cream and Madagascar vanilla.</i> + add pistachio £3, add dark chocolate £2	6
Red cheesecake <i>Strawberry compote.</i>	9
Chocolate cake <i>Vanilla ice cream.</i>	10
Homemade ice cream <i>Vanilla, pistachio, hazelnut or strawberry. (3 scoops)</i>	9
Sorbet <i>Mango, lemon or orange. (3 scoops)</i>	9

Please speak to a member of staff about possible variations to dishes. As our kitchen handles a wide range of ingredients, we are unable to guarantee that meals are free from severe allergens.

A discretionary 13.5% service charge will be added to your bill. VAT is charged at the applicable rate.

