



After Pasta

All our desserts (except our gelato) are freshly made every day in each of our restaurants. Our gelato is made in Italy by a small producer using traditional artisanal methods.



Affogato

5.2

espresso with creamy mascarpone gelato



100% Natural Italian gelato (in a cup)

3.2 per scoop

creamy mascarpone, chocolate & hazelnut,
Sicilian pistachio or raspberry sorbet (vegan)



Emilia's signature amaretto tiramisù

9

with crushed amaretti & cantuccini biscuits
sprinkled on top (contains alcohol & nuts)



Creamy pistachio cheesecake

8.5

with a crunchy, chocolate shortbread biscuit base



Creamy vanilla panna cotta with strawberry compote and shortbread crumble ***new!***

8

made with real vanilla pods!



'Chocolate salami' with sea salt

5.5

made from 54% chocolate and crunchy biscuits (vegan)



Italian crunchy almond biscuits

3.7

a handful of amaretti and cantuccini biscuits

For information on allergens please ask a member of our team



Digestifs all 6

Double shot of Limoncello, Amaretto, Amaro or Grappa (50ml)



Dessert wine

Palazzina Moscato Passito DOC (70ml/375ml) 6.5/26



Coffees

Espresso/Macchiato (single)* 3.2

Espresso/Macchiato (double)* 3.7

Cappuccino, Latte, Americano* 3.7

Corretto (espresso with grappa) 4.7

*Alternative vegan milk available



Hot drinking chocolate 4.5

(Real chocolate - made with chocolate beads, not powder!)

Salted caramel (served with organic fresh milk)

Vegan rich chocolate (served with oat milk)



Pot of tea all 3.7

English Breakfast

Peppermint

Green tea

Red berry

Additional teas may be available, please ask our team.



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