

MODERN ITALIAN DINING

# La Dantri

BY DANIEL BADEA



[www.ladantri.com](http://www.ladantri.com)

MENU

# Desserts



## CLASSIC TIRAMISU 7

A timeless Italian dessert with layers of mascarpone, espresso-soaked sponge fingers, and a dusting of cocoa powder.

## LIMONCELLO TIRAMISU 8

A refreshing Italian twist with layers of mascarpone and delicately Limoncello-soaked sponge fingers.

## AMARETTO CHOCOLATE SUNDAE 8

Warm chocolate brownie served with chocolate gelato, Amaretto chocolate sauce, crisp wafers, and whipped cream.

## PISTACHIO CHEESECAKE (GF) 8


House-made pistachio cheesecake with a smooth, creamy finish and a subtle nutty sweetness.

## BAILEYS AFFOGATO 9

A decadent twist on the classic affogato, featuring a shot of Baileys poured over Vanilla Gelato and topped with a rich espresso.

## GELATO & SORBET 5

Vanilla Gelato  
Chocolate Gelato  
Pistachio Gelato  
Passion Fruit Sorbet (GF)



# Evening Sips



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## LIQUORI & APERITIVI

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LIMONCELLO 3.5

COINTREAU 5.5

BAILEYS | 50ML 5

DISORONNO AMARETTO 5.5

PISTACHIO CREAM | 50ML 6

LUXARADO SAMBUCA 4.5

AMOR DUO GRAPPA 5

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## VINO DA DESSERT

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MOSCATO PASSITO `PALAZZINA` DOC 6

Azienda Agricola Il Cascinone | 75ML



# Hot Drinks



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## COFFEE

Decaf Available

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DOUBLE ESPRESSO 3.5

LATTE 3.5

AMERICANO 3

CAPPUCCINO 3.5

MACCHIATO 3

FLAT WHITE 3.5

HOT CHOCOLATE 3.5

LIQUER COFFEE 8

Choose from Tia Maria, Baileys, Cointreau, Kahlua,  
Amaretto, Dissarrano or Irish Whiskey

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## TEA & INFUSIONS

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YORKSHIRE TEA 3

DECAF TEA 3

EARL GREY 3

PEPPERMINT 3

GREEN TEA 3

