

# SOPHIE'S

*A contemporary New York Italian Style kitchen*

## DOLCI ~ DESSERT

Affogato

(1A, 3A, 3B, 4, 7)

7

Tiramisu

(1A, 3B, 4)

10

Limoncello Meringue Pie

(1A, 3A, 3B, 4, 7, 13)

10

Chocolate Mousse &  
Olive Oil & Salted Caramel

(1A, 3B, 4, 7, 10)

11

Cheese Selection:

Talleggio, Gorgonzola, Gouda, Quince & Crackers

(1A, 4, 7)

16

**ALLERGEN:** 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur Dioxide & Sulphites, 14-Lupin.

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. All our Beef is Irish sourced. All our Beef is 100% Irish Origin.

**A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE**