

DESSERTS

LEMON CHEESECAKE

Freshly made by our chefs, biscuit-based dessert with creamy lemon filling.
Served with strawberry coulis and mint.

6.50

BANANA CON CIOCCOLATA

Oven baked layers of banana and Belgian waffle covered with toffee and chocolate sauce.
Served with vanilla gelato.

7.25

TIRAMISU

Our famous home made classic! Espresso soaked sponge layered with mascarpone cheese.
A rich treat blending the bold flavours of cocoa and espresso with savory mascarpone cheese.

6.50

CHOCOLATE BROWNIE

A warm home made chocolate brownie with chocolate sauce.
Served with vanilla ice cream.

6.50

PANNACOTTA

This home made Italian velvety dessert is simply cooked cream and vanilla made solid with gelatin.
Served with raspberry and strawberry coulis and mint.

6.50

AFFOGATO

Traditional coffee based dessert. Scoop of gelato topped with crumbled amaretto biscuit and shot of hot espresso.

6.50

GELATO & SORBETTO

3 scoops of ice cream or sorbet of your choice served with a wafer.
Chocolate, Vanilla, Strawberry, Lemon sorbet.

6.05

Cheese board £9.25

Cheese selection - (Ask server for selection)

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

HOT DRINKS

ESPRESSO	2.65	DOUBLE ESPRESSO	2.95
AMERICANO	2.95	MACCHIATO	2.95
FLAT WHITE	3.05	HOT CHOCOLATE	3.25
CAPPUCCINO	3.05	MOCHA	3.25
LATTE		3.25	

TEA

ENGLISH BREAKFAST TEA	2.95	EARL GREY	2.95
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Selection of other tea's available

DESSERT WINE

VIN SANTO

Traditional Italian dessert wine from Tuscany.

Served with amaretto biscuits.

5.95

LIQUEUR COFFEE

Choose your own liqueur

6.65

DIGESTIVO

FRANGELICO/DISARONNO/AMARETTO/SAMBUCA/GRAPPA/STREGA
(25ML/50ML)

3.50/6.00

Other liqueurs are available

PORT	4.50	ALA CRÈMA	4.95
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UPON PLACING YOUR ORDER