

Dolci (Home made) e Gelati

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| Tiramisú *(W, M, E, possibly traces of N & SO) | £5.20 |
| Savoardi biscuits soaked in espresso coffee & coffee liqueur beneath creamy mascarpone, dusted with chocolate. <i>Suggested accompaniment: Tia Maria</i> | <i>£3.95</i> |
| Bonét al Cioccolato *(W, N, M, E, SO) | £5.20 |
| A dome of set cream flavoured with dark chocolate & amaretto liqueur topped with crushed amaretti biscuits & caramel sauce <i>Suggested accompaniment: Amaretto</i> | <i>£3.95</i> |
| Delizia al Limone *(M, E, W) | £5.50 |
| A light sponge filled with lemon pat cream, brushed with Limoncello syrup and covered in a lemon and whipped cream glaze. Suggested accompaniment: <i>Limoncello</i> | <i>£3.95</i> |
| Semifreddo *(M, W, N, E, SO) | £5.20 |
| A semi frozen desert of soft cream, chocolate chip, and amaretto biscuits, wrapped in chocolate sponge, and topped with a blackberry coulis <i>Suggested accompaniment: Recioto Di Valpolicella</i> | <i>£5.50</i> |
| Pastiera Napoletana *(W, M, E) | £5.20 |
| A baked pie filled with creamed wheat mixed with sweetened ricotta, vanilla & orange flower water. Served warm with vanilla ice cream. <i>Suggested accompaniment : Frangelico</i> | <i>£3.95</i> |
| Torta ai Frutti di Bosco *(M, E, W) | £5.20 |
| A creamy cheesecake on a sponge base with a fruits of the forest coulis <i>Suggested accompaniment: Baileys</i> | <i>£3.95</i> |
| Caprese *(N, M, E, SO, P) | £5.20 |
| A deliciously chocolaty flourless cake. Ground nuts give it a dense moistness. Served warm with pistachio ice cream <i>Suggested accompaniment: Recioto di Soave</i> | <i>£5.90</i> |
| Panna Cotta *(M) | £5.20 |
| Vanilla panna cotta (set cream) topped with strawberry and mango coulis <i>Suggested accompaniment: Cointreau</i> | <i>£3.95</i> |
| Affogato *(M, N, E, W) | £5.20 |
| Vanilla ice cream with a shot of espresso coffee and amaretto biscuits | |
| Sorbetto al Mango Mango Sorbet | £3.95 |
| Sorbetto al Lampone Raspberry sorbet | £3.95 |
| Vanilla, Strawberry or Chocolate Ice Cream *(M, SO) | £3.95 |
| Formaggi e Biscotti *(M, W, SS, E, W) | £5.95 |
| A selection of regional Italian cheeses <i>Suggested accompaniment: Late Vintage Port</i> | <i>£3.95</i> |

Caffe

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| Espresso | £1.95 |
| Espresso Macchiato (with a drop of warm milk) | £2.10 |
| Espresso Corretto (with a drop of liqueur of your choice) | £2.95 |
| Double Espresso | £2.50 |
| Filter Coffee | £2.35 |
| Latte Macchiato | £2.45 |
| Cappuccino | £2.45 |
| Tea/Herbal Tea – Green, Chamomile, Earl Grey, Peppermint | £2.10 |
| Liqueur Coffee | £5.25 |

Dessert Wines

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| Recioto di Valpolicella | £5.50 |
| Recioto di Soave | £5.50 |

Liquori 25ml

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| Amaretto | £3.95 |
| Frangelico | £3.95 |
| Sambuca | £3.95 |
| Sambuca Nera | £3.95 |
| Amaro Averna | £3.95 |
| Fernet Branca | £3.95 |
| Limoncello | £3.95 |
| Late Vintage Port | £3.95 |

Brandy & Cognac

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| Vecchia Romana | £4.50 |
| Remy Martin VSOP | £5.50 |
| Armagnac | £5.50 |
| Martell | £5.00 |
| Courvoisier | £5.00 |

Grappa 50ml

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| Chardonnay | £4.50 |
| Moscato | £4.50 |
| Barolo | £4.50 |
| Fiano Di Avellino Riserva Speciale | £5.00 |
| Fiano Greco Di Tufo Riserva Speciale | £5.00 |

*ALLERGENS:

E-eggs, M-milk, SO-soya, N-nuts, P-peanuts, W-wheat, SS-sesame seeds