





DESSERT MENU















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HOME MADE TIRAMISU

Sponge soaked in liqueur and coffee with sweet mascarpone cream, dusted with cocoa powder

PROFITEROLS

Choux pastry filled with light cream, covered in a soft dark chocolate sauce

STICKY TOFFEE PUDDING

Moist sponge cake covered in a toffee sauce served with vanilla ice cream

CROSTATA NOCI E FICHI

A shortcrust pastry with a sponge cake base filled with cream covered in a mix of walnuts, hazelnuts, and pieces of figs covered with an apricot glaze

6.95	DELIZIA AL LIMONE	5.50

A traditional Italian Zucotto sponge, filled and covered with a lemon cream

5.25 **TARTUFO NERO**

A zabaglione ice cream centre, covered with a thick layer of chocolate ice cream and coated with cocoa powder

6.25 **TARTUFO PISTACHIO** 5.50

Pistachio and almond icecream covered with pistachio crumb

VEGAN CHOCOLATE AND COCONUT TORTE 6.25

Date and mixed nut base filled with a Belgian chocolate and coconut filling finished with a coconut swirl

ICE CREAMS

VANILLA STRAWBERRY CHOCOLATE

6.50

SALTED CARAMEL **LEMON SORBET** MANGO SORBET

> **GELATO** 1 SCOOP OF YOUR CHOICE £2.20 3 SCOOPS OF YOUR CHOICE £6.00

HOT DRINKS

LIQUEUR COFFEES

ENGLISH BREAKFAST TEA		ITALIAN COFFEE (AMARETTO)	8.50
EARL GREY TEA	2.95	IRISH COFFEE (JAMESON)	8.50
PEPPERMINT TEA	3.50	BAILEYS COFFEE (BAILEYS)	8.50
CAMOMILE TEA	3.50	CALYPSO COFFEE (TIA MARIA)	8.50
GREEN TEA	3.50		
ESPRESSO 2		AFTER DINNER LIQUEU	<i>IRS</i>
DOUBLE ESPRESSO	3.20	25ml	4.25
AMERICANO	3.40	LIMONCELLO	
CAFFE LATTE	3.60	GRAPPA	
CAPPUCCINO	3.60	VECCHIA ROMAGNA	
CAFFOCCINO	3.00	AMARO LUCANO	
MACCHIATO	2.90	SAMBUCA	
DOUBLE MACCHIATO	3.50	AMARETTO	
HOT SHOULD TE	4.00	STREGA	
HOT CHOCOLATE	4.20	FRANGELICO	
		BAILEYS	



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