

Dessert Menu

Dolci

Tiramisu	£6.00
Classic Italian dessert	
Profiterole	£6.00
Delicious profiteroles filled with fresh dairy cream and finished with a rich chocolate sauce	
Crème Brulee	£6.00
With raspberries	
Cantuccini e Vin Santo	£6.00
Tuscan almond and hazelnut biscuits served with a glass of vin santo, a rich dessert wine	
Affogato al Caffè	£6.00
"Sunk in coffee", vanilla ice cream topped with espresso coffee with a shot of Amaretto / Frangelico.....	
	£7.00
Tortino di cioccolato fondente	£6.00
Hot chocolate pudding with liquid chocolate centre served with vanilla ice cream	
Cassata Siciliana	£6.00
Traditional wedge shaped slice of vanilla and chocolate ice cream with cream and candied fruit	
Vanilla ice cream	3 scoops £6.00
Chocolate ice cream	3 scoops £6.00
Lemon sorbet	3 scoops £6.00

Caffè

Cappuccino	£2.75
Espresso coffee topped with steamed and frothed milk, with a sprinkling of chocolate powder	
Espresso/Double Espresso	£2.45/2.70
A small, dark strong coffee	
Macchiato	£2.65
An espresso topped with a dash of hot milk	
Caffè Latte	£2.80
A long, refreshing coffee, an espresso added to steamed milk	
Caffè ai liquori	£5.40
A glass of coffee served with a liqueur of your choice and topped with a layer of double cream	
Caffè filtro	£2.75
Filter Coffee	
Caffè Decaffeinato	£2.75
Decaffeinated coffee	
Tea	£2.20
English, camomile or peppermint tea	
Cioccolato	£2.90
A long glass of steamed milk and chocolate powder combined to produce a rich hot chocolate	

Liqueurs & Cognacs

From £3.50

Amaretto, Limoncello, Sambuca, Strega, Grappa, Tia Maria, Cointreau, Baileys

From £5.00

Vecchia Romagna, Remy Martin, Courvoisier, Armagnac, Calvados

Many more available, please ask for details