



Dessert Menu

- TIRAMISÙ** £6.25
Classic and delicious espresso soaked Italian ladyfingers layered with a whipped mixture of cream, sugar, and mascarpone cheese, dusted with cocoa. Absolutely the best!
- TORTA DELLA NONNA** £6.25
Shortcrust pastry filled with lemon flavoured patisserie cream and decorated with pine nuts, dusted with icing sugar. Served warm.
- TENTAZIONE AL CIOCCOLATO** £6.50
Chocolate cake made from Ecuador's cocoa seeds, filled with chocolate and hazelnut cream and hazelnut crunch between two layers of cocoa sponge cake, covered with chocolate glaze.
- CHEESECAKE MONTEROSA** £6.25
Mascarpone and sweet ricotta cheese with layers of delicate sponge, topped with wild strawberries and redcurrants set in a strawberry glaze.
- TORTA MIMOSA (Gluten free)** £6.25
Fresh and delicate Zabaione cream enriched with chocolate drops, covered with flakes of sponge cake.
- CHEESECAKE LIMONCELLO** £6.25
Ricotta and mascarpone cheesecake with limoncello liquor cream, decorated with lemon custard sauce.
- PANNA COTTA** £5.25
Deliciously light and creamy traditional Italian dessert of sweetened whipping cream thickened with gelatine. It's topped with caramel sauce.
- SOUFFLÈ AL CIOCCOLATO (Gluten free)** £6.50
A unique classic chocolate fondant soufflé with a liquid chocolate centre. It is served warm with a scoop of vanilla ice cream.
- TORTA RICOTTA E PERE (Gluten free)** £6.25
Classic and traditional Amalfi Coast cake, made with Ricotta cheese and fresh brandy soaked pears cake with hazelnut flavoured short-crust pastry.
- ICE CREAM DESSERTS**
- FLUTE AL LIMONCELLO** £5.95
Refreshing, light and delicate Lemon Gelato swirled together with a Limoncello liquor. Ideal for a light finish!
- COPPA CIOCCOLATO E NOCCIOLA** £5.95
Hazelnut ice cream and dark chocolate ice cream swirled with chocolate sauce.
- COPPA PISTACCHIO E CREMA** £5.95
Custard gelato swirled with chocolate and pistachio gelato, topped with crushed pistachio praline.
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TARTUFO NOCCIOLA £6.25

Tartufo is an Italian Hazelnut ice-cream dessert (semifreddo) with a rich chocolate heart and covered in hazelnut praline and crushed meringue.

TARTUFO LIMONCELLO £6.25

Tartufo limoncello is a Lemon semifreddo ice cream with a liquid limoncello core coated with crushed meringue. Only with Italian lemons.

AFFOGATO AL CAFFÈ £5.65

Prime quality Italian Vanilla ice cream served with espresso coffee.

ITALIAN CHEESE PLATTER £8.50

Selection of four Italian cheeses served with savoury crackers.

SPECIAL DESSERT OF THE DAY

Please ask your waiter for the Special dessert of the day.

Hot drinks

COFFEES

ESPRESSO/DECAF ESPRESSO £2.00

DOUBLE ESPRESSO £2.60

AMERICANO £2.00

CAPPUCCINO £2.60

LATTE £2.60

HOT CHOCOLATE £2.60

TEAS

ENGLISH BREAKFAST £2.00

EARL GREY £2.00

CAMOMILE £2.00

PEPPERMINT £2.00

GREEN TEA £2.00

FRESH MINT TEA £2.40

LIQUOR COFFEES

CALYPSO COFFEE - Tia Maria, sugar, double cream £5.95

FRENCH COFFEE - Brandy, sugar, double cream £6.25

SCOTCH COFFEE - The Famous Grouse, sugar, double cream £6.25

IRISH COFFEE - Jameson, sugar, double cream £6.25

ITALIAN COFFEE - Amaretto, sugar, double cream £5.95

BAILEY'S COFFEE - Bailey's, sugar, double cream £5.95

CAFFÈ CORRETTO GRAPPA - Espresso shot with a splash of Grappa £3.95