



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.
- 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 gelatin. It's topped with caramel sauce.
- SOUFFLÈ AL CIOCCOLATO** £6.50
 An 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** £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 creams 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.
- 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.

