

Dolci

DESSERTS

Panna Cotta (homemade) ^{GF} 6.25
Traditional Piedmontese dessert of cooked fresh cream and Madagascan vanilla topped with caramel sauce.

Semifreddo Torroncino (homemade) 6.95
Famous Sicilian almond semifreddo with amaretto biscuits praline, served with hot dark chocolate sauce.

Crème Brulee (homemade) ^{GF} 6.75
Delicate vanilla custard covered with a delicious caramelised brown sugar topping.

Tiramisu (homemade) 6.75
Layers of Italian savoiardi biscuits soaked in sweet marsala wine and espresso coffee, filled with zabaglione cream and dusted with a rich cocoa powder.

Cheesecake al cioccolato Bianco e Fondente 7.25
A chocolate biscuit base topped with baked white and dark cheesecakes, served with chocolate sauce and vanilla ice cream.

Torta Banoffee (homemade) 6.75
Fresh slices of banana on a digestive biscuit base topped with toffee and double cream, covered with caramel sauce and dusted with a rich cocoa powder.

Profiteroles Bianco 6.75
Soft choux pastry filled with chocolate cream and covered in a white chocolate cream, served with chocolate sauce and whipped cream.

Caldi

SERVED HOT

ALL ARE SERVED WITH CREAM OR A SCOOP OF ICE CREAM OF YOUR CHOICE.

Cuor di Cioccolato 6.95
Classic chocolate soufflé with a gooey molten chocolate centre.

Luxury Sticky Toffee Pudding 6.95
A moist toffee flavoured sponge pudding covered in a butterscotch sauce with fudge pieces.

Caramel Apple Cobbler 6.75
Sweet pastry case filled with caramel custard and apples, topped with crumble and toffee icing.

Gelati & Sorbetti

ICE CREAM & SORBET ^{GF}

1 SCOOP 2.00 **2 SCOOP** 3.95 **3 SCOOP** 5.95

Ice cream flavours:

Vanilla, chocolate, strawberry, pistachio, salted caramel.

Sorbet flavours: VG

Lemon, raspberry, mango.

Affogato 1.50 extra
on your ice cream add a shot of espresso.

Sgroppino 8.50
Lemon sorbet cocktail with vodka and Prosecco.

Caffe' Liguori

COFFEE LIQUEURS

MADE WITH ESPRESSO COFFEE, SUGAR, LIQUEUR AND CREAM

Choose from the following liqueurs to add to your coffee: 6.95

Tia Maria, Amaretto, Brandy, Whisky, Baileys, Drambuie, Grand Marnier, Sambuca, Cointreau.

Digestivi

AFTER DINNER LIQUEURS

Tia maria, Baileys, Amaretto, Sambuca, Limoncello 3.50

Strega, Amaro Averna, Grappa 4.25

Caffe'

COFFEE

Espresso 2.45

Espresso doppio 2.75

Espresso Macchiato 2.60

Espresso topped with fluffy milk

Espresso con Panna 2.60

Espresso topped with whipped cream

Espresso Corretto 4.25

Espresso topped with a tinkle of grappa or sambuca

Americano 2.75

Regular long black coffee

Americano White 2.95

Regular black coffee with hot milk

Flat white 2.95

Cappuccino 2.95

Caffe' Latte 2.95

Mocha 3.25

Cioccolata Calda 3.25

Hot dark chocolate

Extra shot of espresso, decaffeinated coffee or whipped cream all 50p extra

Te

TEA

Traditional breakfast 2.75

Earl grey 2.75

Peppermint 2.75

Green tea 2.75

Camomile 2.75

Decaffeinated tea 3.00

Should you have specific dietary requirements, please ask a member of the staff for more details before you order V, VG, GF, DF available upon request when possible

^V Vegetarian ^{VG} Vegan ^{GF} Gluten free ^{DF} Dairy free