

Dolci

DESSERTS

Panna Cotta (homemade) ^{GF} **6.95**
Traditional Piedmontese dessert of cooked fresh cream and Madagascan vanilla topped with caramel sauce.

Semifreddo Torroncino (homemade) **7.95**
Famous Sicilian almond semifreddo with amaretto biscuits praline, served with hot dark chocolate sauce.

Crème Brulee (homemade) ^{GF} **7.50**
Delicate vanilla custard covered with a delicious caramelised brown sugar topping.

Tiramisu (homemade) **7.50**
Layers of Italian savoiardi biscuits soaked in sweet marsala wine and espresso coffee, filled with zabaglione cream and dusted with a rich cocoa powder.

Mousse al cioccolato bianco e fondente **7.95**
A chocolate biscuit base topped with a white and dark chocolate mousse, served with chocolate sauce and vanilla ice cream.

Torta Banoffee (homemade) **7.50**
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 **7.50**
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 **7.95**
Classic chocolate soufflé with a gooey molten chocolate centre.

Luxury Sticky Toffee Pudding **7.95**
A moist toffee flavoured sponge pudding covered in a butterscotch sauce with fudge pieces.

Vegan Sicilian Lemon Sponge **7.95**
Light, zesty lemon vegan pudding topped with a refreshing and sweet Sicilian lemon sauce. Served with raspberry sorbet.

Gelati & Sorbetti

ICE CREAM & SORBET ^{GF}

1 SCOOP 2.75 2 SCOOP 4.95 3 SCOOP 6.75

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 **9.50**
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: **8.25**

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

Caffe'

COFFEE

Espresso **2.75**

Espresso doppio **3.25**

Espresso Macchiato **3.25**

Espresso topped with fluffy milk

Espresso con Panna **3.25**

Espresso topped with whipped cream

Espresso Corretto **4.95**

Espresso topped with a tinkle of grappa or sambuca

Americano **3.25**

Regular long black coffee

Americano White **3.50**

Regular black coffee with hot milk

Flat white **3.75**

Cappuccino **3.75**

Caffe' Latte **3.75**

Mocha **3.95**

Cioccolata Calda **3.95**

Hot dark chocolate

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

Te

TEA

Traditional breakfast **3.25**

Earl grey **3.25**

Peppermint **3.25**

Green tea **3.25**

Camomile **3.25**

Decaffeinated tea **3.50**

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

Dolci
**DESSERT
MENU**



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