



Desserts

Tiramisu the classic coffee, mascarpone & liqueur trifle	£6.00
Bread & Butter Pudding caramel sauce & vanilla ice cream	£6.00
Strawberry & Mascarpone Shortbread Tart finished with basil sugar & berry coulis	£6.00
Warm Chocolate Sponge served with a blob of vanilla ice cream	£6.00
Gelato 'Affogato' vanilla ice cream drowned in espresso coffee & your favourite liqueur	£6.00
Profiteroles smothered in a white chocolate crème	£6.00
Rum Baba with crème anglaise & berries	£6.00
Cannolo Siciliano traditional Sicilian pastry with sweet ricotta filling And finished with chocolate & pistachio nuts	£6.00



Gelato

£6.00

please ask about today's chef home
made ice cream

Milk Chocolate Fondue for two

£12.00

a rich, warm belgian chocolate fondue
served with a selection of fresh
strawberries & marshmallows to share

Dessert Wine....

Vin Santo

75ml glass £4.00

a traditional Tuscan dessert wine.
served with cantuccini biscuits for
dipping

Morande' Late Harvest 2015.

75ml glass £4.00

Sauvignon Blanc (Casablanca, chile)

Rich golden in colour. Sweet with flavours of papaya,
honey & citrus fruits with a fresh finish

Dolcetti

Selection of six mini

£6.00

bite size Italian pastries...

lemon flaky pastry 'aragoste', pistachio
& ricotta filled 'sicilian cannoli' & 'bacci
di dama' hazelnut biscuits

Drinks

Espresso	£2.50
Americano	£2.50
Cappuccino	£2.80
Café Latte	£2.80
Café Corretto (Espresso Coffee with a splash of your favourite liqueur)	£3.00
Liqueur Coffee finished with floating fresh cream	£6.00
Espresso Martini Vodka & Kalhua shaken with Espresso coffee & ice	£7.00

Please inform us if anyone in your party has a food allergy BEFORE ordering.

Please Note – Dishes in this menu may contain:
Gluten / Nuts / Dairy / Soya / Lupin / Mustard / Eggs / Fish /
Crustaceans / Molluscs / Sesame Seeds / Celery / Sulphur Dioxide

All prices are inclusive of V.A.T. Service is not included

