

From our bread
to our ice cream,
we make it here!

Dolci

Dolci con amici (n)	14.00
Selection of Italian desserts, lemon cheesecake, chocolate pudding, chocolate and amaretti biscuit mousse, tiramisu, strawberries and vanilla ice cream	
Budino (v)	5.65
Chocolate fudge pudding with vanilla ice cream	
Tiramisu (v)	6.15
Sponge fingers, mascarpone, marsala and coffee liqueur	
Torta di formaggio (n)	6.45
Baked vanilla cheesecake with citrus blueberries	
Panna cotta (n)	6.15
Vanilla cream with poached rhubarb	
Semifreddo (v) (n)	6.15
Iced hazelnut praline mousse	
Zabaglione di cioccolato e amaretti (n)	5.65
Dark chocolate and amaretto biscuit mousse	
Bruschetta di frutta (v)	6.15
Roast fruits and vanilla with mascarpone cheese	
Affogato (v) (n)	4.65
Shot of espresso, amaretto & vanilla ice cream	

Cioccolatini (v) (n)

Handmade chocolate truffles flavoured with hazelnut liqueur (6)	3.35
---	------

Gelati con biscotti (v) (n)

Al cioccolato - dark chocolate	5.15
Alla vaniglia - vanilla	5.15
All' amaretto - amaretto	5.15
Alle fragole - strawberry	5.15
Ferrero rocher - chocolate and hazelnut	5.15

Sorbetti (v)

Al limone - lemon	5.15
Alla passione - passion fruit	5.15
Al arancia - blood orange	5.15

Formaggio (n)

Italian artisan cheese with toasted Tuscan bread, caramelised red onion and balsamic chutney	6.70
--	------

(n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are vegetarian.
Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.

Dessert Wine

Vin Santo, Rocca della Macie (n)		3.50
Italy, Tuscany, 2000. A typical Italian dessert wine with Cantuccini biscotti.		
Moscato Passito, Araldica		
Italy, Piedmont, 2003	125ml 4.75	btl 375ml 14.00
Ramos Pinto Ruby Port	glass 50ml 3.50	

Caffè e Tè

Espresso	2.30
Large espresso	3.05
Cappuccino	2.55
Latte	3.05
Mocha	3.05
Americano	3.05
Hot chocolate	3.05
English breakfast tea	2.30
Earl Grey	2.30
Herbal teas	2.30
Fresh mint tea	2.30

Liqueur coffees

Baileys Coffee	6.25
Calypso Coffee (Tia Maria)	6.25
French Coffee (Courvoisier)	6.25
Irish Coffee (Tullamore Dew)	6.25
Highland Coffee (Famous Grouse)	6.25
Italian Coffee (Galliano Authentica)	6.25
Jamaican Coffee (Bacardi Oro)	6.25

Cioccolatini - chocolates ^(v) ⁽ⁿ⁾

Handmade chocolate truffles flavoured with hazelnut liqueur (6)	3.35
--	------

Liquori

Disaronno	3.50
Amaro Lucano	3.50
Galliano	3.50
Sambuca	3.50
Black Sambuca	3.75
Strega	3.75
Limoncello	3.50
Frangelico	3.50
Fernet Branca	(50ml) 3.50
Tuaca	3.50

Brandy

Courvoisier VS	3.50
Courvoisier Exclusif	4.50
Remy Martin VSOP	4.00
Remy Martin XO	10.50
Baron de Sigognac Armagnac VSOP	4.00

Grappa

Poggio Basso, Piemonte	3.50
L Fancoli, Moscato	4.00
Tre Soli Tre (Barrique aged)	6.25