

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

Dolci - Desserts

Budino (v) Chocolate fudge pudding with vanilla ice cream	5.65
Tiramisu (v) Sponge fingers, mascarpone, marsala and coffee liqueur	6.15
Crostata (v) (n) Warm fig and pear tart with amaretto ice cream	6.15
Torta di formaggio (n) Baked vanilla cheesecake with citrus blueberries	6.45
Panna cotta (n) Vanilla cream with mulled fruits	6.15
Semifreddo (v) (n) Iced hazelnut praline mousse	6.15
Zabaglione di cioccolato e amaretti (n) Dark chocolate and amaretto biscuit mousse	5.65
Sbriciolata (n) Polenta crumble, blackberry and apple, mascarpone cheese	6.15
Affogato (v) Shot of espresso, amaretto & vanilla ice cream	4.65

Ciocolatini - Chocolates (v) (n)

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

Con biscotti - with biscuit (v) (n)

Al cioccolato - dark chocolate	5.15
Alla vaniglia - vanilla	5.15
All' amaretto - amaretto	5.15
Alle fragole - strawberry	5.15
Al vin santo - vin santo	5.15

Sorbetti - Sorbet (v)

Al limone - lemon	5.15
Alla passione - passion fruit	5.15
Di more - blackberry sorbet	5.15

Formaggio - Cheeses (n)

Italian artisan unpasteurised cheeses with crisp flat bread, fruits and nuts	6.70
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(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
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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

Courvosier VS	3.50
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