

all our desserts, are freshly prepared on the premises  
from carefully sourced premium ingredients,  
we even make our own ice cream and sorbets!

"Just thought you would like to know"

## Dolci - Desserts

<b>Dolci con amici (v) (n)</b>	13.50
Selection of desserts to share with friends tiramisù, profiteroles, warm chocolate pudding, baked vanilla cheesecake, raspberries and strawberries with prosecco and vanilla syrup	
<b>Semifreddo alla nocciola (v) (n)</b>	5.75
Iced hazelnut praline mousse	
<b>Budino al cioccolato (v)</b>	5.70
Chocolate fudge pudding with vanilla ice cream	
<b>Tiramisu (v)</b>	5.95
Sponge fingers, mascarpone, marsala and coffee liqueur	
<b>Profiteroles al cioccolato (v)</b>	5.75
Profiteroles with hot chocolate sauce and vanilla ice cream	
<b>Panna cotta (v) (n)</b>	5.95
Vanilla cream with mulled winter fruits	
<b>Torta di formaggio e vaniglia (v)</b>	6.15
Baked vanilla cheesecake with citrus blueberries	
<b>Crostata di fichi e pere (v) (n)</b>	5.95
Warm pear and fig tart with amaretto ice cream	
<b>Coppa di cioccolato e nocciola (n)</b>	5.95
Poached pear with vanilla and chocolate ice cream, toasted hazelnuts and hot chocolate sauce	
<b>Affogato al caffè (v)</b>	4.50
Shots of espresso, Amaretto & vanilla ice cream	

## Cioccolatini - chocolates (v) (n)

Handmade chocolate truffles flavoured with hazelnut liqueur (6)	3.00
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## Gelati - ice cream

### Con biscotti - with biscuit (v) (n)

<b>Al cioccolato</b>	- dark chocolate	5.00
<b>Alla vaniglia</b>	- vanilla	5.00
<b>Al amaretti</b>	- amaretto	5.00
<b>Alle fragole</b>	- strawberry	5.00

### Sorbetti - sorbet (v)

<b>Alle pesche</b>	- white peach	5.00
<b>Al lampone</b>	- raspberry	5.00
<b>Al limone</b>	- lemon	5.00

### Formaggio - cheeses (n)

<b>Pecorino sardo, dolcelatte, raschera</b>	6.65
Regional Italian cheeses with toasted walnut bread, crisp Italian flat bread, pears and honey	
<b>Pecorino sardo, dolcelatte, raschera, grana padano scamorza affumicata</b>	15.00
- board to share	

## Dessert Wine

<b>Vin Santo, Rocca della Macie (n)</b>	3.50
Italy, Tuscany, 2000. A typical Italian dessert wine with Cantuccini biscotti.	
<b>Moscato Passito, Araldica</b>	
Italy, Piedmont, 2003	125ml 4.40    btl 375ml 13.00
<b>Grahams Ruby LBV Port</b>	glass 50ml 3.50

(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.

## Caffè e Tè

Espresso	2.00
Large espresso	2.90
Cappuccino	2.40
Latte	2.70
Mocha	2.90
Americano	2.90
Hot chocolate	2.90
English breakfast tea	2.00
Earl Grey	2.00
Herbal teas	2.00
Fresh mint tea	2.00

## Liqueur Coffee's

Baileys Coffee	6.00
Calypso Coffee (Tia Maria)	6.00
French Coffee (Cognac)	6.00
Irish coffee (Irish Whiskey)	6.00
Tuscan Coffee (Tvacca)	6.00

## Cioccolatini - chocolates (v) (n)

Handmade chocolate truffles flavoured with hazelnut liqueur (6)	3.00
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## Liquori

		dbl
Amaretto DISARONNO	3.20	5.80
Limoncello	3.20	5.80
Frangelico	3.20	5.80
Sambuca	3.20	5.80
Black Sambuca	3.30	6.30
Strega	3.30	5.80
Tvacca	3.20	5.80

## Brandy

		dbl
Martell VS	3.35	6.30
Remy VSOP	3.75	7.00
Remy XO	10.00	18.00
Janneau VSOP	3.75	7.00

## Grappa

		dbl
Moscato	3.75	7.20
Pinot Grigio	3.75	7.20
Verdicchio	4.95	9.60
Tre Soli Tre (Barrique aged)	6.00	10.00