

Desserts

Italian Tiramisu £5.75

Traditional Italian layered cake (contains almond liquor)

Homemade cheesecake £5.50

Fresh cream cheesecake, please ask for today's flavour

Crostata di Mele £4.95

Shortcrust pastry with apple purée and slices of apple and vanilla ice cream

Sticky Toffee Pudding £5.50

Traditionally made sticky toffee, packed with dates and coated with butterscotch sauce

Torta Limone £4.95

Sweet shortcrust pastry filled with lemon egg custard, icing sugar and vanilla ice cream

Torta Caprese (vg, GF, lactose free) £5.50 Italian chocolate cake made with olive oil and served with vegan/dairy ice cream

Profiteroles Scuro e Bianco £4.95

Soft choux pastry filled with Chantilly & hazelnut cream and covered in chocolate cream.

Vanilla Fudge Truffle £4.95

Toffee ice cream core surrounded by dairy vanilla ice cream rolled in fudge pieces.

Panna Cotta of the Day (GF) £4.95

A traditional Italian cooked cream dessert served with fruit coulis.

Trio of Italian Sorbets £4.95

(lemon, mango, raspberry)

Trio of Italian Ice Creams £4.95

(Vanilla, strawberry, chocolate, banana, coffee, lactose free)

COFFES & TEA

Americano £2.20 Espresso £2.00

Double Espresso £2.50

Cappuccino £2.80 Latte £2.80

Hot Chocolate £2.80

Tea English / Fruit / Herbal £2.20

Liqueur Coffee £4.95

Please note that the menus do not list all ingredients. If you have any specific dietary requirements or intolerances, please ask a senior member of staff who will be happy to assist