

~DESSERT MENU~

All 5.50

Served with ice cream

Profiteroles

Soft choux pastries filled with Chantilly cream, covered in a smooth chocolate sauce

Tiramisu

Soft sponge base, with a mascarpone layer, with coffee soaked biscuit fingers

Cheesecake Brûlée

Italian ricotta and mascarpone cheesecake baked with caramel sauce with a lightly brûléed almond cream

Torta Deliza

Rolled sponge soaked with liqueur and filled with patisserie cream, decorated with almond cream and finished with almonds

Torta Macao

A thick chocolate cream on a crushed cocoa biscuit base, decorated with cocoa powder

Cheese Board 9.25

A selection of 4 cheeses served with quince jelly, sweet onion compote, grapes, celery and biscuits

Imported Italian Ice Cream

1.75 per scoop

Choose from Strawberry, Chocolate, Vanilla or Pistachio

~ COFFEES ~

Italians love their coffee and while most of us are familiar with cappuccino and espresso, below is a list of the classics

Espresso 1.60 ~ Double Espresso 2.50

Latte, Flat White, Hot Chocolate 2.80

Macchiato, Americano 1.80

Cappuccino 2.50

Mocha 2.95

Why not add even more flavour to your coffee with our coffee syrups for an extra 50p

Vanilla, Hazelnut or Caramel

Liqueur Coffees 4.50

(Spirits are served as 25ml measures)

Irish Whisky, Cointreau, Baileys, Tia Maria, Brandy, Amaretto, Galliano