

• • • • Dolci • • • •

Profiteroles	£5.50
light choux buns filled with crème chantilly, enrobed with a light chocolate sauce	
Pannacotta	£5.50
homemade cooked cream infused with vanilla and served with a choice of mango or raspberry coulis	
Tiramisu	£5.50
layers of homemade sponge biscuits, drenched in espresso liqueur, topped with mascarpone cream and peach schnapps dusted with cocoa	
Torta al formaggio	£5.50
ginger biscuit base cheesecake topped with soft cheese and limoncello liqueur	
Torta al cioccolato	£5.50
delicious, moist, rich chocolate cake with a glossy ganache finish served with pouring cream	
Sbrisolona con Frutti	£5.50
fruits of the forest topped with an almond crumble and served with pouring cream	

• • • • Gelati • • • •

Coppa gelato	£5.95
luxury vanilla or chocolate ice cream, topped with crushed chocolate biscuits	
Affogato al caffè	£5.95
luxury vanilla ice cream, with a shot of espresso coffee	
Tartufo al cioccolato	£5.95
luxury chocolate ice cream with a ganache centre, encased with a sugared almond chocolate coating	

• • • • Caffé e Té • • • •

Espresso	£1.50
Filter	£1.95
Macchiato	£1.75
Latte	£2.75
Cappucino	£2.50
Espresso doppio	£1.95
Caffé con liquori	£4.50
Tea	£1.75