

DOLCI

TIRAMISU

The original Italian dessert. Savoiardi sponge biscuits soaked in coffee, layered with sweet mascarpone cheese & flavoured with cocoa. Served with crema gelato.
6.75

PROFITEROLI

A duo of Italian profiteroles. Soft sweet choux pastry balls filled with whipped cream, one smothered in velvety white & the other in rich milk chocolate.
6.75

CANNOLI SICILIANI

A classic Sicilian dessert. Pastry shells filled with our own sweet ricotta & chocolate pistachio crumb, dusted with icing sugar.
6.75

TORTA DELLA NONNA

A slice of Tuscan indulgence with a sweet pastry base giving way to a lemon & vanilla scented custard filling, topped with crunchy pine nuts & an icing sugar dusting. Served with crema gelato.
6.75

PANNA COTTA

Italian for 'cooked cream'. Very light & refreshing, our version of this vanilla cream is served with a mixed wild berry compote, accompanied by our home baked biscotti.
6.25

CROSTATA DI MELE A UVA (ve)

A truly exquisite vegan apple & grape Italian torte served with vegan Madagascar bourbon vanilla gelato, sprinkled with icing sugar.
6.25

GELATERIA CALLIPO

4.50

A true artisan ice cream from Calabria using old traditional flavours based on the antique recipes, using only the best raw materials from their lands of origin, such as Sicilian lemons & dried figs from Calabria

CIOCCOLATO

Chocolate, rum & nougat ice cream

CREMA

Vanilla ice cream

RICOTTA

Ricotta, pear & chocolate drop ice cream

FRAGOLA

Strawberry ice cream

PISTACCHIO

Pistachio ice cream

NOCE

Walnut & fig ice cream

ALLERGIES:

Some of the menu items contain nuts, seeds and other allergens. Therefore there may be some risk that traces of these could be in any dish served here. Please discuss with your server if you have any concerns or allergies so we can ensure the safety of your meal.

GM FOODS:

Wherever possible we are aiming to avoid products containing GM soya and maize. However, at present some of our products may contain such ingredients.

A DISCRETIONARY 10% GRATUITY WILL BE ADDED TO THE BILL.
ALL GRATUITIES ARE DISTRIBUTED AMONGST OUR STAFF.

OUR RESTAURANTS

ROCCOS
ITALIAN KITCHEN

ZINIZ
RESTAURANT & WINE BAR


**THE
HERBALIST**

DANTE'S
ITALIAN

IN CAFFÉ

I have carefully chosen this coffee blend by working with a local artisan supplier to bring to you what I feel is the closest flavour to the coffee that I enjoy when at home in Italy

CAPPUCCINO
3.00

ESPRESSO
2.50

LATTE
3.25

MACCHIATO
2.75

DOUBLE ESPRESSO
3.25

FLAT WHITE
3.50

MOCHA
3.50

AMERICANO
2.95

TEA
2.95

HOT CHOCOLATE

3.50

With cream & marshmallows

4.00

VIN SANTO DEL CHIANTI SERELLE

50ml 4.30 | Btl 37.5cl 32.25 (v)

A truly authentic dessert wine from Tuscany. Its name literally means 'holy wine', which originates from its historic use in the Catholic mass. A not-too-sweet dessert wine served with Cantuccini biscotti, crunchy Italian almond biscuits that may be dipped in a drink, traditionally Vin Santo

DIGESTIVI

A 'digestivo' is an alcoholic spirit or liqueur that is traditionally drunk by Italians after a meal to settle the stomach & aid digestion. A lovely way to finish a meal.

Our range of Italian liqueurs are all served as 50ml

25ml available on request

LIMONCELLO

Intensely lemon flavoured, infused with the peel of the best varieties of lemons from Italy
4.75

CYNAR

Bittersweet & one of the most popular classic Italian digestives
5.50

FERNET BRANCA

One of my favourites but an acquired taste. A mysterious herbal elixir and the original cure all Sicilian remedy that was sold over the counter in pharmacies until the 1900s
6.60

SAMBUCA

Anise flavoured & the most traditional of after-dinner spirits due to its restorative properties
4.75

AVERNA

Italy's best-selling amaro, it is bittersweet with a caramel laced flavour
5.75

FRANGELICO

A rich hazelnut flavour with a golden toasty sweetness that comes from the Tonda Gentile hazelnuts of southern Piemonte
4.60

SAMBUCA NERO

Inky black with a velvety sensation & aromatised with liquorice
5.10

VECCHIA ROMAGNA

An aged old Italian brandy known for its quality & unmistakable flavour, this is a truly elegant brandy to finish your evening off
7.20

LIQUORI AL CAFFÉ

Please ask your waiter for our range of liqueur coffees.

6.50