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# DOLCI

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## TIRAMISU <sup>ⓧ</sup>

The original Italian dessert. Savoiardi sponge biscuits soaked in coffee, layered with sweet mascarpone cheese & flavoured with cocoa, served with vanilla gelato 9

## TORTA DELLA NONNA <sup>ⓧ</sup>

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 vanilla gelato 9

## PROFITEROLI <sup>ⓧ</sup>

A duo of Italian profiteroles. Soft sweet choux pastry balls filled with whipped cream, one draped in velvety white & the other in rich milk chocolate 9

## PANNA COTTA <sup>ⓧ</sup>

Italian for 'cooked cream'. Very light & refreshing, our version of this vanilla cream is served with a mixed wild berry compote 9

## CANNOLI SICILIANI <sup>ⓧ</sup>

A classic Sicilian dessert. Pastry shells filled with our own sweet ricotta & chocolate pistachio crumb, dusted with icing sugar 10

## STICKY TOFFEE PUDDING <sup>ⓧ</sup>

Fluffy treacle & date sponge topped with butterscotch sauce & served with vanilla ice cream or custard 9

## TORTA DEL VEGANO <sup>ⓧ</sup>

Please ask your waiter for today's vegan dessert option 9

## AFFOGATO <sup>ⓧ</sup> <sup>ⓧ</sup>

Espresso & vanilla ice cream 7  
Or add a choice of Amaretto, Frangelico, Tia Maria, Kahlua or Baileys 9.5

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# I GELATI

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This is true Italian gelato, rich in taste & texture & made to the authentic method using the finest ingredients & old traditional flavours based on antique recipes

*A choice of three scoops from the following flavours 8 <sup>ⓧ</sup>*

CIOCCOLATO Chocolate ice cream

FRAGOLA Strawberry ice cream

CREMA Vanilla ice cream <sup>ⓧ</sup>

PISTACCHIO Pistachio ice cream

MENTA Mint ice cream

LIMONE Lemon sorbet

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# IN CAFFÈ

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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

ESPRESSO 3

DOUBLE ESPRESSO 4

MACCHIATO 3.5

MOCHA 4.5

FLAT WHITE 3.5

AMERICANO 3.5

CAPPUCCINO 4

LATTE 4

TEA 3

HOT CHOCOLATE 4

DELUXE HOT CHOCOLATE 6.5

Toasted Marshmallow

Chocolate Orange

Rich Mint Chocolate

Black Forest Dream

*Served in a kilner jar with cream & toppings*

Add syrup 50p

Vanilla, Caramel, Hazelnut or Gingerbread

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, 100% OF THIS GOES TO OUR TEAM.

All our dishes are freshly prepared & we are happy to cater them to any special requirements where possible. Please always inform your server of any allergies before placing your order, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available upon request.

<sup>ⓧ</sup> vegetarian <sup>ⓧ</sup> vegan <sup>ⓧ</sup> gluten free <sup>ⓧ</sup> vegetarian option available  
<sup>ⓧ</sup> vegan option available <sup>ⓧ</sup> gluten free option available

# 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 5.5

## SAMBUCA

Anise flavoured & the most traditional of after-dinner spirits due to its restorative properties 5.5

## SAMBUCA NERO

Inky black with a velvety sensation & aromatised with liquorice 6

## CYNAR

Bittersweet & one of the most popular classic Italian digestives 6.5

## AVERNA

Italy's best-selling amaro, it is bittersweet with a caramel laced flavour 6.5

## VECCHIA ROMAGNA

An aged old Italian brandy known for its quality & unmistakable flavour, this is a truly elegant brandy to finish your evening off 8.5

## FERNET BRANCA

One of my favourites but an acquired taste. A mysterious herbal elixir & the original cure-all Sicilian remedy that was sold over the counter in pharmacies until the 1900s 7.5

## FRANGELICO

A rich hazelnut flavour with a golden toasty sweetness that comes from the Tonda Gentile hazelnuts of southern Piemonte 5.5

# VIN SANTO DEL CHIANTI SERELLE

50ml 5.5

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.

# LIQUORI AL CAFFÈ

Please ask your waiter for our range of liqueur coffees 7



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