

DESSERT MENU

All our desserts are homemade and freshly prepared

PROFITEROLE con CREMA PASTICCIERA £5.50

light choux buns filled with crème patisserie, enrobed with a light, warm dark chocolate sauce

TORTA al CIOCCOLATO e BARBABIETOLA £5.95

chocolate and beetroot brownie, both flavours are enhanced with crème chantilly and raspberry sorbet

DOLCE al CAMELLO £5.95

sticky toffee pudding, served with vanilla ice cream

TIRAMISU £5.50

layers of homemade sponge biscuits, drenched in espresso liqueur, topped with mascarpone cream and peach schnapps, dusted with cocoa

TORTA FORMAGGIO INFUSA ALL'ARANCIA £5.50

ginger biscuit base cheesecake, topped with soft cheese and orange served with caramelised orange segment

CRÈME BRUCIATA £5.50

vanilla crème brulee accompanied with a vanilla shortbread baton

AFFOGATO al CAFFE £4.95

luxury vanilla ice cream, with a shot of espresso

SORBETTO al FRUTTI di BOSCO £5.95

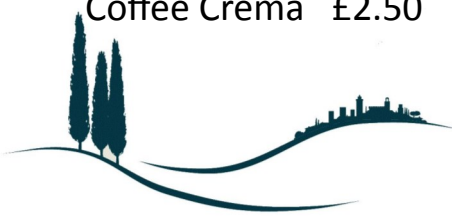
refreshing raspberry sorbet

TRIO di DOLCI £9.95 (ideal to share)

a trio of desserts including profiteroles, torta formaggio and strudel

COFFEE & TEA

Cappuccino	£2.50	Filter Coffee	£1.95	Espresso	£1.50
Double Espresso	£1.95	Latte	£2.75	Macchiato	£1.75
Liqueur Coffee	£4.50	Coffee Crema	£2.50	Tea	£1.75



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