

## DESSERT MENU

All our desserts are homemade and freshly prepared

### **PROFITEROLE con CREMA PASTICCIERA £5.95**

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

### **CRÈME CARAMELLO £5.95**

custard dessert with a layer of soft caramel on top served with orange zest and roasted hazelnut

### **STRUDEL di MELE £5.95**

warm apple strudel served with madagascan bean flavoured ice cream

### **TIRAMISU £5.95**

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

### **TORTA FORMAGGIO INFUSA ALL'ARANCIA £5.95**

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

### **MOUSSE al MANGO £5.95**

homemade mango mousse served with fresh strawberry, mint leaf and peach puree

### **AFFOGATO al CAFFE £5.25**

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

