

DESSERT MENU

PROFITTEROLE con CREMA PASTICCIERA £5.50

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

CRÈME CARAMELLO £5.25

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

STRUDEL di MELE £5.50

warm apple strudel served with Madagascan bean flavoured ice cream

TIRAMISÚ £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

PANACOTTA £5.50

homemade cooked cream infused with vanilla and served with a choice of mango or raspberry coulis

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

