

DESSERTS

PANNA COTTA £ 6,90

(Toppings: pistachio,mix berries,caramel,chocolate)

Panna cotta means ‘cooked cream’ , consisting of a simple mixture of cream, sugar, and vanilla. Gelatin is added to set the mixture and create a dreamy, custard-like consistency

CANNOLO SICILIANO £ 6,90

“Cannoli”, one of Sicily’s best-known desserts, are cylindrical pastry shells filled with sweetened whipped ricotta mixed with chocolate chip

TIRAMISU' £ 6,90

Savoardi fingers biscuit flavoured with coffee coated with cream(mascarpone,whipping cream,egg)

LEMON MERINGUE PIE £6,90

Shortened pastry base filled with lemon curd and topped with meringue

WHITE PROFITTEROLES £6,90

Cream puffs filled with dark chocolate and coated with vanilla&white chocolate cream

TARTUFO CLASSICO £6,90

Chocolate ice cream with zabaglione centre coated with crushed hazelnuts, dusted with cocoa powder

TARTUFO PISTACCHIO £ 6,90

Truffle shaped pistacchio and vanilla ice cream

CASSATA £ 6,90

Wedge shaped zabaglione,chocolate &cream ice cream with candied fruit

TORRONCINO £ 6,90

Nougat semifreddo with crushed praline hazelnuts

AFFOGATO AL CAFFE £ 6,90

Vanilla ice cream & hot espresso

MIX ICEAM £6,50

Chocolate,strawberry,vanilla

LEMON SORBET £ 6,50

CAFFEE'

Espresso £ 3,00

Double espresso £ 4,00

Cappuccino, Latte £ 3,50

Tea £ 3,00

(English breakfast, earl gray, peppermint, green, camomille,fresh mint tea)

Hot chocolate £ 4,00

LIQUORI & COGNAC

(all served by 25ml unless stated)

Sambuca	£ 4,50
Strega	£ 4,50
Bailey's	£ 4,50
Amaretto di Saronno	£ 4,50
Averna, Fernet Branca	£ 4,50
Frangelico	£ 4,50
Montenegro	£ 4,50
Amaro del capo	£ 4,50
Limoncello	£ 4,50
Grappa	£ 4,90
Port (50ml)	£ 4,90
Vecchia Romagna	£ 5,90
Hennessy, Courvoisier, Martell	£ 5,90
Remy Martin V.S.O.P	£ 6,90
Armagnac V.O.S.P	£6,90