

Desserts

HOMEMADE TIRAMISÙ 4.5

Coffee liqueur soaked sponge layered with mascarpone cream and dusted with cocoa powder

PANNACOTTA 4.5

Sweetened vanilla cream thickened with gelatine, topped with strawberry

CALZONE AL CIOCCOLATO 6

Chocolate Calzone filled with Nutella spread, strawberries in pizza dough served with a scoop of vanilla ice cream

PROFITEROLES SCURO 4.5

Soft choux pastries filled with a superb Chantilly cream, all covered with chocolate cream

NEW YORK CHEESECAKE 5

Traditional New York cheesecake topped with strawberry or chocolate

THE TRILOGY 10

Mixed dessert plate of Tiramisu, Pannacotta & Profiterole with vanilla ice cream

ASSORTED ICE CREAM 4

The scoops of your choice- Vanilla, Chocolate, Strawberry, Pistachio & Lemon

AFOGATO 3.5

One scoop of vanilla ice cream topped with a shot of coffee

CHEESE PLATTER 9

Selection of Italian cheeses, jam, honey, bread & grapes

ESPRESSO MARTINI 9

Perfect after dinner cocktail made up of Vodka, Kahlua & Coffee

Hot Drinks

Extra Shot +40p

ESPRESSO 2.2

AMERICANO 2.5

MACCHIATO 2.3

FLAT WHITE 2.5

LATTE 2.8

CAPPUCHINO 2.8

MOCHA 2.8

HOT CHOCOLATE 2.8

TEA 2.6

English, Earl Grey, Green, Chamomile & Peppermint

Coffee Liqueurs 25ml

IRISH COFFEE- WHISKEY 7.2

IRISH CREAM COFFEE- BAILEYS 7.2

FRENCH COFFEE- COGNAC 7.2

ITALIAN COFFEE- AMARETTO 7.2

CALYPSO COFFEE- KAHLUA 7.2

Liqueur 25ml

AMARETTO 4

LIMONCELLO 4

AMARO 4

MIRTO 4

SAMBUCA 4

FERNET BRANCA 4

GRAPPA 4

VECCHIA ROMAGNA 4

FRANGELICO 4

BAILEYS 4

TEQUILA 4

JAGERMISTER 4

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Molluscs, Sulphites, Lupin, Peanuts, Wheat.

A discretionary service charge of 12.5% will be added to your bill

