

DOLCI

HOMEMADE CHOCOLATE BROWNIE / 6.90

A soft & rich chunk of chocolate brownie served with vanilla gelato. You won't want to share!!!

HOMEMADE TIRAMISÚ / 5.90

The Italian classic! Made from layers of espresso-soaked sponge & mascarpone with coffee liqueur

AFFOGATO / 5.90

A scoop of vanilla gelato with crushed amaretto biscotti, served with a shot of espresso & amaretto liqueur

STRAWBERRY CHEESECAKE / 5.75

Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla gelato

CROSTATATA DI MELE / 5.75

Warm apple tart served with vanilla gelato & drizzled with salted caramel sauce

HOMEMADE CRÈME BRÛLÉE / 5.90

Rich vanilla custard with a crisp caramel shell

HOMEMADE LEMON & LIME CAKE / 6.90

A lemon & lime cake with an amaretto biscuit base sprinkled with toasted flaked almonds & drizzled with Disaronno infused honey

CHEESEBOARD FOR ONE / 7.90

A selection of cheeses - Brie, Gorgonzola & Cheddar served with crackers, grapes & fig chutney

GELATO (1.70 per scoop)

Vanilla • Triple chocolate • Coconut • Hazelnut

SORBETS (1.70 per scoop)

Lemon • Mango • Raspberry

HOT DRINKS

COFFEES *(all available decaffeinated)*

Espresso / 2.20 • Double Espresso / 2.60 • Machiatto / 2.20 • Flat White / 2.50 •
Americano / 2.40 • Cappuccino / 2.60 • Cafe Latte / 2.70 • Hot Chocolate / 2.90

LIQUEUR COFFEE / 6.50

Brandy • Whiskey • Amaretto • Cointreau • Baileys

TEAS / 2.50

English Breakfast • Decaf English Breakfast • Earl Grey • Green
Peppermint • Chamomile • Summer Fruit

Our menu descriptions do not contain all ingredients so please ask a member of staff before ordering about the presence of allergens in our food. Some foods contain nuts. Please advise of any special dietary requirements when ordering.

DESSERT WINE & AFTER DINNER DRINKS

TAYLOR'S PORT 50ml / 3.25

Rich, robust & fruity port

HARVEY'S BRISTOL CREAM SHERRY 50ml / 3.25

Features flavours of roasted nuts and raisins, with a subtly spicy finish

SHOTS (25ml)

LIMONCELLO / 4.00

We sip this refreshing sunshine coloured liqueur after a meal as a digestif, especially on those warm summer nights, reminding you of holidays on the Amalfi Coast

FRANGELICO / 4.00

Hazelnut liqueur that can be enjoyed either over ice, as a shot or in a coffee

DISARONNO AMARETTO / 4.00

Did you know it doesn't contain almonds or any other nuts? It is an infusion of apricot kernel essential oil flavored with seventeen selected herbs and fruits.

Drink neat or on the rocks or why not to try and drizzle it over vanilla gelato? Mmmm

GRAPPA / 3.85

Grappa is a fragrant spirit, made from the grape skins and other solids left-over from the winemaking process. Splash a dash of grappa in your espresso to create café corretto

AMARO AVERNA / 3.75

Intense herbal aromas with fine citrus tones. If you haven't tried a bitter Italian liqueur yet, this is a great place to begin

SAMBUCA / 3.75

A colourless digestivo liqueur flavored with star anise. Sambuca is splashed in coffee, or served neat and topped with 3 toasted espresso beans representing three blessings - health, happiness & prosperity.

Besides giving a little caffeine kick, chewing on the beans highlight Sambuca's flavor

DESSERT WINES

PASSITO VERDUZZO - 12.5% - AI GALLI - 500ML

Glass / 8.50 Bottle / 34.90



A noble encounter of softness, freshness and minerals. Boasting the elegance provided by the sugar created during the slow drying process, it epitomises the refinement and persistence of an exquisite, velvety wine. Silky, soft and embracing, this wine surprises constantly.

PASSITO ULTIMO 14% - SUTTO - 375ML

Bottle / 24.90



Antique gold in colour. It emanates a gentle perfume of candied fruit, especially apricot with vanilla and honey; scents of Oriental and Mediterranean spices endure in the glass that has been primed with wine. It is delicately sweet in taste with hints of dried fruit. It combines a pleasant aroma of toasted bread and honey with a spicy note, which enhances its balance and harmony.