

• Dolci •

Tiramisu -£5.55

Lady sponge fingers dipped in espresso and liqueur layered with sweet mascarpone zabaglione dusted with cocoa

Budino Est -£5.95

Lava chocolate pudding with melt in the middle chocolate and served with pistachio ice cream

Classic Crème Brulee - £5.55

Rich custard base topped with a layer of hardened caramelized sugar

Torta di Formaggio - £5.75

Nutella and hazelnut cheesecake served with strawberries and raspberries

Biscotto - £5.55

Cookie dough served with vanilla ice cream

Torta All'Arancia e Mandorle - £ 5.75

Gluten Free orange and almond cake with vanilla ice cream

Truffles - £3.50

Rich home made chocolate truffles

Selection of Italian ice creams and sorbets £4.75

Formaggio - £7.95

Baked camembert with garlic and rosemary, dolcelatte, baked goats cheese with onion relish and balsamic glaze, grilled halloumi cheese with honey, grapes, artisan crackers, grissini and chutney.

add glass of port £4.00

Glass of Dessert Wine - Moscato Passito di Patelleria - £5.40

After Dinner Cocktails

Raspberry and White Chocolate Martini - £8.25

Absolut vodka raspberry, raspberry purée, white chocolate liqueur, fresh raspberries

Espresso Martini - £8.25

Absolut vodka, espresso, kahlua, sweet syrup

If you are concerned about allergens please ask your server
A 10% Discretionary service charge will be added to your bill which is shared amongst the staff