

Desserts

homemade desserts

torta di mandorla	£4.25
homemade chocolate almond cake, made to a caprese recipe	
tiramisu	£4.25
layers of savoiardi biscuits soaked in alcoholic coffee, marscapone, cream and chocolate	
mousse della passione	£3.75
homemade passion fruit mousse	
banoffee pie	£4.25
homemade banana, toffee and cream pie	

ice cream

gelato	
3 scoops of premium, gelateria style ice cream in the following flavours:	
vaniglia	£3.95
vanilla	
cioccolato	£3.95
chocolate	
stracciatella	£4.25
chocolate chip ice cream	
nocciola	£4.25
hazelnut ice cream	
fragola	£4.25
strawberry	
menta e cioccolato	£4.25
mint with chocolate chips	
melone	£4.25
melon	
a mix of any of the above	£4.25
semifreddo torroncino	£4.25
nougat ice cream topped with hazelnut praline	
affogato di vaniglia o cioccolato	£4.25
vanilla or chocolate ice cream 'drowned' in espresso coffee	
tartufo nero	£4.65
italian chocolate truffle dusted with cocoa (contains nuts)	

speciality sorbets

sorbetto di limone	£5.25
lemon filled with Lemon Sorbet	

cake

vanilla cheesecake	£4.65
baked, creamy smooth cheesecake on a biscuit base	
lemon curd organic cheesecake	£4.65
lemon curd topped creamy smooth cheesecake on a biscuit base	

cheese

plate of italian cheeses	£5.75
selection of Italian cheeses served with biscuits and bread	

grappas

	25 ml
grappa di chardonnay	£3.50
the classic digestivo from friuli made with chardonnay grapes	
grappa riserva pinot	£3.75
elegant, smooth reserve grappa, oaked for 3 years	

liqueurs

	25 ml
amaro di montenegro	£3.75
digestif made with natural herbs	
amaretto	£3.50
made from almonds	
averna	£3.50
a sicilian liqueur made from a secret blend of herbs and natural aromas	
baileys	£3.50
frangelico	£3.50
hazelnut liqueur	
grand marnier	£3.75
limoncello	£3.25
lemon liqueur	
sambuca	£3.50
aniseed liqueur served flaming or on ice	
strega	£3.50
made with saffron	
vecchia romagna	£3.75
italian brandy	

dessert wine

	50ml
vin santo del chianti	£3.95
holy wine! – amber, yellow colour with a velvety, sweet flavour and hints of dried fruits, served with cantuccini biscuits	

teas & herbal teas

earl grey	£1.40
english breakfast	£1.40
green tea	£1.40
peppermint	£1.50
lemon & ginger	£1.50
chamomile	£1.50

fair trade coffee

iced coffee	£1.80
espresso	£1.40
double espresso	£1.85
cappuccino	£1.60
caffé latte	£1.70
americano (black, filter-like coffee)	£1.60
macchiato espresso with a dash of milk	£1.50
mocha caffè latte with hot chocolate	£1.80
caffé corretto espresso coffee with grappa	£3.95
liqueur coffee with a liqueur of your choice	£4.50
floating coffee same as above, but no liqueur	£2.95
hot chocolate	£1.80

Cibo!

coffee and
dessert menu