

coffees

espresso	£1.85
double espresso	£2.15
macchiato espresso with a dash of milk	£1.95
double macchiato	£2.15
cappuccino	£2.15
caffe latte	£2.15
americano black, filter-like coffee	£1.95
mocha caffe latte with hot chocolate	£2.15
iced coffee	£2.95
caffe corretto espresso coffee with grappa	£3.95
liqueur coffee	£4.95
hot chocolate	£2.15
biscotti six small, crunchy almond biscuits	£1.60

teas

earl grey	£1.80
english breakfast	£1.80
green	£1.80

herbal teas

peppermint	£1.90
lemon & ginger	£1.90
chamomile	£1.90

cibo!

desserts
liqueurs
and coffees

homemade desserts

lemon cream cheesecake £5.25

homemade vanilla cheesecake with a lemon cream topping

crème brulee £4.95

homemade vanilla cream pudding with a burnt sugar topping

chocolate nemesis £5.45

homemade pure chocolate tort, served with a scoop of vanilla ice cream

tiramisu classico £5.25

homemade classic with savoiardi biscuits soaked in coffee and liqueur, and layered with mascarpone, cream and chocolate

ice cream and sorbets

gelati e sorbetti artigianali £4.95

premium, gelateria style ice cream or sorbet available in single, double or triple scoops

gelati £3.95

gelato al caffè (coffee) £2.95

gelato alla fragola (strawberry)

gelato alla nocciola (hazelnut)

gelato alla stracciatella (chocolate chip)

gelato alla vaniglia (vanilla)

gelato al cioccolato (chocolate)

sorbetti

sorbetto di limone (lemon sorbet)

sorbetto di pampelmousse e moscato

(pink grapefruit and moscato wine)

affogato di vaniglia o cioccolato £5.25

vanilla or chocolate ice cream 'drowned' in espresso coffee

semifreddo torroncino £5.25

nougat ice cream topped with hazelnut praline

cheese

piatto di formaggi italiani £6.25

a selection of italian cheeses, served with biscuits, bread, celery, chutney

dessert wine, port 50ml

vin santo del chianti £3.95

holy(!) wine, amber colour with a velvety, sweet flavour and hints of dried fruits, served with cantuccini biscuits

passito di noto, planeta £3.95

dessert wine, medium bodied, sweet and sensuous, with fine flavours of ripe apricot, honey & melon, served with cantuccini biscuits

quinta de la rosa finest reserve port £3.95

full bodied port, with deep ruby colour, plenty of forward fruit and a long dry finish

grappas 25ml 50ml

grappa bianca di conegliano £3.50 £5.00

classic digestivo with chardonnay grapes

grappa reserva visnina £3.75 £5.25

cherry wood casked, made from friuli grapes

grappa di barolo £3.85 £5.35

a full flavoured grappa from piedmonte

grappa di amarone £4.45 £5.95

elegant, smooth reserve, oaked for 3 years

whiskies

macallan, jw black, glenfiddich £4.45 £5.95

liqueurs 25ml 50ml

amaretto £3.45 £4.95

liqueur made from peach kernels

amaro di montenegro £3.65 £5.15

digestif made from herbs

averno £3.65 £5.15

sicilian liqueur, made from a blend of herbs

baileys £3.65 £5.15

fernet branca £3.65 £5.15

made from a blend of 27 herbs and spices

frangelico £3.65 £5.15

liqueur made from hazelnuts

grand marnier £3.85 £5.35

limoncello £3.45 £4.95

liqueur made from fresh lemons

mirto £3.45 £4.95

liqueur made with myrtle berries

sambuca £3.65 £5.15

aniseed flavour, served flaming or on ice

strega £3.45 £4.95

liqueur made with saffron

vecchia romagna £3.95 £5.45

italian brandy