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● **dolci** ●

{DESSERTS}

TIRIMASU {8}

*Savioardi biscuits in marsala wine & fresh espresso, vanilla
marscapone cream*

CANNOLI (N) {8}

*Sicillian crunchy pastry, Chocolate and hazelnut filling, Chantilly
cream & fresh berries*

TORTA CAPRESE (N)(V) {7}

Warm almond & chocolate cake, vanilla ice cream

AFFOGATO (V) {8}

*Espresso shot over vanilla ice cream, Bailey's, Amaretto or Frangelico
liqueurs*

CHEESECAKE {7}

Please ask your server for today's choice.

GELATO (N) {7}

Selection of Cheshire Farm ice creams, ask for today's choice

COPPA DI GELATO (N) {8}

*Vanilla, chocolate & pistachio Cheshire Farm ice cream, brownie pieces,
Chantilly cream, summer berries & homemade fruit coulis,
crushed pistachio*

dessert cocktails

TIRAMISU MARTINI

*Baileys, Amaretto, Espresso
& Chocolate*

TOBLERONE (N)

*Frangelico Italian hazelnut
liqueur, baileys and Mr Black
coffee liqueur and cream*

CHOCOLATE MARTINI

*Mozart dark chocolate
liqueur, crème de cocoa,
vanilla vodka and cream*

ESPRESSO MARTINI

*Vanilla vodka, Mr Black
coffee liqueur sugar syrup
and espresso*

LEMON MERINGUE PIE'TINI

*Luxardo limoncello, freshly
squeezed lemon juice, Licor 43
original liqueur and cream*

9.75

hot beverages

ESPRESSO 2.20/3

MACCHIATO 2.30

LATTE 3.50

CAPPUCCINO 3.50

MOCHA 3.50

FLAT WHITE 3.50

HOT CHOCOLATE 3.50

TEA 2.95

*All of our coffees are prepared
using freshly ground Italian
Borbonne beans.*

LIQUEUR COFFEES 5.95

*Whisky, brandy, amaretto,
rum & frangelico*



If you have any food allergies, intolerances, or specific dietary requirements, please let us know – we are happy to help where we can.

n=contains nuts | v=vegetarian | ve=vegan | gf=gluten free