

## DESSERTS

<b>CHEESECAKE</b>	<b>£5.95</b>
Homemade cheesecake with classic biscuit base & mascarpone cheese topping.	
<b>CHOCOLATE FUDGE CAKE</b>	<b>£5.95</b>
Served with cream or ice cream.	
<b>STICKY TOFFEE PUDDING</b>	<b>£5.95</b>
Served with cream or ice cream.	
<b>TIRAMISU</b>	<b>£5.95</b>
Classic Italian Coffee Dessert freshly homemade.	
<b>PROFITEROLES</b>	<b>£5.95</b>
Served with whipped cream.	
<b>ICE CREAM AND SORBETS</b>	<b>£3.95</b>
Selection of ice cream & / or Sorbets.	
<b>KNICKERBOCKER GLORY</b>	<b>£4.95</b>
Vanilla and strawberry ice cream layered with fruit & topped with freshly whipped cream.	
<b>BANANA SPLIT</b>	<b>£5.50</b>
Vanilla ice cream with whole banana, topped with freshly whipped cream, chocolate sauce & crushed hazelnuts.	
<b>COPPA AMARENA</b>	<b>£4.95</b>
Vanilla ice cream served with cherries & syrup.	
<b>CHOCOLATE FUDGE SUNDAE</b>	<b>£5.95</b>
Vanilla & chocolate ice cream topped with chocolate fudge sauce, whipped cream & hazelnuts.	
<b>CREPES</b>	<b>£5.50</b>
With vanilla ice cream and fresh strawberries.	
<b>AFFOGATO SHAKERATO</b>	<b>£6.95</b>
Coffee, Baileys, ice cream, amaretto & hazelnuts.	
<b>SORBETTO VENEZIA</b>	<b>£6.95</b>
Lemon sorbet, prosecco & cream of Limoncello.	
<b>COPPA CARAMELLO E FERRERO ROCHER</b>	<b>£6.25</b>
Ferrero Rocher and honeycomb ice cream with crushed 'Crunchie' biscuit chunks, toffee sauce & topper with a whole Ferrero Rocher	

## COFFEE

<b>WHITE COFFEE</b>	<b>£1.95</b>	<b>AMERICANO</b>	<b>£1.95</b>
<b>CAPPUCCINO</b>	<b>£2.35</b>	<b>DECAFFINATO</b>	<b>£2.35</b>
<b>LATTE</b>	<b>£2.35</b>	<b>ESPRESSO</b>	<b>£1.95</b>
<b>ESPRESSO MACCHIATO</b>	<b>£2.20</b>	<b>DOUBLE ESPRESSO</b>	<b>£2.50</b>
<b>MOCHA</b>	<b>£2.35</b>	<b>TEA</b>	<b>£1.95</b>
<b>HOT CHOCOLATE</b>	<b>£2.35</b>	<b>LIQUEUR COFFEE</b>	<b>£4.50</b>

## AFTER DINNER DIGESTIVE

### GRAPPA

<b>GIARE AMARONE</b>	<b>£4.95</b>
Refined for 36 months in barriques. Delicate and harmonious.	
<b>GIARE GEWURZTRAMINER</b>	<b>£4.95</b>
Refined for 36 months in barriques. Rich and aromatic.	
<b>GIARE CHARDONNAY</b>	<b>£4.95</b>
Refined for 36 months in barriques. Very intense, elegant.	
<b>LE DICIOTTO LUNE</b>	<b>£3.95</b>
18 months in Oak, Cherry, Ash and Acacia barrels. Harmonious.	
<b>LA TRENTINA MORBIDA</b>	<b>£3.95</b>
Blend of 4 vines. Delicate and long lasting.	
<b>LA TRENTINA TRADIZIONALE</b>	<b>£3.95</b>
Blend of 4 vines. Intense, with character.	

### ITALIAN FAVOURITES

<b>LIMONCELLO</b>	<b>£2.80</b>
Digestive liqueur made with lemon zest	
<b>FRANGELICO</b>	<b>£2.80</b>
Traditional hazelnut liqueur	
<b>AMARO MONTENEGRO</b>	<b>£3.20</b>
Sweet traditional digestive	
<b>AMARO AVERNA</b>	<b>£3.20</b>
Traditional Italian Digestive	
<b>STREGA</b>	<b>£2.80</b>
Sweet liqueur with anise aftertaste	
<b>SAMBUCA</b>	<b>£2.80</b>
Anise flavoured liqueur	
<b>DISARONNO</b>	<b>£2.80</b>
Sweet almond flavoured liqueur	

