

## DOLCI

**Tiramisu della casa** **£4.50**

The Italian Classic – layers of ladyfinger biscuit soaked with Di Saronno amaretto and espresso, topped with mascarpone and cream.

**Crème Brulee** **£4.50**

A classic dish of rich chilled custard, topped with a crisp layer of caramelised sugar.

**Profiteroles alla Cioccolata** **£4.50**

Delicious choux pastry buns, filled with fresh dairy cream and topped with chocolate sauce and even more fresh dairy cream!

**Torta di formaggio e Fruta** **£4.50** A

homemade, light, deep filled, dairy cream cheesecake, with mascarpone cheese, on a biscuit base and topped with fruits, served with fresh dairy cream or vanilla ice-cream.

**Cioccolata paradiso** **£4.50**

Dark chocolate sponge layered with a wickedly rich chocolate sauce. Warning! Only for chocaholics, served warm with fresh dairy cream or vanilla ice cream.

**Torta Soffice al Caramello** **£4.50**

A traditional sticky toffee pudding, served warm with homemade toffee sauce and vanilla ice cream.

**All of our sweets are Homemade by our Chef  
– Enjoy!**

## GELATI

**Sorbetto** **£3.50**

Orange or Lemon - a perfect refreshing end to a meal.

**Gelato** **£3.50**

Vanilla or Chocolate – Or how about some of both!

# CAFFE

Espresso	£1.95
Cappucino	£1.95
Café Latte	£2.50
Macchiato	£1.95
Americano (Black or white)	£1.95
Hot Chocolate	£1.95
Irish Coffee – Whiskey	£4.25
French Coffee – Brandy	£4.25
Calypso Coffee – Tia Maria	£4.25
Bailey’s Coffee – Baileys	£4.25
Jamaican coffee – Dark rum	£4.25

# LIQUORE

Sambuca	£2.75
Grappa	£2.75
Limoncello	£2.75
Vecchia Romagna	£3.50
Tia Maria	£2.75
Remy Martin	£3.50
Grand Armangac	£3.50
Glayva	£3.00
Colntreau	£3.00
Grand Marnier	£3.00
Drambuie	£3.00
Baileys	£3.00