

Tiramisu - £5.90

Lady sponge fingers dipped in espresso and liqueur layered with sweet mascarpone zabaglione dusted with cocoa

Budino - £6.50

Lava chocolate pudding with melt in the middle chocolate, served with vanilla ice cream

Torta di Formaggio - £6.25

Nutella and hazelnut cheesecake with strawberries and raspberries

Panna Cotta - £5.95

Vanilla and raspberry panna cotta

Baked Alaska - £6.25

Victoria sponge filled with raspberry coulis, chopped strawberries, vanilla ice cream and topped with homemade meringue and flambéed at your table

Biscotto - £5.90

Cookie dough served with vanilla ice cream

Torta All'Arancia e Mandorle - £ 5.95 (Gluten Free)

orange and almond cake with lemon sorbet

Truffles - £3.50 (Gluten Free)

Rich home made chocolate truffles

Selection of Italian Ice Creams and Sorbets - £4.75

Formaggio - £7.95

Baked camembert with garlic and rosemary, dolcelatte, baked goats cheese with onion relish and balsamic glaze, grilled halloumi cheese with honey, grapes, artisan crackers, grissini and chutney.
add glass of port £4.00

Glass of Dessert Wine - Moscato Passito di Patelleria - £5.40

After Dinner Cocktails

Espresso Martini - £9.00

Absolut vodka, espresso, kahlua, sweet syrup

Baileys Alaska - £9.00

Baileys, white rum, Tia Maria and vanilla ice cream

