

All our desserts are homemade by our team of chefs.

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

Classic Crème Brûlée - £5.95

Rich vanilla custard base topped with caramelised sugar and raspberries to garnish

Summer Trifle - £5.95

Torta di Noci - £6.25 (Gluten Free)

Rich chocolate and walnut cake served with a raspberry sorbet

Biscotto - £5.90

Cookie dough served with vanilla ice cream

Truffles - £4.50 (Gluten Free)

Rich home made chocolate truffles

Selection of Italian Ice Creams and Sorbets - £4.75

Formaggio - £7.95

Selection of Italian cheeses served with chutney, grapes, celery and crackers.

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

