

DESSERTS

PROFITEROLES £5.50

BUNS OF CHOUX PASTRY FILLED WITH CHANTILLY CREAM AND TOPPED WITH A RICH CHOCOLATE SAUCE

VANILLA CHEESECAKE £5.50

MADE WITH FRESH VANILLA PODS, TOPPED WITH WINTER BERRY COMPOTE

CRÈME BRÛLÉE £5.50

HOME MADE FRENCH CUSTARD, FRESH RASPBERRIES WITH A CARAMELISED SUGAR TOP, SERVED WITH HOMEMADE BISCUIT.

PANNA COTTA £5.50

HOME MADE CREAM & VANILLA INFUSION, SLOWLY COOKED, TOPPED WITH WINTER BERRY COMPOTE

TIRAMISU £5.50

CLASSIC HOME MADE SAVOIARDI BISCUITS SOAKED IN COFFEE LIQUOR AND LAYERED WITH A MASCARPONE MOUSSE

CHEESE BOARD £8.45

SELECTION OF CHEESES SERVED WITH FRUIT AND CELERY

ASSORTED ICE CREAM £4.50

HOMEMADE ICE CREAM SERVING VANILLA, CHOCOLATE, STRAWBERRY & PISTACHIO

SORBETS £4.50

MANGO, LEMON, BLUEBERRY

STRAWBERRIES AND CREAM £4.95

FRESH STRAWBERRIES SERVED WITH FRESH CREAM OR VANILLA ICE CREAM

AFFOGATO £4.95

SCOOP OF VANILLA ICE CREAM TOPPED WITH A SHOT OF ESPRESSO AND AMARETTO SYRUP

WAFFLES £5.50

SERVED WARM, TOPPED WITH A SPRINKLE OF CINNAMON, MAPLE SYRUP AND VANILLA ICE CREAM

CHOCOLATE FUDGE CAKE £5.50

CLASSIC SERVED WITH A SCOOP OF VANILLA ICE CREAM

STICKY TOFFEE PUDDING £5.50

SPONGE MIXED WITH DATES AND RAISINS, TOPPED WITH CHOPPED SUGAR COATED WALNUTS AND DRIZZLED WITH WARM TOFFEE SAUCE

STRAWBERRY MILLEFEUILLE £5.50

MILLEFEUILLE WITH CRÈME PATISSERIE SERVED WITH FRESH STRAWBERRIES



LIQUEUR COFFEE

IRISH JAMESONS WHISKEY

£5.75

CALYPSO TIA MARIA

BAILEYS IRISH CREAM

ITALIAN AMARETTO

SEVILLE COINTREAU

FRENCH MARTELL VS

HOT DRINKS

ESPRESSO

£2.25

DOUBLE ESPRESSO

£2.45

AMERICANO

£2.55

CAPPUCCINO

£2.65

LATTE

£2.50

MOCHA

£2.75

HOT CHOCOLATE

£2.75

SERVED WITH MARSHMALLOWS

HERBAL TEA BY TEAPIGS

£2.50

ENGLISH BREAKFAST

DAARJEELING EARL GREY

LEMON AND GINGER

MAO FENG GREEN TEA

PEPPERMINT

CHAMOMILE

DESSERT WINE

SANTA CRISTINA DONATO ANTINORI

£3.50

(TUSCANY, ITALY / 16.5%)

A FINE BLEND OF WINE, UNFERMENTED MUST AND SPIRIT, DONATO SHOWS A BRIGHT COLOUR, VIBRANT AROMAS OF DRIED FRUIT AND OAK, AND A SMOOTH, PLEASANTLY SWEET FLAVOUR.

PINEAU DES CHARENTES ROUGE 5 YEARS OLD

£3.50

(CHATEAU DE BEAULON, FRANCE / 18%)

EXCELLENT WITH CHOCOLATE DESSERTS.

MUSCAT DE FRONTIGNAN

£3.50

LANGUEDOC ROUSSILLON, FRANCE / 15%)

SWEET AND HIGHLY PERFUMED WITH LOVELY HONEY AND ORANGE MARMALADE FRUITS. RICH AND FLORAL ON THE FINISH.

DIGESTIF

GALLIANO

£4.50 / £7.50

RAMAZZOTTI AMARO

£3.50 / £5.50

MONTENEGRO AMARO

£4.50 / £7.50

STREGA

£4.50 / £7.50

AVERNA SICILIANO

£4.00 / £6.50

AMARO LUCANO

£4.00 / £6.50

FERNET BRANCA

£4.00 / £6.50

FRANGELICO

£3.50 / £5.50

NOCELLO

£4.00 / £6.50

AMARETTO DI SARONNO

£3.50 / £5.50

SAMBUCA

£3.50 / £5.50

LIMONCELLO

£3.50 / £5.50

GRAPPA SARPA DI POLI

£4.50 / £7.50

GRAPPA PERE DI POLI

£4.50 / £7.50

GRAPPA LAMPONI DI POLI

£4.50 / £7.00

GRAPPA JULIA INVECCHIATA

£4.00 / £6.50

N CONTAINS NUTS OR TRACES OF NUTS
V VEGETARIAN DISHES

ALL PRICES ARE IN €
AND INCLUSIVE OF VAT



DUE TO THE PRESENCE OF NUTS IN OUR RESTAURANTS,
THERE IS A POSSIBILITY THAT NUT TRACES MAY BE
FOUND IN ANY OF OUR ITEMS

@DONGIOVANNI
/DONGIOVANNI

EST.  1984

DON GIOVANNI

CUCINA ITALIANA

Manchester