

DESSERTS

PROFITEROLES

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

£5.50

VANILLA CHEESECAKE

MADE WITH FRESH VANILLA PODS, TOPPED WITH BERRY COMPOTE

£5.50

CRÈME BRÛLÉE

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

£5.50

PANNA COTTA

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

£5.50

TIRAMISU

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

£5.50

GELATO

HOMEMADE GELATO SERVING VANILLA, CHOCOLATE, STRAWBERRY & PISTACHIO

£4.50

SORBETS

MANGO, LEMON, BLUEBERRY

£4.50

STRAWBERRIES AND CREAM

FRESH STRAWBERRIES SERVED WITH FRESH CREAM OR VANILLA ICE CREAM

£4.95

AFFOGATO

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

£4.95

WAFFLES

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

£5.50

CHOCOLATE FUDGE CAKE

CLASSIC SERVED WITH A SCOOP OF VANILLA ICE CREAM

£5.50

STICKY TOFFEE PUDDING

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

£5.50

STRAWBERRY MILLEFEUILLE

MILLEFEUILLE WITH CRÈME PATISSERIE SERVED WITH FRESH STRAWBERRIES

£5.50

SOUFFLÉ AL CIOCCOLATO

WARM CHOCOLATE SOUFFLÉ WITH A MOLTEN CHOCOLATE CENTRE

£5.50

CHOCOLATE TRILOGY

DARK, WHITE AND MILK CHOCOLATE CREAM, WITH COCOA SPONGE CAKE

£5.50

CROSTATA DI PERE

SHORT PASTRY, COVERED WITH ALMOND CREAM AND PEARS

£5.50

AGRUMI DI SICILIA

CIACULLI'S MANDARIN SEMIFREDDO CREAM WITH SICILIAN LEMONS, SWEET CITRUS HEART, ON A BASE OF PAN DI SPAGNA

£5.50

TO SHARE

CHEESE BOARD

SELECTION OF CHEESES SERVED WITH FRUIT AND CELERY

£8.45

SELECTION OF DESSERTS

PERFECT FOR TWO

VARIETY OF HOMEMADE ITALIAN DESSERTS: MINI PANNA COTTA, TIRAMISU, PROFITEROLES AND ICE CREAM

£9.90

LIQUEUR COFFEE

IRISH JAMESONS WHISKEY

ITALIAN AMARETTO

FRENCH MARTELL VS

£5.75

CALYPSO TIA MARIA

SEVILLE COINTREAU

BAILEYS IRISH CREAM

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

LEMON AND GINGER

PEPPERMINT

DAARJEELING EARL GREY

MAO FENG GREEN TEA

CHAMOMILE

DIGESTIVO COCKTAILS

HOMEMADE LIMONCELLO

£6.00

OUR FAMOUS LEMON LIQUEUR, CREATED IN HOUSE BY OUR HEAD BARTENDER

FERNET BRANCA

£6.50

CLASSIC AMARO, SERVED OVER ICE

A HERBAL, BITTER LIQUEUR CONSUMED RELIGIOUSLY BY ITALIANS ACROSS THE GLOBE.

CONTAINING A SECRET MIXTURE OF HERBS AND SPICES KNOWN TO AID DIGESTION,

ITS HISTORY AS A MEDICINAL TINCTURE STILL CARRIES WEIGHT TODAY

ABBRACCI

£8.00

GRAND MARNIER, MOZART DARK CHOCOLATE & CHERRY HEERING

A BITTERSWEET BLEND OF DARK CHOCOLATE, ORANGE AND CHERRY. THIS SPECIAL I N-HOUSE CREATION TASTES LIKE A JAFFA CAKE AND LITERALLY TRANSLATES TO "HUGS"

CAFÉ MENTA

£5.00

FRESH ARABICA ESPRESSO AND BRANCA MENTA

SIMPLY PUT, THIS IS MILANO IN A GLASS! A STIMULATING AND RESTORATIVE WAY TO FINISH YOUR MEAL

"AP-PUNT-A-MENTA"

£7.50

PUNT E MES, BRANCA MENTA, FRESH GRAPEFRUIT JUICE, HONEY SYRUP,

ARANCIATA AMARA SAN PELLEGRINO

A SCRUMMY MIX OF CLASSIC AMARI WITH TANGY CITRUS OVERTONES

IL DIGESTIVO CHE PIACE

£7.00

CARPANO BIANCO, PUNT E MES, BRANCA MENTA

THE ULTIMATE TUMMY SETTLER, A PERFECT CHOICE TO FOLLOW ON FROM AN INDULGENT MEAL

ANONYMOUS

£7.50

FRANGELICO, STOLI SALTED CARAMEL VODKA, DARK CHOCOLATE AND BITTERS

SWEET, DARK AND A LITTLE BIT NAUGHTY

DESSERT WINE

MOSCATO D'ASTI

125ML GLASS £5.50

(PRUNOTTO, PIEDMONT, ITALY/5.5%)

TYPICAL MOSCATO CHARACTERISTICS ON THE NOSE, WITH HINTS OF ACACIA HONEY AND HAWTHORN. FEATHER-LIGHT AT 5% ALCOHOL, WITH A GENTLE SPARKLE AND A DELICATE SWEETNESS LIFTING THE AROMAS OF FRESH GRAPES AND SPRING FLOWERS

PINEAU DES CHARENTES ROUGE 5 YEARS OLD

50ML GLASS £4.00

(CHATEAU DE BEAULON, FRANCE / 18%)

EXCELLENT WITH CHOCOLATE DESSERTS

DINDARELLO

HALF-BOTTLE £25.00

(MACULAN VENETO, ITALY/11%)

AN INTENSE NOSE OF MUSCAT GRAPES, HONEY AND FLOWERS LEADS TO A VIBRANT PALATE, THE SWEETNESS BALANCED BY FRESHNESS OF FLAVOUR AND A DELICATE MOUTHFEEL

MUFFATO DELLA SALA

HALF-BOTTLE £45.00

(CASTELLO DELLA SALA, UMBRIA, ITALY/13%)

RICH AND COMPLEX AROMAS ARE FOLLOWED ON THE PALATE BY RIPE CITRUS FRUITS WITH HINTS OF HONEYSUCKLE AND SPICE. ITALY'S ANSWER TO SAUTERNES

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS.

