

# Desserts

## Dolci – Homemade Desserts

TIRAMISU	9
<i>Made with chocolate, coffee liqueur &amp; fresh espresso</i>	
WHITE CHOCOLATE & LEMON CHEESECAKE	9
<i>Served with fresh raspberries &amp; a mixed berry coulis</i>	
RICH INDULGENT CHOCOLATE & RASPBERRY TORTE	9
<i>Served with vanilla ice cream &amp; fresh raspberries</i>	
AFFOGATO AL CAFFE	8
<i>Hot espresso &amp; amaretto poured over vanilla ice cream (gf)</i>	
SGROPPINO	8
<i>Lemon sorbet with a touch of vodka &amp; prosecco served in a champagne flute (gf)</i>	

## Artisan Gelato

	1 SC	2 SC
VANILLA	4	6
STRAWBERRY	4	6
STRAWBERRY SORBET	4	6
LEMON SORBET	4	6
STRACCIATELLA	5	7
AMARENA CHERRY	5	7
SALTED CARAMEL	5	7
FERRERO ROCHER	5	7
TIRAMISU	5	7

## Dessert Wine

PLEASE ASK YOUR WAITER (CHANGES MONTHLY)	FROM 70ML GLASS	7
	FROM BOTTLE	28

## Coffee

Espresso	3
Double espresso	4
Macchiato	3
Double Macchiato	4
Cappuccino	4
Latte	4
Americano	4
Extra espresso shot	2
Hot Chocolate	4
Tea	4

## Digestif

LIMONCELLO	50ML	6
GRAPPA DI PASSUM	75ML	7

## Spirits

	25ML
Martel VS***	7
Boulard Calvados	8
Remy Martin VSOP	9
Hennessy XO	15
Vecchia Romagna	9
Laphroig 8yr	9
Glenmorangie 10yr	9
Glenfiddich 12yr	9
Oban 14yr	9

*Independent*  
**AND PROUD**

### MISSION STATEMENT

*To offer fresh, quality, Italian food in a relaxed but atmospheric environment. We pride ourselves on being a truly independent business, delivering innovation and consistency, inspired by our heritage, passionate staff, and our fantastic local suppliers.*