





## DESSERTS

CHEESECAKE OF THE DAY 	5.95
Served with cream or ice cream	
TIRAMISU 	5.50
Classic tiramisu made with Italian Savoiardi sponge fingers, cocoa liqueur, coffee & mascarpone	
CHOCOLATE FUDGE CAKE 	5.95
Rich glorious chocolate fudge sponge with a chocolate fudge filling (served hot or cold) with cream or ice cream	
BANANA AND NUTELLA CALZONE 	5.95
With vanilla ice cream	
PANNA COTTA	5.50
Delicate italian cream dessert served with a mixed fruit coulis	

## ICE CREAM & SORBET

SELECTION OF ICE CREAM 	3.95
Two scoops of vanilla, strawberry, chocolate or banoffee ice cream, with chocolate or strawberry sauce	
ESPRESSO AFFOGATO 	5.95
One scoop of vanilla ice cream with a shot of hot espresso	
LEMON SORBET 	3.95
Classic italian lemon sorbet	

### FOOD ALLERGIES

If you have any food allergies or food intolerances please speak to a member of our team who will be able to provide you with allergy information on all our dishes. All dishes may contain traces of nuts

## HOT DRINKS

ESPRESSO	2.40
DOUBLE ESPRESSO / MACCHIATO	2.60
CAPPUCCINO / CAFFE LATTE	2.80
AMERICANO	2.40
POT OF TEA	2.50
English breakfast, Earl grey, Peppermint, Green	
HOT CHOCOLATE	2.75

## SPIRITS & LIQUEURS

		ABV	50ml
GIN:	Gordons	37.5%	4.50
	Bombay Sapphire	40%	5.50
VODKA:	Eristoff	37.5%	4.50
	Grey Goose	40%	5.50
RUM:	Bacardi	37.5%	4.50
	Bacardi Gold	37.5%	5.50
VERMOUTH:	Martini Bianco	15%	4.50
	Martini Riserva Speciale Rubino	18%	5.50
WHISKEY:	Jack Daniels	40%	4.50
	Jameson	40%	5.50
BRANDY:	Remy Martin VSOP	37.5%	5.50
LIQUEURS:	Sherry (20%), Baileys (17%), Tia Maria (26.5%)		4.50
	ITALIAN:		25ml 3.50
	Grappa, (37.5%) Amaretto (28%) Limoncello (26%), Sambuca (38%)		
MIXERS			1.50