

— SPIRITS & LIQUEURS —

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%) 5.50

25ML

ITALIAN

GRAPPA (37.5%), AMARETTO (28%),
LIMONCELLO (26%),
SAMBUCA (38%) 3.50

MIXERS 1.50

FEVER-TREE: Tonic, Premium ginger ale
Sicilian lemonade
Cranberry, Coke, Diet coke

— DESSERTS —

CHEESECAKE OF THE DAY ⑥ 6.50

Served with cream or ice cream

TIRAMISU ⑥ 5.95

Classic tiramisu made with
Italian Savoiardi sponge fingers, cocoa
liqueur, coffee & mascarpone

CHOCOLATE FUDGE CAKE ⑥ 6.50

Rich glorious chocolate fudge sponge
with a chocolate fudge filling (served hot
or cold) with cream or ice cream

BANANA AND NUTELLA CALZONE ⑥ 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 ⑥ 4.50

Two scoops with chocolate
or strawberry sauce.
Please ask your server
for available flavours

ESPRESSO AFFOGATO ⑥ 5.95

One scoop of vanilla ice cream
with a shot of hot espresso

LEMON SORBET ⑥ 3.95

Classic italian lemon sorbet

— HOT DRINKS —

ESPRESSO 2.50

DOUBLE ESPRESSO 2.75

MACCHIATO 2.75

CAPPUCCINO 2.95

CAFFE LATTE 2.95

AMERICANO 2.65

POT OF TEA 2.50

English breakfast,
Earl grey,
Peppermint,
Green

HOT CHOCOLATE 2.95



Vegetarian

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