

Capri

MIRFIELD

Desserts

CHOCOLATE FUDGE CAKE (N)	7.50
Chocolate cake served warm with a scoop of vanilla gelato.	
TARTUFO AL LIMONCELLO	7.50
Lemon ice cream with a runny lemon centre coated with crushed meringue.	
CREME BRULEE (GF)	7.50
Fresh Egg and cream baked and topped with sugar caramel.	
COPPA CAPRI MIRFIELD (GF)	7.50
Vanilla, chocolate, salted caramel ice cream topped with almonds and hot chocolate sauce.	
LEMON PAVLOVA CHEESECAKE	7.50
Cheesecake with lemon meringue served with whipping cream and fresh strawberries.	
TIRAMISU ALL' ITALIANA (N)	7.50
Layers of savoiardi biscuits soaked in coffee liqueurs with mascarpone cheese.	
GELATO ITALIANO (GF)	7.50
Vanilla, salted caramel, pistachio, strawberry, and chocolate. (3 scoops)	
PROFITEROLES (N)	7.50
Filled with cream and topped with chocolate cream.	
STICKY TOFFEE PUDDING	7.50
Hand cut dark treacle-based toffee sponge topped with luxurious sticky toffee sauce.	
SORBETTO (GF)	7.00
Lemon, passion fruit, blood orange.	
AFFOGATO AL CAFFE' (GF)	7.50
Vanilla Ice cream topped with espresso.	
TORTA DI FORMAGGIO BISCOFF	7.50
Italian biscuit base cheesecake. Served with Bischoff sauce.	

Please note all desserts may contain nuts or traces of nuts.

Tea & Coffee

AMERICANO	3.00
CAFFE LATTE	3.65
CAPPUCCINO	3.65
FLAT WHITE	3.65
CAFFE MACCHIATO	3.20
ESPRESSO	3.00
MOCHA	3.95
LARGE ESPRESSO	3.50
TEA	3.10
Breakfast, Peppermint, Earl Grey, Green, Red berry (Please ask your server for more choices of flavours available)	
COFFEE LIQUEUR	6.10
Whiskey, Tia Maria, Brandy, Baileys, Cointreau, Frangelico (Please ask your server for more choices of liqueurs available)	

