

# Dolci

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- TIRAMISU (N)** **8.95**  
Home made Italian Treat! Sponge fingers soaked in marsala, amaretto & coffee, layered with mascarpone and egg yolk cream, sprinkled with dark cocoa powder.
- LEMON PAVLOVA CHEESECAKE (N)** **8.95**  
Cheesecake with lemon meringue served with whipping cream and forest fruit compose.
- PROFITEROLES AL CIOCCOLATO (N)** **8.95**  
Light choux pastry buns filled with cream and lashings of chocolate sauce. served with whipping cream.
- CANNOLO SICILIANO DI RICOTTA (N)** **8.95**  
Home made tube shaped pastry filled with ricotta cheese and crushed chocolate, served with whipping cream and pistachio ice-cream.
- CRÈME BRÛLÉE (GF)** **8.95**  
Home made crème brûlée with cream, egg, flavoured with Grand Marnier and vanilla, served with caramelized top and fresh strawberry.
- BROWNIE AL CIOCCOLATO CON NOCCIOLE (GF) (N)** **8.95**  
Home made chocolate brownie and hazelnut served with salty toffee sauce and vanilla ice-cream.
- GELATI** **8.95**  
Madagascar Vanilla Ice Cream  
Strawberry Ice Cream  
Chocolate Ice Cream  
Pistachio Ice Cream / Lemon Sorbet
- AFFOGATO** **6.95**  
Vanilla ice cream, one shot of espresso, and amaretto biscuits.

# Caffe & Te

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<b>ESPRESSO</b>	<b>3.20</b>
<b>DOUBLE ESPRESSO</b>	<b>3.85</b>
<b>MACCHIATO</b>	<b>3.55</b>
<b>AMERICANO</b>	<b>3.85</b>
<b>CAPPUCCINO</b>	<b>3.85</b>
<b>LATTE</b>	<b>3.85</b>
<b>FLAT WHITE</b>	<b>3.85</b>
<b>MOCHA</b>	<b>3.95</b>
<b>BREAKFAST TEA</b>	<b>2.75</b>
<b>SELECTION OF HERBAL TEAS</b>	<b>3.25</b>
Please ask members of staff for choices available.	
<b>LIQUOR COFFEE</b>	<b>7.50</b>
Whisky / Tia Maria Brandy / Baileys / Cointreau.	
<b>NON-DIARY MILK ALTERNATIVES</b>	<b>1.00</b>
Oat Milk / Soy Milk / Coconut Milk	

