



Desserts

TIRAMISU £7.00

Three layers of sponge soaked with coffee and Amaretto liquor, filled with Mascarpone and rich cacao powder

ORANGE & COINTREAU PANNACOTTA £7.00

Italian dessert made with fresh cream, vanilla, orange & Cointreau (Gluten-free)

TORTA DELLA NONNA £7.50

Short-crust filled with lemon flavoured patisserie cream and decorated with pine nuts, dusted with icing sugar, served with pistachio ice cream

PISTACHIO PROFITEROLES £7.50

Choux pastry filled with Chantilly cream, covered with pistachio cream and served with chocolate ice cream

VEGAN CHOCOLATE & COCONUT TART £7.50

A chocolate shortcrust pastry case filled with an indulgent dairy free Gianduja chocolate & coconut Ganache and served with vegan vanilla ice-cream (Gluten-free)

CHOCOLATE BROWNIE £7.50

Served warm with vanilla ice cream

BANOFEE PIE £7.50

Bananas, cream and toffee on a base of crumbled biscuits and butter served with vanilla ice-cream

AFFOGATO £5.00

Vanilla ice cream served with coffee on top

ITALIAN CHEESE BOARD £8.50

Fine selection of Italian cheeses served with 100ml glass of Port wine

Gelati & Sorbetti

£2.95 per scoop

VANILLA, STRAWBERRY, CHOCOLATE, MINT&CHOCOLATE CHIP, PISTACCHIO, ROASTED HAZELNUT, LEMON SORBET, RASPBERRIES SORBET

VEGAN ICE-CREAM £4.40 per scoop

SALTED CARAMEL, COCONUT&CHOCOLATE, VANILLA

Liqueur Coffee

£6.95

ITALIAN COFFEE (AMARETTO)
IRISH COFFEE (WHISKEY)
LA VECCHIA COFFEE (BRANDY)
NONNA'S COFFEE (TIA MARIA)
LA CAMPANIA COFFEE (RUM)

Coffees & Tea

Espresso £2.00 Double espresso £2.85
Macchiato £2.95 Double macchiato £3.35
Black Coffee £2.95 Large £3.35
White Coffee £3.15 Large £3.50
Latte £3.35 Mocha £3.50
Hot Chocolate £3.65
Cappuccino £3.45 Large £4.00
Corretto Grappa £4.50 Double £5.50
Pot of English Breakfast Tea £2.70

Special Tea £3.35

Earl Grey Strong – Mao Feng Green Tea
Lemon & Ginger – Peppermint Leaves –
Super Fruit – Everyday Brew –
Chamomile