

## After Dinner Drinks

Grand Marnier	£3.80	Drambuie	£3.80
Cointreau	£3.80	Amaretto	£3.80
Baileys	£3.80	Tia Maria	£3.80
Sambuca	£3.80	Grappa	£3.80
Strega	£3.80	Lucano	£3.80
Benedictine	£3.80	Limoncello	£3.80

## Port 50ml

Sandeman Ruby	£3.80	Taylors 1st Reserve	£3.80
Graham's LBV	£3.80		

## Brandy

Courvoisier	£3.60	Grand Armagnac	£4.50
Calvados	£3.80	Vecchia Romagna	£4.50
Remy Martin VSOP	£4.10	Martell VS	£4.50
Hennessy 'Very Special'	£4.70		

## Dessert Wines 50ml

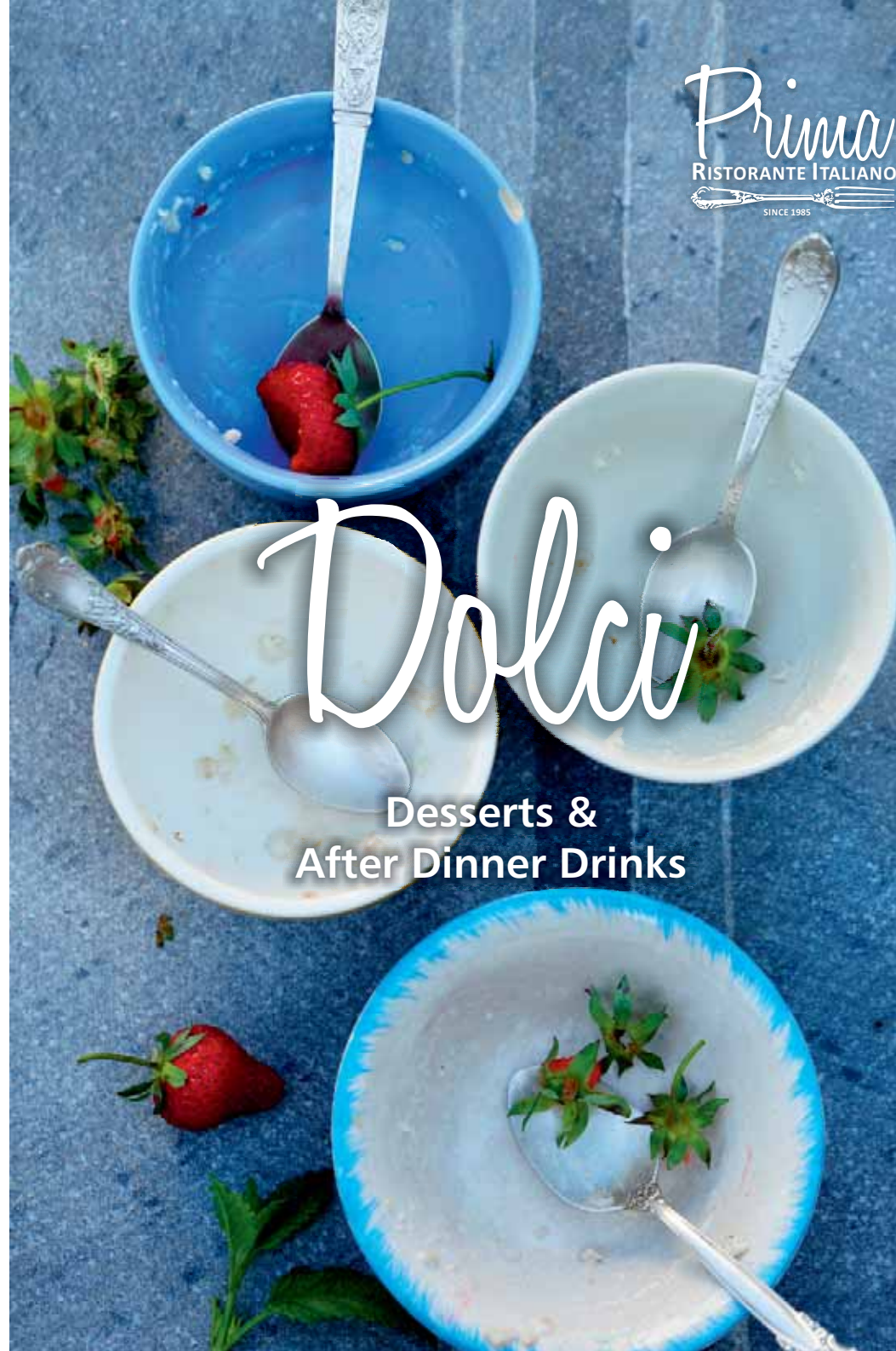
Muscat de Beaumes de Venise	£3.90
Vinto Santo 'Nistri'	£3.50

16% vol Vino Liquoroso - perfect with dessert

Prima  
RISTORANTE ITALIANO  
SINCE 1985

Dolci

Desserts &  
After Dinner Drinks



## Dolci

<b>FANTASIA DI MENTA (V)</b> Mint chocolate ganache swirls with a mint green mousse topping on a chocolate truffle layer with a bourbon crumb biscuit & ice cream	<b>£5.50</b>
<b>FLUTE AL LIMONCELLO</b> Fresh ice cream with swirls of lemon liqueur sauce	<b>£5.70</b>
<b>TIRAMISU 'BINDI'</b> From the world-wide acclaimed patisserie, an amaretto & coffee soaked sponge with a light mascarpone & cream filling	<b>£5.30</b>
<b>AFFOGATO CON AMARETTO (V)</b> Two scoops of vanilla ice cream, espresso coffee with a splash of Amaretto di Saronno liquor	<b>£5.60</b>
<b>CREME BRULEE</b> Homemade & delicious	<b>£5.30</b>
<b>CHOCOLATE FUDGE CAKE (V)</b> Served with ice cream or cream	<b>£5.40</b>
<b>PANNA COTTA &amp; SORBET</b> Vanilla, milk & cream mousse with raspberry sorbet	<b>£5.60</b>
<b>CHOCOLATE MOUSSE (V)</b>	<b>£5.30</b>
<b>PANETTONE</b> Bread & butter pudding, homemade with panettone, served with ice cream or cream	<b>£5.30</b>
<b>GIN FIZZ &amp; ELDERFLOWER CHEESECAKE (GF, V)</b> Gin, lime & elderflower cheesecake on a gluten free biscuit base with a lime flavoured glaze, golden sugar flakes & ice cream	<b>£5.50</b>
<b>GLUTEN FREE CHOCOLATE FUDGE CAKE (GF, V)</b> With a raspberry sorbet	<b>£5.70</b>
<b>GELATO (ICE CREAM) (GF, V)</b> A selection of award-winning ice creams from 'Brymor'. Vanilla, mint choc chip, strawberry, rich chocolate, banana & mango, praline & pecan, raspberry sorbet	<b>£1.75</b>
<b>COPPA BANANA</b> Fresh banana with vanilla & praline ice cream, topped with whipped cream, almonds, chocolate & salted caramel sauce perfect for sharing	<b>£5.80</b>

ALL DISHES MAY CONTAIN TRACES OF NUTS

## Coffee

Available with regular or decaffeinated beans

<b>CAFÉ LATTE</b> Espresso with lashings of steamed milk	<b>£3.00</b>
<b>AMERICANO or NERO</b> Large espresso topped with hot water	<b>£2.50</b>
<b>DOPPIO</b> Double espresso	<b>£2.90</b>
<b>MACCHIATO</b> Espresso with a dash of milk	<b>£2.80</b>
<b>CAPPUCCINO</b> Espresso with milk & plenty of froth	<b>£3.00</b>
<b>ESPRESSO</b> Short, black & strong	<b>£2.50</b>
<b>CORRETTO</b> Espresso with a dash of liqueur of your choice	<b>£3.70</b>
<b>MOCCACINO</b> Espresso with chocolate & steamed milk	<b>£3.60</b>

## Tea

English	Peppermint
Earl Grey	Green
Camomile	Decaffeinated
Lemon & Ginger	

## Hot Chocolate

**£3.50**

## Liqueur Coffee

All £6.50

<b>CAFÉ PARISIEN</b> Martell VC Cognac, brown sugar & dark, roasted coffee with a topping of delicious fresh cream... perfect!
<b>RUSSIAN COFFEE</b> A blend of Russian vodka & freshly made coffee covered with cream - a truly warming experience
<b>CALYPSO COFFEE</b> Tia Maria, fresh hot coffee, brown sugar, topped with fresh cream - a delicious coffee liqueur
<b>CARIBBEAN COFFEE</b> Lamb's Rum, brown sugar & dark roasted coffee with a topping of fresh cream - delicious!
<b>IRISH COFFEE</b> The classic blend of Jameson Irish Whiskey & freshly made coffee, with or without brown sugar & plenty of cream floated on top
<b>IRISH CREAM COFFEE</b> A perfect marriage of Baileys Irish Cream & steaming hot coffee with thick cool cream floated on top
<b>HAZELNUT COFFEE</b> Delicious Frangelico hazelnut liqueur with hot filter coffee & plenty of cool cream floated on top, without brown sugar
<b>ITALIAN COFFEE</b> Disaronno Amaretto with strong hot coffee, topped with lightly shaken or whipped cream, brown sugar to sweeten
<b>COINTREAU COFFEE</b> An exquisite blend of freshly made coffee & Cointreau, with or without brown sugar & smothered in cream
<b>HIGHLAND COFFEE</b> Piping hot coffee in a glass with Famous Grouse Scotch whisky, a sprinkle of brown sugar, covered in a thick coating of cool cream