

Coffee

Available with regular or decaffeinated beans

Café LATTE - Espresso with lashings of steamed milk	£3.30
AMERICANO or NERO - Large espresso topped with hot water	£2.90
DOPPIO - Double espresso	£3.50
MACCHIATO - Espresso with a dash of milk	£3.00
CAPPUCCINO - Espresso with milk & plenty of froth	£3.50
ESPRESSO - Short, black & strong	£3.00
CORRETTO - Espresso with a dash of liqueur of your choice	£4.30
MOCHACCINO - Espresso with chocolate & steamed milk	£3.80

Tea

All £3.20

English	Peppermint	Earl Grey	Green
Camomile	Lemon & Ginger	Decaffeinated	

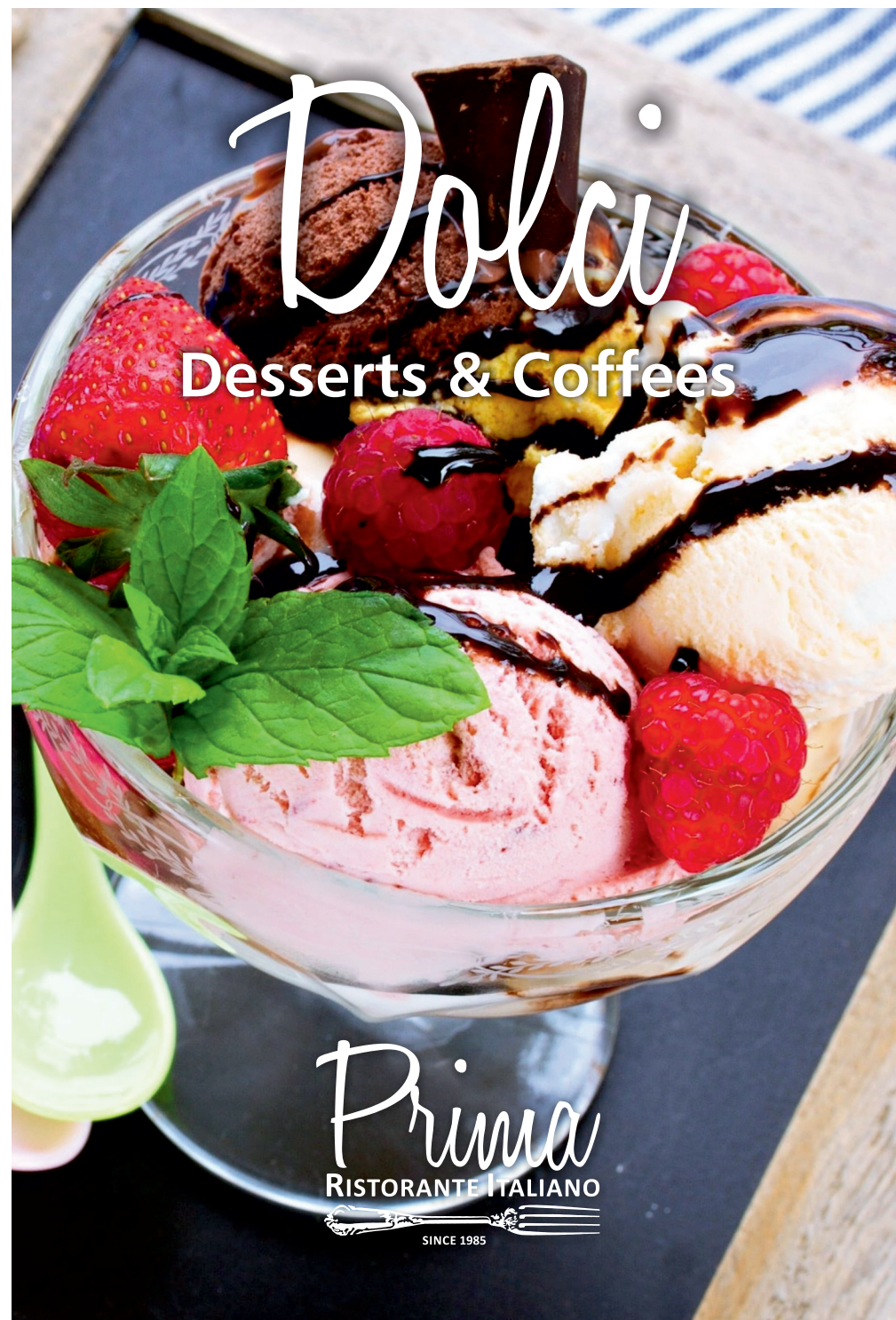
Hot Chocolate

£3.70

Dessert Wines 50ml

Zibibbo	£4.50
Passito DOCG	£6.50

Issued August 2024



Dolci

Sundaes



NUTELLA CHOCOLATE SUNDAE

Vanilla ice cream, Nutella chocolate, brownie & whipped cream

£6.90

CARAMEL BISCOFF SUNDAE

Vanilla ice cream, toffee sauce, Lotus Biscoff crumble & whipped cream

£6.90

LEMON TART

Buttery pastry filled with Sicilian lemon custard, served with ice cream

£6.90

STICKY TOFFEE PUDDING

A rich & moist sponge cake filled with dates, covered with a delicious toffee sauce. Served with ice cream

£6.90

TIRAMISU

Amaretto & coffee soaked sponge with a light mascarpone & cream filling

£6.90

AFFOGATO CON AMARETTO (V)

Two scoops of vanilla ice cream, espresso coffee with a splash of Amaretto di Saronno liquor

£6.90

CHOCOLATE FUDGE CAKE (V)

Served with ice cream or cream

£6.90

CREME BRÛLÉE (GF)

Homemade & delicious

£6.90

RICOTTA & PISTACHIO CAKE (GF)

Cake filled with crunchy pistachios, creamy ricotta & sweet white chocolate on a bed of delicious, textured cocoa crumble

£6.90

GELATO (ICE CREAM) (GF, V)

A selection of ice creams from the award-winning Brymor Icecream and some special Italian favourites - Check the board in the restaurant for this weeks flavours

£2.30

Liqueur Coffee

All £6.90

CAFÉ PARISIEN

Martell VC Cognac, brown sugar & dark, roasted coffee with a topping of delicious fresh cream... perfect!

RUSSIAN COFFEE

A blend of Russian vodka & freshly made coffee covered with cream - a truly warming experience

CALYPSO COFFEE

Tia Maria, fresh hot coffee, brown sugar, topped with fresh cream - a delicious coffee liqueur

CARIBBEAN COFFEE

Lamb's Rum, brown sugar & dark roasted coffee with a topping of fresh cream - delicious!

IRISH COFFEE

The classic blend of Jameson Irish Whiskey & freshly made coffee, with or without brown sugar & plenty of cream floated on top

IRISH CREAM COFFEE

A perfect marriage of Baileys Irish Cream & steaming hot coffee with thick cool cream floated on top

HAZELNUT COFFEE

Delicious Frangelico hazelnut liqueur with hot filter coffee & plenty of cool cream floated on top, without brown sugar

ITALIAN COFFEE

Disaronno Amaretto with strong hot coffee, topped with lightly shaken or whipped cream & brown sugar to sweeten

COINTREAU COFFEE

An exquisite blend of freshly made coffee & Cointreau, with or without brown sugar & smothered in cream

HIGHLAND COFFEE

Piping hot coffee in a glass with Famous Grouse Scotch Whisky, a sprinkle of brown sugar, covered in a thick coating of cool cream