

## Desserts Menu

## Hot Beverages

Profiteroles Scuro Soft choux pastries filled with superb Chantilly	£6.25	Espresso	£1.95
Topta, Tipamisu, Tonda  Layers of soft sponge soaked with expresso coffee and liqueur, filled with zabaglione cream and dusted with cocoa powder.	£6.25	Cappuccino	£2.65
		Latte	£2.65
Cheesecake Monterosa,  Mascarpone and sweet ricotta with layers of delicate sponge and topped with wild strawberries set in a strawberry coulis.  Chocolate Fudge Cake  A rich moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing	£6.25	Tea,	£1.95
	£6.25	Green Tea	£2.45
	LULU	Herbal Tea	£2.45
Tartufo Classico Chocolate ice cream with a zabaglione center, and coa	£6.25	(Ask our staff for flavours)	
with crushed hazelnuts, dusted with coco powder  Flute AfLimoncello	£6.25	Hot, Chocolate	£2.65
Fresh lemon ice cream with swirls of lemon liquor saud	£6.25	Filter Coffee	£2.65
Vanilla ice cream rippled with chocolate cream swirls  Ice Cream	£6.25	Floater	£2.65
Delicious luxury Italian ice cream .  (check out which flavours are available today)	2000	Liqueur Coffee	£4.55
Pancake £7.95  A delicious home made pancake, filled with delicious Italian ice cream, everything infused with sensual Sambuca.		After Dinner Liqueurs	£3.45
Cheesecake Brule'e  An italian ricotta and mascarpone cheesecake, baked caramel sauce, with a lightly bruleed almond cream to		mon composition of the compositi	
Charline Vanila, Caramel	£6.25	Kids-lee Cream	£2.50

£6.25



• These desserts may contain traces of nuts.

Vanilla ice cream and red fruits sorbet, covered with raspberry sauce and decorated with a chocolate disc,

Corbeille de Fruits

a raspberry and a cherry.

Caramel and vanilla ice cream , covered with caramel sauce almond biscuits, and decorated with small cubes of caramel