

## Desserts Menu

## Hot Beverages

Profiteroles Scuro Soft choux pastries filled with superb Chantilly cream, all covered with chocolate cream.	£7.75
Topta, Tipamisu, Tonda Layers of soft sponge soaked with expresso coffee and liqueur, filled with zabaglione cream and dustedwith cocoa powder.	£7.75
Cheesecake Monteposa, Mascarpone and sweet ricotta with layers of delicate sponge and topped with wild strawberries.	£7.75
Chocolate Fudge Cake A rich moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing	£7.75
Gluten, Free Fudge Cake	£7.75
Taptufo Classico Chocolate ice cream with a zabaglione center, and coatedwith crushed hazelnuts, dusted with coco powder	£7.75
Flute ALLimoncello Fresh lemon ice cream with swirls of lemon liquor sauce	£7.75
Coppa, Cioccolato Vanilla ice cream rippled with chocolate cream swirls	£7.75
<b>Gluten, Free Cheesecake Brule'e</b> An italian ricotta and mascarpone cheesecake, baked withcaramel sauce , with a lightly bruleed almond cream topping	£7.75
Ice Cream Delicious luxury Italian ice cream . (Chocolate/ Strawberry / Vanilla)	£7.75
Kids- Ice Cream	£3.50

• These desserts may contain traces of nuts.

Espresso	£2.25
Cappuecino	£3.95
Latte	£3.95
Tea,	£3.25
Green, Tea,	£3.25
Herbal, Tea,	£3.25
(Ask our staff for flavours)	
Hot, Chocolate	£3.95
Floater	£4.25
Liqueur Coffee	£7.25
After Dinner Liqueurs	£4.50

