

# DESSERTS

## TIRAMISU CON SAVOIARD // £5.50

Sponge cake base topped with layers of mascarpone cream and savoiardi biscuits soaked in coffee, then dusted with cocoa powder.



## PROFITEROLES // £5.50

Soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream.



## PANNA COTTA COPPA // £5.50

A classic desert from Piemonte with a vanilla flavoured cream base covered with caramel.



## TARTUFO BIANCO // £5.50

Vanilla ice cream with an amaretto centre, covered with meringue pieces and chocolate drops.



## TARTUFO EL LIMONCELLO // £5.50

Lemon ice cream with a runny lemon centre coated with crushed meringue.



## RASPBERRY PAVOLA // £5.50

A simply wonderful raspberry ice cream with fruit pieces piped on an Italian meringue base coupled with a raspberry puree and the creamiest of vanilla ices, crowned with a light and crunchy meringue rosette.



## TRIO OF CHOCOLATE // £5.50

Three layers of dark, white and milk fresh cream chocolate mousse set on a rum moistened sponge and dusted with cocoa powder.



## TOFFEE TOPOLINO // £5.50

Italian meringue base topped with sumptuous toffee ice cream and vanilla ice cream containing crunchy caramel crunch pieces, overflowing with a creamy toffee sauce and topped with a rosette of soft meringue.



## MANGO AND PASSIONFRUIT CHEESECAKE // £5.50

An intriguing mixture of cheesecake and ice cream form a lovely smooth vanilla layer on a gluten free crunch base. Topped with soft mango and passionfruit sauce with mango pieces. Finished with hand piped chocolate decoration.



## GELATO (3 FLAVOURS) // £4.50

For those wanting a pre-portioned 3 scoop serving of delicious Italian ice cream. Please ask about our current flavours.



## TEA AND COFFEE

A selection of teas and coffees are available. Please ask for further details.

