



Award Winning Italian Restaurant

HOT DRINKS

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



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DESSERTS

TIRAMISU CON SAVOIRD // £6.99

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

PROFITEROLE BIANCO // £6.99

Choux pastry puffs filled with whipped cream and covered with white chocolate.

RASPBERRY PAVOLA // £7.50

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.



LEMON PAVLOVA CHEESECAKE // £6.99

Traditional set cheesecake with tangy lemon curd and crushed meringue and dusted with sugar.

SALTED CARAMEL CHEESECAKE // £6.99

A knobbly crunch base with toasted buckwheat and a layer of vanilla ice cream cheesecake topped with the creamiest caramel sauce with a kick of sea salt, decorated with milk chocolate shards sprinkled with toasted buckwheat for added crunch.

MANGO AND PASSIONFRUIT CHEESECAKE // £7.50

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) // £6.99

For those wanting a 3 scoop serving of delicious Italian ice cream. Gelato flavours are subject to change due to seasonality and product availability. Please ask your server about our currently available flavours.



COCONUT (VE)(GF)



RUM & RAISIN (GF)



STRAWBERRIES & CREAM (GF)



COOKIES & CREAM



SCICILI PISTACHIO (GF)



SALTED CARAMEL (VE)(GF)



HAZELNUT & CHOCOLATE (GF)



MANGO (VE)(GF)