

## SOMETHING SPECIAL

Try our family recipe *Limoncello* or *Meloncello*, the perfect way to finish your meal.



4

## DESSERT WINES

**Recioto Valpolicella**, *Veneto* 7.5

Ruby red with notes of Vanilla, cherry & cinnamon, perfectly balanced.

**Pacenzia Zibibbo**, *Sicilia* 6

Light & crisp with aromas of peach & sicilian lemons, lingering finish.

## DESSERTS

**Homemade Tiramisu** V

Tiramisu with Tia Maria, Amaretto & a scoop of vanilla gelato.



8

**Classic Affogato** V

Vanilla gelato topped with a shot of hot espresso.

**Add Tia Maria for £1 extra**



6

**Ferrero Rocher Cake** V

Chocolate sponge soaked with chocolate syrup with a vanilla and hazelnut praline mousse. Covered with a giandua glaze & decorated with hazelnuts. Served with a scoop of pistachio gelato.



7

**Traditional Cannolo** V

Traditional Sicilian aromatic rolled wafer filled with ricotta cream and chocolate drops, finished with candied orange & icing sugar.

5

**Torta della Nonna** V

Shortcrust pastry filled with creme patisserie & covered with almonds & pine nuts. Served with a scoop of vanilla gelato.



7

**Chocolate Brownie** VG

Dark chocolate brownie with a scoop of chocolate sorbet.

7

## GELATO & SORBETS

Selection of real Italian gelatos & sorbets

1 Scoop

3

2 Scoops

5.5

3 Scoops

7.5

All Other Scoops

2.5



V Vegetarian VG Vegan GF Gluten Friendly

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.