


DOLCI – Desserts

Affogato al caffe – hot espresso & amaretto poured over vanilla ice-cream	4.65
Sgroppino – lemon sorbet with a touch of vodka & prosecco served in a champagne glass	5.95
Vanilla panna cotta with a winter fruit compote	5.95
White chocolate & blueberry cheesecake	5.95
Pear & almond tart served with vanilla ice-cream	5.95
Tiramisu made with chocolate, Kahlua liqueur & fresh  espresso	5.95
Chocolate & Cointreau torte with a Grand Marnier syrup	5.95
A selection of regional Italian cheeses	5.95

Dessert Wine




Moscato Passito 2003 (Piemonte, Italy)	Bottle 19.95	70ml Glass 3.95
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Digestif

Limoncello	4.95
Grappa di Passum	4.95

After dinner drinks

Alessandro – Vodka, Baileys & Kahlua liqueur blended with vanilla ice-cream	6.95
Espresso Martini – Vodka & Kahlua liqueur shaken with an espresso	6.95

Irish coffee – Jamesons Irish whiskey, fresh  coffee, sugar syrup & double cream	4.45
Liqueur coffee - Tia Maria, Disaronno or Bacardi rum, fresh  coffee, sugar syrup & double cream	4.45
Baileys latte – Baileys, milk & fresh  coffee	4.45

Brandy & Cognac

(all served in 50ml)

Martel VS ***	5.45
Jenneau Grand Armagnac	6.15
Remy Martin VSOP	8.15
Hennessy XO	14.30

Whisky

(all served in 50ml)

Laphroig 8yr	6.20
Glenmorangie 10yr	6.75
Glenfiddich 12yr	7.75
Oban 14yr	8.90