

Homemade DOLCI - DESSERTS

AFFOGATO AL CAFFE - hot espresso & amaretto poured over homemade vanilla ice cream (gf)	6	TIRAMISU made with chocolate, coffee liqueur & fresh espresso	7
SGROPPINO - homemade lemon sorbet with a touch of vodka & prosecco served in a champagne flute (gf)	6	WHITE CHOCOLATE & LEMON CHEESECAKE served with fresh raspberries & a mixed berry coulis	7
LIMONCELLO PANNA COTTA served with a blackberry coulis (gf)	7	RICH INDULGENT CHOCOLATE & RASPBERRY TORTE served with vanilla ice cream & fresh raspberries	7
TRIO OF HOMEMADE SORBETS - a selection of flavours - please ask your waiter (gf)	6		

DESSERT WINE

Please ask your waiter (changes monthly)	from 70ml glass	6
	from bottle	25

DIGESTIF

LIMONCELLO	50ml	6
GRAPPA DI PASSUM	75ml	7

After Dinner Drinks

ESPRESSO MARTINI - vodka & coffee liqueur shaken with an espresso shot	9	LIQUEUR COFFEE - tia maria, disaronno or bacardi rum, fresh coffee, sugar syrup & double cream	7
BAILEYS LATTE - baileys, milk & fresh coffee	7	IRISH COFFEE - jameson Irish whiskey, fresh coffee, sugar syrup & double cream	7

C O F F E E

Espresso	2
Double espresso	3
Macchiato	2
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Cappuccino	3
Latte	3
Americano	3
Extra espresso shot	1
Hot Chocolate	3
Tea	2.5

S P I R I T S

	25ml	
Martel VS***		4
Boulard Calvados		5
Remy Martin VSOP		6
Hennessy XO		15
Vecchia Romagna		6
Laphroig 8yr		6
Glenmorangie 10yr		5
Glenfiddich 12yr		6
Oban 14yr		6

Independent
AND PROUD

MISSION STATEMENT

To offer fresh, quality, Italian food in a relaxed but atmospheric environment. We pride ourselves on being a truly independent business, delivering innovation and consistency, inspired by our heritage, passionate staff, and our fantastic local suppliers.