

# De Luca

## Homemade DOLCI - DESSERTS

<b>AFFOGATO AL CAFFE</b> - hot espresso & amaretto poured over vanilla ice cream (gf) <b>7</b>	<b>TIRAMISU</b> made with chocolate, coffee liqueur & fresh espresso <b>8</b>
<b>SGROPPINO</b> - lemon sorbet with a touch of vodka & prosecco served in a champagne flute (gf) <b>7</b>	<b>WHITE CHOCOLATE &amp; LEMON CHEESECAKE</b> served with fresh raspberries & a mixed berry coulis <b>8</b>
<b>TRIO OF SORBETS</b> - a selection of flavours - please ask your waiter (gf) <b>7</b>	<b>RICH INDULGENT CHOCOLATE &amp; RASPBERRY TORTE</b> served with vanilla ice cream & fresh raspberries <b>8</b>

## DESSERT WINE

Please ask your waiter (changes monthly)	from 70ml glass <b>6</b>
	from bottle <b>25</b>

## DIGESTIF

<b>LIMONCELLO</b>	50ml	<b>6</b>
<b>GRAPPA DI PASSUM</b>	75ml	<b>7</b>

## After Dinner Drinks

<b>ESPRESSO MARTINI</b> - vodka & coffee liqueur shaken with an espresso shot <b>10</b>	<b>LIQUEUR COFFEE</b> - tia maria, disaronno or bacardi rum, fresh coffee, sugar syrup & double cream <b>8</b>
<b>BAILEYS LATTE</b> - baileys, milk & fresh coffee <b>8</b>	<b>IRISH COFFEE</b> - jameson Irish whiskey, fresh coffee, sugar syrup & double cream <b>8</b>

## C O F F E E

Espresso	<b>2.5</b>
Double espresso	<b>3.5</b>
Macchiato	<b>2.5</b>
Double Macchiato	<b>3.5</b>
Cappuccino	<b>3.5</b>
Latte	<b>3.5</b>
Americano	<b>3.5</b>
Extra espresso shot	<b>1</b>
Hot Chocolate	<b>3.5</b>
Tea	<b>3</b>

## S P I R I T S

	25ml	
Martel VS***	<b>6</b>	
Boulard Calvados	<b>7</b>	
Remy Martin VSOP	<b>8</b>	
Hennessy XO	<b>15</b>	
Vecchia Romagna	<b>7</b>	
Laphroig 8yr	<b>8</b>	
Glenmorangie 10yr	<b>8</b>	
Glenfiddich 12yr	<b>8</b>	
Oban 14yr	<b>8</b>	

*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.