

De Luca

Homemade DOLCI - DESSERTS

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

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	11	LIQUEUR COFFEE - tia maria, disaronno or bacardi rum, fresh coffee, sugar syrup & double cream	8
BAILEYS LATTE - baileys, milk & fresh coffee	8	IRISH COFFEE - jameson Irish whiskey, fresh coffee, sugar syrup & double cream	8

C O F F E E

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

S P I R I T S

	25ml
Martel VS***	7
Boulard Calvados	8
Remy Martin VSOP	9
Hennessy XO	15
Vecchia Romagna	9
Laphroig 8yr	9
Glenmorangie 10yr	9
Glenfiddich 12yr	9
Oban 14yr	9

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.