

Desserts

- Profiteroles Scuro** £4.50
*Soft choux pastries filled with superb Chantilly cream,
All covered with chocolate cream*
- Chocolate Fondent Cake** £4.50
*a rich chocolate layered cake, alternating chocolate sponge
And a delicious chocolate cream, covered in a chocolate ganache
With the side decorated by chocolate flakes*
- Cheesecake Brulee** £4.50
*Italian ricotta and mascarpone cheesecake baked with caramel
Sauce with a lightly bruleed almond cream topping*
- New York Cheesecake** £4.50
*A traditional baked cheesecake in the New York style
Flavoured with a hint of vanilla sitting on a sponge base*
- Gelato Misto** £4.50
*Selection of ice cream
(Ask your waiter for details)*
- Sorbetto Misto** £4.50
*Selection of sorbets
(Ask your waiter for details)*
- Tartufo Limoncello** £4.50
*Lemon ice cream with a soft lemon liqueur centre,
Coated with crushed lemon meringue*
- Tartufo Classico** £4.50
*Chocolate ice cream with a zabaglione centre, coated with
Crushed hazelnuts, dusted with cocoa powder*
- Tartufo Bianco** £4.50
*Dairy vanilla ice cream with a coffee ice cream centre,
Coated with finely crushed meringue*
- Tartufo Caffè** £4.50
*Coffee ice cream with a rich coffee cream centre,
Coated with finely crushed meringue*
- Budino di Panettone** £4.50
Italian bread and butter pudding served with vanilla custard
- Tiramisu`** £4.50
*Traditionally made with Italian biscuits, coffee, liqueur
And mascarpone mousse*
- Mousse al Torroncino** £4.50
Ice chilled Amaretto and caramelised almonds mousse