

DESSERTS

Brulee alla Vaniglia (GF) £5.45
Classis home-made Crème Brulee

Tiramisu Con Savoiardi £5.75
Classic home made with Savoiardi biscuits soaked in Marsala wine and coffee, layered with a rich Mascarpone cheese

Chocolate Fondant £6.45
Made with rich chocolate has a liquid centre and served with vanilla ice cream

Panna Cotta (GF) £5.45
Traditional Italian dessert made from fresh cream coated in caramel sauce

Cheesecake Fruitti di Bosco £5.95
An authentic and delicious Italian baked cheesecake made with a perfect blend of the finest Italian Mascarpone and cream cheese. It has a soft, yet crunchy 'biscotti' base below and a delicate fruit coulis above, encasing wild Italian fruits of the forest. " Magnifico !! "

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Marsala Parfait Signature Dish(GF) £6.45
A frozen traditional Sicilian dessert with a mix of fruits and candied citrus peel served with Marsala wine sauce

Almond Parfait Signature Dish (GF) £6.45
A frozen traditional Sicilian dessert with almonds served with hot chocolate sauce

Trio Venezia (GF) £5.45
Classic Italian ice cream. Ask your server for available flavours

Trio Di Sorbetti (GF) £5.45
Classic Italian sorbet. Ask your server for available flavours

Mixed Italian Cheeses £6.95
Italian cheeses served with cracker biscuits and fresh fruit

All our desserts are made on the premises by our master head chef.