

DESSERT CLASSICS

Please ask to see our Specials Desserts Board

Affogato	£4.50
Simply a scoop of vanilla ice-cream doused in espresso coffee topped with crushed Amaretto biscuit	
Tiramisu	£6.95
Traditional Italian coffee dessert	
Vanilla & White Chocolate Panna Cotta	£6.95
Topped with fresh raspberries, strawberries and drizzled with a fruit coulis	
Pacciugo Ice cream meringue	£7.00
A raspberry and white chocolate meringue filled with chocolate and vanilla ice cream fresh berries soaked in brandy. Finished with a raspberry coulis	
Crêpes (n)	£6.50
Filled with Nutella, white chocolate and sliced banana topped with vanilla ice cream, crushed amaretto biscuit and drizzled in butterscotch	
Sharing alla Paradiso	£12.00
Baked chocolate and mascarpone cheesecake. Topped with raspberry sorbet and a Kia royal truffle. Coppa Rossa – a delicious mascarpone ice cream on a biscuit crumb finished with a raspberry, blackcurrant coulis and white chocolate shavings	
Italian Ice Cream	(per scoop) £2.00
Pana vanilla, pistachio, chocolate, strawberry	
Italian Sorbet	(per scoop) £2.00
Lemon, raspberry	
Cheese Board to Share	£8.00
Locally sourced goat's cheese, cheddar, brie, Provolone Dolce, Gorgonzola, Grapes, celery, Bread sticks & Nonna's homemade chutney	

COFFEE

Extra shot of coffee - 60p

Americano	£2.20	Flat White	£3.00
Cappuccino	£2.80	Latte	£2.80
Mocha	£3.00	Macchiato	£2.60
Espresso	£2.20	Double Espresso	£2.80
Vanilla Latte	£3.20	Caramel Latte	£3.20

TEA

Decaf	£1.80	Breakfast	£1.80
Earl Grey	£1.80	Peppermint	£1.80
Lemon Green	£1.80	Jasmine Green	£1.80
Blueberry & Echinacea	£1.80	Camomile	£1.80
Pot of tea for 1	£2.40		

LOOSE LEAF TEA

The Fusion blends are made up entirely of, you've guessed it – fruit! 100%!

FUSION TEAS - £3.60

King Berry Fusion

Raspberry, Strawberry, Hibiscus, Raisins, Currents, Rose Hip Peel, Elderberries and orange peel.

Raspberry and Kiwi Fusion

Raspberry pieces, kiwi pieces, Rose hip peel, Orange & Lemon peel and slices, Strawberry pieces and leaves, Hibiscus blossoms, Raisins, Apple pieces, Elderflowers and natural preserves.

Japanese Cherry Tea

A rich green tea with delicious and strong sweet cherry flavor, a fragrant and invigorating treat!

DESSERT WINES, FORTIFIEDS AND PORT

Nievole Moscato

Half Bottle (325ml) - £15.00

A rich, delicate and well-balanced dessert wine from the Muscat grape. Gently sparkling, the fruit dances lightly on the tongue

Passito Pantelleria dessert wine

Half Bottle (325ml) - £19.00

This dessert wine, made from at least 20% of naturally dried grapes, is complex and elegant in style with a bouquet reminiscent of dried fruit, apricots and an intense and lingering finish

Marsala Dolce

50ml - £4.50/ 125ml - £8.00

Rich, dark, smooth and lusciously sweet with a hint of wood and caramel on the nose. Ideal with chocolate based desserts.

Barros Colheita 1996 Port

125ml - £8.00

Bright brown-tawny colour with slight reflexes of red. Reveals a complex bouquet of fine and developed aromas, under an essence of dried fruits. In the mouth it is delicate with a very balanced acidity, wonderful sweetness and excellent persistence

Matusallm

125ml - £9.00

Oloroso jerez, 30 years old and kept in a oak barrel. Dark in colour with hints of dry fruits and dates. Intensive palate, perfect to enjoy with our cheese board

AFTER DINNER COCKTAILS

Why not finish off your dining experience in class with our freshly made, his and hers cocktails?

His Espresso Martini

£6.00

25ml of Smirnoff red, drop of Tia Maria, Frangellico and Cocoa liquor.
Espresso and gomme syrup. Shaken over ice and served in a martini glass

Hers Lemon Drop

£6.00

25ml of Smirnoff red, 25ml Limon Cello, 50ml sour mix, drop of gomme
syrup shaken over ice, served in a martini glass garnished with fresh raspberries

Please speak to your server about our ingredients if you have any food allergies or intolerances.