



## DOLCE

<b>Caffe Affogato (n)</b> crushed almond biscotti drenched in amaretto liquor served with vanilla ice cream and a shot of espresso poured over	£4.50
<b>Vin Santo con Cantuccini (n)</b> tuscan dessert wine served with an almond biscotti to dip	£3.95
<b>Gelato Mista (n)</b> mixed Italian Ice-Cream, ask for today's selection	£4.50
<b>Tiramisu</b> a homemade Italian classic	£4.50
<b>Torta di Pistacchio (n)</b> homemade pistachio cake served with pistachio Ice cream and chocolate sauce	£4.95
<b>Torta di Mele e Mandorle * (n)</b> Homemade apple, cinnamon & almond tart served warm with vanilla ice cream	£4.95
<b>Formaggio *</b> selection of cheese served with fresh bread and homemade chutney	£5.50

## CAFFE (Lavazza)

<b>Espresso</b>	£1.75
<b>Caffe Americano</b>	£1.80
<b>Macchiato</b>	£1.85
<b>Cappucino</b>	£2.00
<b>Caffe Latte</b>	£2.20
<b>Liqueurs Coffee</b>	£4.50
<b>Caffe Corretto</b> a shot of espresso, 'corrected' with a shot of your choice of liquor	£3.95

## Italian Liquors

<b>Limoncello</b> - lemon liquor served chilled	£3.00
<b>Luxardo Sambuca</b> - aniseed liquor	£3.00
<b>Sambuca Caffe Molinary</b> - coffee flavoured black sambuca	£3.00
<b>Grappa</b> - literally 'grape stalk' - Italy's firewater!	£3.00
<b>Averna Amaro</b> - a bitter liquor named after its inventor Salvatore Averna	£3.00
<b>Amaretto Disaronno</b> - Italy's original almond liquor	£3.50
<b>Frangelico</b> - premium hazelnut liquor from Northern Italy	£3.00
<b>Strega</b> - fine liquor made from many herbs & spices, including saffron	£3.00
<b>Galliano</b> - smooth vanilla liquor	£3.00

## Italian Brandy

<b>Vecchia Romagna</b> - fine Italian brandy	£3.50
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