

COFFEES & HOT DRINKS

ESPRESSO Single **1.75** / Double **3.00**

~ HOT SHOT of OUR NEAPOLITAN COFFEE BLEND ~

MACCHIATO Single **1.95** / Double **3.25**

~ ESPRESSO SHOT stained with HOT MILK ~

AMERICANO **2.50**

~ ESPRESSO with HOT WATER (with MILK or CREAM) ~

CAPPUCCINO **2.50**

~ ESPRESSO with HOT MILK, FROTH and COCOA DUST ~

CAFFÉ LATTE **2.50**

~ ESPRESSO SHOT with STEAMED MILK ~

CHOCO-CAFFÉ **2.75**

~ ESPRESSO, CHOCOLATE, FROTHY MILK and COCOA DUST ~

CORRETTO Single **3.95** / Double **4.95**

~ ESPRESSO with a SHOT of GRAPPA, SAMBUCA or STREGA ~

LIQUEUR COFFEES **5.50**

~ AMERICANO a SHOT of LIQUEUR, SUGAR and DOUBLE CREAM ~

LIQUEURS: IRISH WHISKEY / FRENCH BRANDY / BAILEYS /

TIA MARIA (Coffee) / KHALUA (Coffee) COINTREAU (Orange) /

AMARETTO (Almond) / FRANGELICO (Hazelnut)

HOT CHOCOLATE **2.50**

BREAKFAST / ROOIBOS TEA **2.00**

PEPPERMINT TEA **2.25**

CAMOMILE / GREEN TEA **2.25**

~ DECAFFEINATED TEA & COFFEE ARE ALSO AVAILABLE ~

~ ALL OUR COFFEES ARE MADE USING SEMI-SKIMMED MILK ~

with ALCOHOL

*If you'd like to end your meal on a Sweet Note, these desserts
are freshly made by our Chefs to lead you into Temptation*

TIRAMISU` 5.00

FINGER BISCUITS DIPPED in COFFEE and WHITE RUM,
TOPPED with a MASCARPONE CREAM and DUSTED with COCOA

PANNA COTTA VESUVIANA

...COOKED CREAM DESSERT AROMATIZED with VANILLA

CIOCCOLATO – with CHOCOLATE SAUCE 5.00

FRUTTI di BOSCO – with MIXED BERRY COMPOTE ... 5.25

AMARETTI – with CARAMEL and AMARETTI 5.75

AFFOGATO al CAFFE` 5.00

VANILLA ICE CREAM drowned in HOT ESPRESSO

(Add a shot of BAILEYS or LIQUEUR – 5.75)

TORTA della NONNA 5.00

SHORT-CRUST PASTRY filled with LEMON PATISSERIE CREAM;
decorated with PINE NUTS and ICING SUGAR

CANNOLO (Ancient Sicilian Recipe) 5.25

PASTRY TUBES filled with sweet CREAMY RICOTTA

(Made from SHEEP'S MILK) and CHOCOLATE CHIPS

PASTIERA (Ancient Neapolitan Delicacy) 5.25

SHORT-CRUST PASTRY with WHEAT (in MILK & LEMON ZEST),
sweet SHEEP RICOTTA, ORANGE & VANILLA ESSENCE

SORPRESA al CIOCCOLATO 5.25

HOT CHOCOLATE PUDDING with VANILLA ICE CREAM

PLEASE NOTE: OUR DESSERTS MAY CONTAIN EGGS, GLUTEN, NUTS OR OTHER ALLERGENS.
TO ENSURE THEY ARE SUITABLE FOR YOU PLEASE ENQUIRE WITH A MEMBER OF OUR STAFF

The desserts below are commercially produced, and exported, from well-established Italian Dessert Artisans. Traditionally, these would be found on the Menus of most Restaurants in Italy

TARTUFO CLASSICO 5.00

CHOCOLATE GELATO with a ZABAGLIONE centre (EGG & SUGAR);
coated with CRUSHED HAZELNUTS and COCOA DUST

TARTUFO LIMONCELLO 5.00

LEMON GELATO with a LIMONCELLO-flavoured core;
sprinkled with crushed LEMON MERINGUE

TARTUFO CAFFE' 5.00

COFFEE GELATO with a rich CHOCOLATE SAUCE centre;
coated with crushed MERINGUE and COCOA powder

SEMIFREDDO MENTA & CIOCCOLATO 5.00

WHITE PEPPERMINT GELATO with a CHOCOLATE heart;
topped with CHOCOLATE SAUCE and ICING SUGAR

SEMIFREDDO AL TORRONCINO 5.00

NOUGAT GELATO topped with crushed PRALINES,
finished with crushed HAZELNUTS, CARAMEL and ICING SUGAR

LIMONE RIPIENO 5.00

CLASSIC LEMON SORBET; served inside a SICILIAN LEMON shell

COCCO RIPIENO 5.25

CREAMY COCONUT SORBET; served inside a COCONUT shell

GELATO (2 SCOOPS of ICE CREAM) 4.25

HAZELNUT, PISTACHIO, CHOCOLATE, STRAWBERRY, VANILLA

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