

## Desserts

**Torta al Cioccolato** £6.5  
Dark chocolate brownie cake,  
White chocolate powder,  
Popcorn, white chocolate ice cream

**Pannacotta** £6.5  
Poached rhubarb pannacotta  
amaretti crumb

**Affogato al Caffè (g)**  
A scoop of ice-cream  
'drowned' in hot espresso £4  
...with Disaronno £6.5

**Gelati e Sorbetti (g)** £5.5  
3 scoops of ice-cream and  
sorbet - please ask for flavours

**Indulgenza al Cioccolato** £11  
Chocolate brownie, milk chocolate mousse,  
cannoli, white chocolate ice-cream - sharing plate for two

(g) adaptable for gluten free - please mention when ordering  
Nuts may be present in any of our desserts, please ask for allergen information

## Hot Drinks

**Coffee**

Espresso	£2.50
Espresso Grande	£2.75
Americano	£2.50
Cappuccino	£2.75
Latte	£2.75
Mocha	£3.00
Hot Chocolate	£3.00

**Tea**

Yorkshire Tea	£2.50
Yorkshire Decaf	
Earl Grey	
Green Tea	
Red Berry	
Peppermint/Fresh mint	
Chamomile	

**Vesuvio al Cioccolato** £6.5  
Feuilletine base, milk chocolate mousse  
dark chocolate jelly, blood orange sorbet  
salted pistachios, popping candy

**Crostate di Frangipane** £6.5  
Almond & cherry frangipane  
vanilla ice-cream

**Tiramisu** £6.5  
Sponge fingers, coffee,  
Marsala, mascarpone cream

**Mezze di Formaggi** £8  
Award winning D.O.P. cheeses,  
crostini, onion marmalade

## After Dinner Drinks

**Espresso Martini's** £8

<b>Classic</b>	Espresso, vanilla vodka, galliano ristretto
<b>Hazelnut</b>	Espresso, vodka, frangelico, coffee liqueur
<b>Almond</b>	Espresso, vodka, amaretto, coffee liqueur
<b>Spiced rum</b>	Espresso, spiced rum, coffee liqueur

**Sgroppino** £7  
Delicious Italian cocktail made with lemon sorbet,  
limoncello and prosecco

**Italian Liqueurs** £3.75

<b>Limoncello</b>	Made from the rinds of Sorrento lemons
<b>Frangelico</b>	Hazelnut, herbs and vanilla
<b>Strega</b>	Minty and coniferous with a hint of saffron
<b>Sambuca</b>	Green anise and star anise
<b>Amaro Averna</b>	Sicilian gentian herby digestif
<b>Amaro Montenegro</b>	Vanilla, orange peel and 40 botanicals
<b>Galliano</b>	Vanilla, anise and subtle citrus
<b>Amaretto</b>	Almonds and apricots
<b>Cynar</b>	Artichoke digestif made from 13 herbs

## Grappa

<b>Giare Amarone</b>	Marzadro	oaked and velvety	£6
<b>La Trentina Morbida</b>	Marzadro	mild and fruity	£5
<b>Diciotto Lune</b>	Marzadro	soft and dry style	£5
<b>House Grappa</b>			£4

## Dessert Wine

<b>Passito Aleatico</b>	Due Palme	Puglia	75ml glass	£5	
Rich with a good structure, it explodes				500ml bottle	£25
with a rich sweetness and flavours of toasted almonds and honey					