## Menu Dolci

Forrest Fruit Pannacotta Traditional pannacotta with forest fruits sauce and sweet almond biscuit.	7.90	(
Tiramisu Classico Coffee-soaked sponge fingers layered with sweet mascarpone and cocoa powder.	7.90	
Baba Napoletano Sponge cake soaked in Rum, whipped cream, strawberries.	6.90	
Gelato Three scoop of ice cream.	5.90	
Cannolo Tube shaped pastry, sheep sweet ricotta, chocolate chips and pistachios crumble.	7.90	<
Torta di carote e noci Carrot cake with walnuts	6.90	
Affogato Al caffè Vanilla ice cream with a shot of espresso.	6.50	

Should you suffer from any food allergies can you please inform your server.

# Coffee

Espresso £2.3 Double espresso £2.6 Americano £2.6 White coffee 2.8 Flat white £2.9 Macchiato £2.5 Double macchiato £2.9 Latte £2.9 Cappuccino £2.9 Hot chocolate £3.4 Mocha £3.4 Liquor coffee £5.5 (Irish coffee, Italian coffee)

Liquor Gold Cappuccino £9.9 (Choose your own liquor)

#### Available dairy free milk:

- Oat
- Soya

Decaf coffee £0.5 Vanilla syrup £0.5 Caramel £0.5

### Tea

English tea £2.3 Earl Grey tea £2.7 Peppermint tea £2.9 Fruit tea £2.9 Green tea £2.5

# **Dessert Wines**

#### Aleatico Passito dolce del Salento 15% ABV £3.9

100% Aleatico

Blood orange in colour with rich structure and almond undertones.

### Vinsanto del Chianti Classico DOCG Rocca delle Macie 16.5% ABV £3.9

#### Grape blend of Trebbiano & Malvasia

Classic tipple, extracted from Trebbiano & Malvasia grapes grown in the Chianti Classico area, aged for minimum 3 years.

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