

## HOT DRINKS



ESPRESSO	1.95
DOUBLE ESPRESSO	2.10
ESPRESSO MACCHIATO	2.10
FRESH GROUND COFFEE	1.95
CAPPUCINO	2.15
CAFFE LATTE	2.15
SELECTION OF TEAS	1.85
HOT CHOCOLATE	1.95



## SPIRITS & LIQUEURS

*Multiples in the stated measures permitted*

LIMONCELLO	25ml	3.00
WHISKY	“	3.00
GIN	“	3.00
VODKA	“	3.00
BACARDI	“	3.00
AMARETTO	“	3.00
TIA MARIA	“	3.00
BRANDY	“	3.00
GRAPPA	“	3.00
SAMBUCA	“	3.00
JACK DANIELS	“	3.00
BAILEYS	50ml	3.50
CAMPARI	“	3.50
MIXERS		1.40

## DESSERTS

V TIRAMISU	the traditional Italian classic	4.95
MANGO PASSION CHEESECAKE	a creamy cheesecake made with pulped alphonse mangoes and the perfect sharpness of real passion fruit	5.25
V STRAWBERRY ETON MESS CHEESECAKE	crushed strawberries whipped into a creamy vanilla cheesecake on a crunchy biscuit base, topped with homemade meringue	5.15
LEMON TORTE	a velvet cream with freshly squeezed Sicilian lemon juice on a crunchy cookie base	4.95
V CHOCOLATE PROFITEROLES	soft choux pastries filled with chocolate cream, covered with a vanilla cream and decorated with milk chocolate curls	5.15
CHOCOLATE FUDGE BROWNIE	a rich, chewy brownie with chocolate chips served with vanilla ice cream	5.25
SELECTION OF ICE CREAM	Chocolate, Vanilla, Strawberry	2.95



## MINI DESSERTS

*Served with a hot beverage of your choice*

A CHOCOLATE PROFITEROLE	topped with chocolate sauce	3.50
LEMON DRIZZLE CAKE	with fresh raspberries and raspberry coulis	4.75
AFFOGATO	vanilla ice cream topped with a shot of hot espresso coffee	3.75
VANILLA CHEESECAKE	topped with fresh raspberries and raspberry coulis	4.95
	topped with fresh strawberries and strawberry coulis	4.95

*All desserts may contain traces of nuts*

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