

• DESSERTS •

My family love desserts, so I have chosen some of our current & long standing favourites...enjoy!

POLENTA CAKE £7.50

ORANGES & COINTREAU, VANILLA ICE CREAM (v)

This is such a beautiful cake to enjoy in the afternoon with a cup of coffee or tea. Also great with a generous scoop of vanilla ice cream.

A Taste of the Sun p.230

CHOCOLATE FONDANT £7.50

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

My son Rocco's favourite dessert, he actually told me that if I didn't include this on the menu I'd be crazy. Well, Rocco - I'm not crazy!

Buonissimo! p.41

TIRAMISÚ £7.50

THE ULTIMATE ITALIAN DESSERT

If you make a Tiramisú then you must do it right... I only use fresh mascarpone cheese, proper espresso coffee, the best Savoiardi biscuits, free range eggs and Amaretto liqueur. Perfetto!

Fantastico! p.144

BAILEYS PANNA COTTA £7.50

CARAMEL SAUCE, HAZELNUT & PISTACHIO CANTUCCINI BISCUIT

Like most great concoctions, this dessert was created by chance when my wife bought a bottle of Baileys liqueur for one of our dinner guests. I thought I'd try it in the panna cotta I was making... All I can say is 'Wow'!

Italian Escape p.274

AFFOGATO £5.75

AMARETTI, ESPRESSO & VANILLA ICE CREAM (v)

Simplicity at its best...home-made vanilla ice-cream drowned in espresso coffee and served with amaretti biscuits.

Buonissimo! p.40

CHOCOLATE & HAZELNUT CHEESECAKE £7.50

SOUR CHERRIES (v)

I got my inspiration for this recipe when visiting the town of La Morra, near Cuneo, in Piemonte.

This area is famous for its hazelnut trees, so I decided to include hazelnuts in this recipe!

Italian Express p.200

CHEESE BOARD £9.95

GORGONZOLA, BUFFALO RICOTTA & PECORINO

A selection of my favourite classic Italian cheeses - served with truffle honey, handmade crostini, walnuts and our delicious mustard fruits to really bring out the flavour of each cheese.

• ICE CREAM & SORBET •

I know I am biased, but for me, Italian ice-cream is the best in the world. Here at my restaurant, we make all our own ice-creams to my special recipes.

VANILLA | CHOCOLATE | NUTELLA | BLACKBERRY RIPPLE
LIMONCELLO | MANGO & VANILLA ICED YOGHURT
APEROL & BLOOD ORANGE SORBET

La Dolce Diet p.72, Italian Escape p.266, Italian Adriatic Escape p.195, 196

SERVED WITH A HOMEMADE HAZELNUT & PISTACHIO CANTUCCINI BISCUIT (v) £6.25

- ADD NUTELLA SAUCE FOR £1.25 -

SUNDAE BAR | £7.50

Build your own sundae from our selection of homemade ice creams, sauces and sweet treats!

ASK YOUR SERVER TO SEE OUR SEPARATE MENU

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

• DESSERT WINE •

Let us compliment your dessert choice with a stunning mouthfeel of honey nectar in a glass - Salute!

MOSCATO PASSITO DOC PALAZZINA - Il Cascinone, Piemonte

100% Moscato

Characterful with ripe apricot & acacia honey flavours leading to a long & lingering finish

Glass 100ml Bottle 375ml
£5.75 £18.50

• HOT DRINKS •

• SLOW ROASTED IN ITALY •

Our coffee is made using a traditional Neapolitan blend, with beans sourced from the Tico family in Napoli, who've been roasting coffee for generations.

Espresso	£2.85 / £3.25
Macchiato	£2.95 / £3.35
Americano	£3
Cappuccino	£3.45
Flat White	£3.35
Caffè Latte	£3.50
Caffè Mocha	£3.75

• TEA FROM TWININGS •

In a time where coffee was king, Thomas Twining went against the tide to share his love of tea. His passion turned a little-known commodity into the nations favourite drink.

English Breakfast	£3.25
Earl Grey	£3.25
Camomile	£3.25
Green	£3.25
Peppermint	£3.25
Fresh Mint	£3.25
Fruit Tea	£3.25

• AMARI •

Italy is the spiritual home of Amari and these herbaceous digestif liqueurs are a fitting finale to any meal!

FERNET BRANCA - Lombardia

Italy's most iconic amaro was launched in 1845 by Bernardino Branca and is famed for its unmistakable intensity

50ml
£5.50

AMARO MONTENEGRO - Emilia-Romagna

Founded in 1885 in Bologna, Stanislao Cobianchi named his liqueur for Princess Elena of Montenegro and this well-known amaro is loved for its light intensity & sweeter flavour profile

£5.75

CYNAR - Lombardia

Created in 1952 by Venetian philanthropist – Angelo Dalle Molle but now part of Gruppo Campari's Italian portfolio and characterised by the inclusion of artichoke in the recipe

£5.00

AMARO AVERNA - Sicilia

Dating all the way back to 1868, the storage of the botanicals and herbal infusion for Averna still takes place in the commune of Caltanissetta but since Gruppo Campari bought Fratelli Averna in 2014, manufacture, bottling & distribution has moved to their factory outside Milano

£5.50

BRANCA MENTA - Lombardia

Menta was released in 1963 as a sweeter version Fernet Branca laced with peppermint oil. Eduardo Branca drinks his over ice!

£6.50

VECCHIO AMARO DEL CAPO - Calabria

Born out of a family with a history of distilling around Sicilia, Del Capo was created in 1965 using ingredients exclusively from Calabria. Production is now centred around the commune of Limbadi, and it is best served ice cold from the freezer!

£5.75