

HOT DRINKS

Tea Pot	£3.25
Cappuccino	£3.95
Latte	£3.95
Macchiato	£3.25
Espresso	£2.95
Double espresso	£3.25
Americano	£3.45
Coffee Liquor of your choice	£6.95
Hot chocolate	£3.95
Mocha	£4.20

LIQUORS

	<i>single</i>	<i>double</i>
Frangelico	£3.50	£4.95
Amaretto	£3.50	£4.95
Sambuca	£3.50	£4.95
Galliano	£3.50	£4.95
Tia Maria	£3.50	£4.95
Amaro Avena	£3.50	£4.95
Amaro Montenegro	£3.50	£4.95
Grappa	£3.50	£4.95
Limoncello	£3.50	£4.95



DESSERT MENU

All our desserts are homemade and may
contain gluten, nuts or traces



Traditional Tiramisu £7.50
Coffee lady fingers, made with coffee liquor and amaretto, mascarpone cream layers, topped with dark chocolate soil.



Affogato Da Unica £7.95
Vanilla ice cream deep in espresso coffee, Disaronno liquor & amaretti biscuits.



Panna Cotta £7.50
Berries, crushed biscuits and caramel sauce.



Profiteroles Scuro £7.50
Soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream.



Torta al formaggio £7.50
Oven baked vanilla cheesecake with choice of topping: chocolate, caramel or strawberry.



Cannoli Siciliani £7.50
Pastry roll filled with sweetened ricotta cheese and dipped in chocolate pieces, topped with candied oranges.



Brownie al cioccolato £7.50
Chocolate brownie served with vanilla ice cream and chocolate sauce.



Creme brulee £7.50
Creme brulee is a creamy, pudding-like, baked custard with a brittle top of melted brown sugar that cracks when you gently tap it with a spoon.



Flute Limoncello £7.50
Lemon sorbet with swirls of limoncello and caramel sauce.



Mixed ice cream £5.25
Vanilla, strawberry and chocolate ice creams with choice of topping: chocolate, caramel or strawberry.