



ASSORTED ITALIAN ICE CREAM £7.95
Three scoops of various flavours, please ask.



SORBETS £7.95
Two scoops of refreshing sorbet. Choose from lemon, mango, raspberry.



CASSATA £7.95
Traditional wedge shaped slice of vanilla and chocolate ice cream with cream and candied fruit.



CROSTATA DELLO CHEF £7.95
Shortcrust pastry filled with creme patissière and covered with almonds and pine nuts, dusted with icing sugar.



PROFITEROLES £7.95
Soft choux pastry filled with chantilly cream and covered with white chocolate sauce.



CROSTATA DI MELE £7.95
Shortcrust pastry with slices of apple. Served hot with a scoop of vanilla ice cream OR fresh cream



CHOCOLATE FUDGE CAKE £7.95
Moist, rich chocolate fudge sponge with a chocolate fudge filling and coating. Served hot or cold with a scoop of vanilla ice cream OR fresh cream.

HOMEMADE

DESSERT OF THE DAY £8.95

Please ask your waiter.



HOMEMADE CRÉME BRULEE £7.95
A vanilla custard base with a delicious caramelised brown sugar topping. Topped with a scoop of salted caramel ice cream



HOMEMADE CRÉME CARMEL £7.95
Traditional custard pudding baked in a sauce of caramelised sugar.



ZABAGLIONE £8.95
The lightest of desserts, with egg yolk and Marsala wine.



NORTHWOOD TIRAMISU £7.95
Two layers of savoiardi biscuit soaked in coffee and Tia Maria liqueur, topped with mascarpone cream and chocolate shavings.