

ASSORTED ITALIAN ICE CREAM £6.95
Three scoops of various flavours, please ask.



CROSTATA DI MELE £6.95 Shortcrust pastry with slices of apple. Served hot with a scoop of vanilla ice cream OR fresh cream



CAKE £6.95

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.

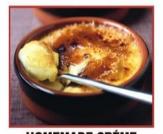
HOMEMADE

DESSERT OF THE DAY £7.95

Please ask your waiter.



SORBETS £6.95
Two scoops of refreshing sorbet. Choose from lemon, mango, raspberry.



HOMEMADE CRÉME BRULEE £6.95

A vanilla custard base with a delicious caramelised brown sugar topping. Topped with a scoop of salted caramel ice cream



HOMEMADE CRÉME
CARAMEL £6.95

Traditional custard pudding
baked in a sauce of
caramelised sugar.



CASSATA £6.95
Traditional wedge shaped slice of vanilla and chocolate ice cream with cream and candied fruit.



Shortcrust pastry filled with creme patissière and covered with almonds and pine nuts, dusted with icing sugar.



ZABAGLIONE £7.95
The lightest of desserts,
with egg yolk and
Marsala wine.



TIRAMISU £6.95
Two layers of savoiardi biscuit soaked in coffee and Tia Maria liqueur, topped with mascarpone cream and chocolate shavings.



PROFITEROLES £6.95
Soft choux pastry filled with chantilly cream and covered with white chocolate sauce.