

DESSERTS

Nonna Gilda Tiramisu 	5-95
traditional Italian tiramisu recipe	
Homemade Creme Brulee	5-95
with cognac flambe' served with homemade shortbread biscuits	
Chocolate fondant - served with vanilla ice cream	6-95
(please allow 15 minutes to be ready)	
Affogato al Caffè'	5-95
shot of espresso with vanilla ice cream served with savoiardi biscuits	
Vanilla & Strawberry Cheesecake	5-95
served with strawberry coulis	
Mixed Ice Cream 	3-95
served with homemade biscuit	
Cheese and Biscuits	7-95
A selection of Italian cheeses and biscuits served with homemade chutney, celeriac, grapes and walnuts:	
Taleggio: Semisoft cheese from the north of Italy with a mild & fruity taste	
Fontina: A creamy cows milk cheese with a mild, nutty flavour with a hint of honey	
Pecorino: An Italian classic - hard textured cheese made from sheeps milk slightly salted	
Gorgonzola: Italian blue cheese made from pasteurised cows milk, sharp in flavour	

Taylor's first estate port 2-95

ITALIAN DIGESTIFS & LIQUERS 2-95

Amaro - An Italian herbal liqueur produced by macerating herbs, roots, flowers, bark and citrus peels in alcohol mixed with sugar syrup allowing the mixture to age in casks and bottles

Grappa - An fragrant grape-based pomage brandy from taly made by distilling the skins, pulp, seeds and stems of the grapes leftover from winemaking after pressing grapes

Limoncello - The famous Italian lemon liqueur made from the zest of lemons in Southern Italy - lemon zest or peels without the pith, is steeped in rectified spirit until the oils are released. The resulting yellow liquid is then mixed with simple syrup

AFTER DINNER COCKTAILS

Espresso Martini - Vodka, Kahula, Espresso Shot, Sirop	8-50
Sgroppino - Vodka, Lemon Sorbet, Prosecco	8-95
Godfather - Di Saronno, Bourbon, Orange Garnish	6-95
Amaretto Sour - Di Saronno & Sour Mix	6-95
Brandy Alexander - Cognac, cream, Curaçao & Nutmeg	8-95

COFFEES

Americano	2-20
Cappucino	2-70
Espresso	1-90
Double Espresso	2-40
Espresso Macchiato	2-00
Mocha	3-50
Hot Chocolate	3-70
Caffe Latte	2-70
Viennese Hot Chocolate	4-20
served with marshmallows, cream, and chocolate flake	
Extra Shot & Flavours (Caramel/Vanilla)	0-50
Selection of teas	1-95
(Green Tea, English Breakfast, Raspberry & Cranberry, Peppermint)	

LIQUEUR COFFEE 5-95

Irish (Jamesons)
Italian (Amaretto)
French (Martell)
Calipso (Tia Maria)
Baileys