



## DOLCI E FORMAGGI

### TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles & vanilla ice cream (v)  
£7.95

### TORTA DI POLENTA AL LIMONE

Lemon polenta cake, candied lemons & vanilla ice cream (v)  
£7.95

### AFFOGATO

Amaretto, espresso coffee & vanilla ice cream (v)  
£7.25

### PANNA COTTA

Amaretto & passion fruit sauce  
£7.95

### CREMA CATALANA

Catalan style crème brûlée & baked hazelnut biscotti (v)  
£7.95

### FORMAGGI

Gorgonzola, taleggio, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts & mustard fruits  
£10.25

### TIRAMISÙ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder  
£7.95

### TORTA ALL' AMARENA

Black cherry cheesecake, Italian meringue & sour cherry sauce  
£7.95

### CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico (v)  
£4.75

## GELATI E SORBETTI

*All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley by our skilled pastry chefs, led by Antoine Quentin*

*Served with home baked hazelnut biscotti (v) £7.25*

### VANIGLIA

Vanilla ice cream

### FAVO

Honeycomb ice cream

### MORA E MIRTILLO

Blackberry & Bilberry ice cream

### NUTELLA

Chocolate & hazelnut ice cream

### CIOCCOLATO

Chocolate ice cream

### MANGO

Mango & vanilla iced yoghurt

### FRUTTO DELLA PASSIONE

Passion fruit sorbet (Ve)

### NEW SEASON DISHES

**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.*



## VINI DA DESSERT

### MOSCATO DI SICILIA

Vigna Moresco

A beautifully balanced dessert wine, a nose of intense lemon curd, marmalade and citrus peel with light floral notes.

Glass 100ml £5.50 Bottle 375ml £19.75

### RUBY PORT NV

Ramos Pinto

A lively and intense fruity wine with a hint of cinnamon, enhanced by the aromatic purity of the grapes.

Glass 50ml £5.50

## CAFFÈ E TÈ

*Illy uses a unique combination of 9 of the finest varieties of Arabica coffee beans sourced from around the world and blended to perfection.*

### ESPRESSO

£3.65/£3.95

### CAFFÈ LATTE

£4.00

### AMERICANO

£3.65

### MACCHIATO

£3.75/£4.00

### FLAT WHITE

£4.00

### HOT CHOCOLATE

£4.15

### CAPPUCCINO

£4.00

### CAFFÈ MOCHA

£4.15

### SELECTION OF TEAS

£3.70

## LIQUORI AL CAFFÈ

*Try one of our liqueur coffees expertly prepared by our baristas*

£7.75

## GRAPPA

### BEPI TOSOLINI GRAPPA DI MOSCATO

25ml £5.25

### BEPI TOSOLINI GRAPPA I LEGNI ROVERE

25ml £7.00

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