

Homemade Tiramisu £6.50

COFFEE FLAVOURED DESSERT LAYERED WITH SAVOIARDI BISCUITS AND A RICH MASCARPONE CREAM AND A HINT OF LIQUEUR

Panna (otta £5.95

LITERALLY TRANSLATED AS BAKED CREAM
THIS DESSERT HAS A SIMPLE BUT DELICIOUS
ELAVOUR ACCOMPANIED BY A RICH BERRY ERUIT COMPONE

Torta al cioccolato £6.50

HOMEMADE CHOCOLATE FUDGE CAKE SERVED WITH OUR OWN VANILLA GELATO

Gelato £5.95

HOMEMADE CHOCOLATE, VANILLA AND STRAWBERRY GELATO

Torta al limone £7.50

HOMEMADE LEMON CAKE
WITH LIMONCELLO CREAM
SERVED WITH OUR FRESHLY MADE LEMON SORBET

(reme Brûlée £5.95

BAKED CUSTARD TOPPED WITH A LAYER OF CARAMEL SAUCE

(heese Board £9.95

CHEF'S SELECTION OF LOCAL CHEESES SERVED WITH HONEY AND WALNUTS AND WITH TARALLI FROM PUGLIA





Moscato Passito Palazzina

£6.75 / 125ml glass

A DESSERT WINE WITH A NOSE OF INTENSE LEMON CURD, MARMALADE AND ORANGE PEEL WIH FRAGRANT HONEYSUCKLE NOTES

Taylor's Ruby Port £7.50 / 75ml glass £45 / bottle



Cappuccino £3.20 Latte £3.20 Espresso £2.50 Black Coffee £2.50 White Coffee £2.70 Liqueur Coffees £6.95 Tea £2.50

