

Profiteroles	£4.95
Soft choux pastry filled with Chantilly crème, covered with a hot chocolate sauce	
Crespoline alla Nocciola	£4.95
A Sweet pancake rolled with hazelnut ice cream, crushed roasted hazelnuts and decorated with honey	
Tiramisu	£5.25
Home-made chef's special	
Panna Cotta	£5.25
Creamy vanilla dessert topped with either a Mango or Strawberry coulis infused with prosecco	
Creme Brulée	£5.25
Creamy and delicious	
Tarte Tartin	£5.45
Caramelised apples in a light buttery puff pastry served warm with vanilla pod ice cream or double cream	
Mousse al Cioccolato e Arancio	£5.75
Homemade rich chocolate mousse flavoured with cointreau	
Mousse di Amaretto	£5.75
Homemade amaretto mousse with crushed amaretto biscuits and a dash of Di Sarònonno	
Pere al Vino Rosso	£5.75
Fresh pears poached in red wine, and served with Fiordilatte ice cream	
Ice cream by the scoop	1 scoop £2.75 2 scoops £4.95 3 scoops £5.95
Vanilla with pods, Dairy Strawberry, Hazelnut, Fiordilatte or Chocolate chip	
Sorbet by the scoop	1 scoop £2.75 2 scoops £4.95 3 scoops £5.95
Refreshing limone or mango and a seasonal surprise....!	
A Selection of Italian Cheese	£6.95 with a glass of LB vintage port £10.95
Served with a selection of oat cakes and crackers or focaccia	

We cannot guarantee that our dishes are nut free - please ask your waiter.

Kindly note: A discretionary service charge of 12.5% will be added to your bill. VAT included.

Wines, beers and spirits can be served only with main dishes from 11am.