

**Dessert Menu**

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<b>Homemade Panna cotta</b> traditional Italian dessert made with fresh cream and vanilla, served with strawberry sauce	£6.95
<b>Homemade tiramisù</b> layers of Savioardi biscuits and mascarpone cream, soaked in espresso coffee, dusted with cocoa powder	£5.95
<b>Profiteroles</b> soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream	£5.95
<b>Cheesecake monterosa</b> mascarpone and sweet ricotta with layers of delicate sponge, topped with wild strawberries set in a strawberry coulis	£5.95
<b>Homemade banoffee pie</b> fresh slices of banana on a biscuit base, covered with caramel, fresh cream and decorated with chocolate flakes	£5.95
<b>Lattice apple pie</b> a deep filled apple pie made with Italian apples, sultanas, topped with a delicious glazed lattice pastry, served with vanilla ice cream or custard	£6.95
<b>Soufflè al pistacchio</b> chocolate soufflè with liquid pistacchio core, served with vanilla ice cream	£6.95
<b>Caprese al limone</b> traditional Italian cake from Capri, lemon cream baked with almond pieces and dusted with icing sugar	£5.95
<b>Chocolate fondant</b> a rich chocolate layered cake from Capri, lemon cream baked with almond pieces and dusted with icing sugar	£6.95
<b>Dessert of the day</b> please ask	£5.95
<b>Chesse platter</b> selection of cheese and biscuits	£12.95

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