

DOLCI

All our desserts are freshly made in our kitchen; the way my Mamma used to make them.

Torta Della Nonna	A shortcrust pastry filled with cream patissiere and covered with almonds and pine nuts. Served with vanilla ice cream and raspberry compote.	£5.45
Square Tiramisu	This is a house specialty. Two layers of Savoiardi biscuits; one dipped in espresso and the other one in fruit of forest compote, layered with a whipped mixture of mascarpone and pasteurized egg, topped with Hazelnut ice cream.	£7.55
Cheese Cake	A crunchy base light cheese cake, with a layer of Caramelized apple. Baked in the oven and served with fruit of forest compote.	£5.65
Panna Cotta	A specialty from Piemonte. A phrase which Literally means "cooked cream". It is served with fruit of forest sorbet.	£5.15
Torta Casareccia	A rustic Italian apple pie filled with apple pieces and crème patissiere. Served with vanilla ice cream.	£5.45
Crostata al Cioccolato	A short crust pastry filled with chocolate cream.	£5.25

GELATI

Caramel Parfait	A caramel and nuts sauce surrounded by Ice cream and caramel Pieces and covered in chocolate.	£4.95
Amaretti	Vanilla ice cream topped with crushed amaretto biscuits and amaretto liqueur.	£5.95
Gelato	An authentic dairy Italian ice cream made with fresh double cream and no artificial flavorings. A choice of: Vanilla, Chocolate, Strawberries, Hazelnuts	£4.95
Sorbet	Made with fresh fruits, with no artificial ingredients. A choice of: Fruit of the forest or lime.	£4.95

