DOLCE/DESSERTS

Raspberry and Pistachio Cannoli
three small cannoli shells filled with raspberry flavoured ricotta.
Raspberry gel. Pistachio (v) 8.00

Hazelnut and Chocolate Gnocco Fritti
Sugar dusted dough parcels filled with chocolate mascarpone.
Warm dipping chocolate (n) 8.25

Panna Cotta with Orchard Fruits
Vanilla panna cotta with apple and pear textures
and gluten free crumb (gf) (vg) 8.00

Lemon and White chocolate tart
With tangy lemon gel and vanilla marscapone (gf) 8.25

Tiramisu
coffee liqueur laced savoiardi sponge layered with
sweet mascarpone, topped with grated dark chocolate (v) 8.00

Nuovo Ice Creams
various flavours of our homemade ice creams (v) (gf) and sorbets (vg) (gf)
or Willen Ices Dairy Vanilla. Served with almond crumb (n) 7.00

Tre Dolce
a sharing plate featuring Raspberry Cannoli,
Tiramisu and Chocolate Gnocco Fritti (v) (n) 22.00

Tutti i Gelati
a scoop of five of our home-made
ice creams and/or sorbets (v) (gf) 16.00

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Formaggi / Cheese
Chef's selection of Italian cheeses with focaccia crispbread
and spicy apple compot and roasted grapes 10.00

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Vin Santo
traditional sweet after dinner wine from Chianti
served with cantuccini biscotti (n) (100ml) 8.00

Nuovo

CAFFE

served with almond cantuccini (n)

CAPPUCCINO	4.00
LATTE	4.00
ESPRESSO	2.75
DOUBLE ESPRESSO	3.50
AMERICANO	3.25
LIQUEUR COFFEE	9.50

whisky, brandy, or liqueur of your choice

TEA	3.00

english, earl grey, green or mint

HOT CHOCOLATE	4.50

(dairy free milk alternative available)

Choose an
after-dinner digestive or liqueur
from our extensive choice of

Grappa, Amaro,
Italian Liqueurs
& Italian Brandy

We will be pleased to
recommend or advise

Nuovo