

## **Homemade Dessert**

### **Tiramisu' con savoiardi £5.95**

*Soft sponge base, made from coffee soaked lady fingers with layers of mascarpone cream and dusted with cocoa powder*

### **Chocolate Mousse Cake £5.95**

*Delicate chocolate mousse, on cocoa biscuit base, finished with a dusting of cocoa powder*

### **Banoffee Pie £ 5.95**

*Fresh slices of banana on a biscuit base, covered with caramel, fresh cream and decorated with chocolate flakes*

### **Cheesecake of the Day £5.95**

*Fresh ricotta and mascarpone cream cheese on digestive biscuit base with flavour of the day*

### **Crème Caramel £5.95**

*Traditional vanilla custard and caramel dessert*

### **Profiteroles Scuro £5.95**

*Soft choux pastries filled with Chantilly cream covered in a rich chocolate*

### **Sorbet & Gelato**

#### **Gelato Misto – 3 scoops £6.50**

*A variety of authentic Italian ice cream to choose from:  
Vanilla, Chocolate, Strawberry and Pistachio*

#### **Flute of Limoncello £6.50**

*Lemon gelato with swirls of limoncello cream*

#### **Limone Ripieno £6.50**

*Classic tangy lemon sorbet inside a Sicilian lemon shell*

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### **Selection of Cheese and Biscuits £9.95**

*\*\* Dessert may contain gluten, nuts, or traces of nuts\*\**