



DESSERT MENU

Mocha Tiramisú	9.5	Leo's Cheese Cake	8
Traditional homemade Italian classic		Ask the host for the flavour of the day	
Served with Ice Cream		Profiteroles al Cioccolato	8
Panna Cotta al Mango	8.2	Profiteroles with chocolate sauce	
Cream Pudding with homemade mango sauce		Selezione di Gelati	7.5
		Ice cream selection	
Torta di Mele	9	Sorbetto al limone	6.5
Apple pie with Vanilla ice cream		Lemon sorbet	
Torta Ricotta e Pere	9	Affogato Al Caffè	9
Ricotta pear cake with elegant dark chocolate mousse		Vanilla ice cream, chocolate heart and espresso shot	
Tortino Vulcanico	9	Crème Brûlé	11.5
Chocolate cake with a melted heart and vanilla ice cream (15 min to serve)		Creamy, dreamy vanilla custard with a golden caramelized top	

WINE PAIRING

Moscato d'Asti 'Nivole'	10
Sweet peach, slight sparkle	
Passito di Pantelleria	10
Dried fruits, apricots, intense	
Vin Santo del Chianti, Bonacchi	10
Caramelised orange, apricot	

TEA SELECTION

<i>Loose tea leaves</i>	
Breakfast Tea	3
Camomile	3
Lemon and Ginger	3
Wild Berry	3
Fresh Mint Tea	3

HOT DRINKS

Espresso	2.8
Double Espresso	3.2
Cappuccino	3.5
Cafe Latte	3.5
Macchiato	2.9/3.5
Flat White	3.5
Caffe Shakerato	3.5
Bailey's Coffee	5
Irish Coffee	5
<i>Add caramel, vanilla, hazelnut</i>	<i>+50p</i>
<i>Soya, oat, or coconut milk</i>	<i>+20p</i>