



DESSERT MENU

Tiramisu	6.5	Profiteroles al Cioccolato	7
Traditional homemade Italian classic		Profiteroles with chocolate sauce	
Panna Cotta ai Frutti di Bosco	7	Selezione di Gelati	6.5
Cream pudding with forest fruits		Ice cream selection	
Torta di Mele	8	Sorbetto al limone	6
Apple pie with Vanilla ice cream		Lemon sorbet	
Torta Ricotta e Pere	8	Affogato Al Caffè	8.5
Ricotta pear cake with elegant dark chocolate mousse		Vanilla ice cream, chocolate heart and espresso shot	
Tortino Vulcanico	7.5	Gnocchi della Nonna	7.8
Chocolate cake with a melted heart and vanilla ice cream (15 min to serve)		Deep fried Grandma gnocchi stuffed with chocolate and hazelnuts (Nutella)	
Leo's Cheese Cake	7		
Ask the host for the flavour of the day			

HOT DRINKS

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

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
Baily'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>

