## The

# Itãlian Kitchen 

## - BAR \& RESTAURANT •

## Dessert

Sticky toffee<br>Served warm with vanilla ice cream.

## Profiteroles <br> Served with chocolate sauce. <br> White chocolate \& raspberry pannacotta

5.505.50Classic Italian dessert.
Tiramisu ..... 5.50

The classic Italian coffee sponge dessert. Bellissimo!
Cheesecake of the day ..... 5.00Ask your server for more details.
Chocolate fudge cake ..... 5.50It goes without saying... served warm withvanilla ice cream.
Sorbet of the dayAsk your server for more details.
Nutella calzone ..... 5.00A calzone dessert pizza, filled with warmNutella and creamy mascarpone cheese.

## Coffee

Espresso ..... 1.90
Single shot of espresso.
Double espresso ..... 2.50
Double shot of espresso.
Caffe latte ..... 3.50
Shot with steamed milk.
Cappuccino ..... 3.50
Shot with milk and foam topped with cacao.
Flat white ..... 3.50
Double shot of espresso topped with silky textured milk.
Add syrup 0.50
Vanilla, caramel or hazeInut.
Any of the above drinks can be made withdecaf coffee.
Chocolate
Classic hot chocolate ..... 3.00Classic milky hot chocolate topped withwhipped cream.
Terry's hot chocolate ..... 3.50Orange infused hot chocolate topped withwhipped cream.

