

DESSERT  
&  
COFFEE



◆ CENETTA ◆  
— RISTORANTE —

## Dolce

- Tiramisu** – Italian classic served with a shot of Amaretto. 4.95
- Vanilla Panna Cotta** with strawberries and pistachio biscotti. 5.50
- Dark Chocolate Brownie** with Frangelico cream. 5.50
- Sicilian Lemon Tart** with Italian meringue and raspberry sorbet. 5.50
- Cheese Platter** – A selection of British & Continental cheeses, served with quince jelly & grapes. 7.95

## Gelato

**Affogato** – Select vanilla, salted caramel or peanut butter ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys. 4.95

**Selection of Ice Cream** – With a choice of toppings served at the table & a choice of raspberry coulis, passion fruit syrup or warm, dark chocolate sauce. 4.95

Pistachio • Hazelnut • Salted Caramel • Vanilla  
Peanut butter • Chocolate • Strawberry.

**Selection of Sorbets** – choose 2 or 3 scoops of our delicious fruit sorbet  
Raspberry • Orange • Mango.

**2 Scoops** 3.95  
**3 Scoops** 4.95

## Dolce Per Due

Ideal to share - **Dark Chocolate Brownie, Sicilian Lemon Tart & Affogato.** 7.95

## Dessert Drinks

**Enhance your dessert** with a glass of **Pacherenc De Vic Bilh** – Gascony Plaimont, France – Full bodied dessert wine with honey, marmalade & lime flavours. 125ml. 6.00

Enjoy a glass of **Pedro Jimenex** – a luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml. 4.50

**Fior d’Arancio** – Veneto – Italy – A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml bottle. 24.95

## Dessert Cocktails

**Espresso Martini** – Make your own (we don’t mean actually shake it yourself!) You choose what extra flavour to add to this classic. 7.00

Vodka & Kahlua shaken with chilled espresso. Add your choice of: Toffee vodka, Cointreau, Baileys or Amaretto  
Served with or without an indulgent layer of cream.

**Genetta Latt-ini** – Created by the team, a cocktail which has become a favourite with our guests. 7.50

Vodka, Kahlua, Frangelico & Baileys blended with chilled espresso, topped with chocolate shards.

**Tiramisu Martini** – Our favourite Italian dessert as a boozy cocktail – what could be better? 7.50

Kahlua, Amaretto & Baileys shaken together over ice. Topped with thick cream, cocoa & served with a savoiardi biscuit & a spoon!

**Sicilian Lemon Tart** – A creamy, dreamy, lemon tart flavoured martini. 6.00

Limoncello shaken with crème do cacao blanc & double cream over ice. Strained & served with shortbread biscuit crumbs.

**Strawberry Shortcake** – Boozy summer berry milkshake – without the milk. 6.00

Strawberry puree is blended with Baileys & crème de cacao blanc & shaken with ice. Strained & finished with shortbread biscuit crumbs & freeze dried raspberries.

**Cloud Nine** – A toffee fudge ice cream cocktail. 6.50

Toffee vodka, shaken with Baileys & vanilla ice cream. Strained into a glass with butterscotch sauce.

## Coffees

**Espresso** – A short, invigorating shot of coffee. 1.95  
Double. 2.50

**Macchiato** – A shot of espresso ‘marked’ with a little frothed milk. 2.25

**Flat White** – A double espresso with smooth, textured milk served short. 2.75

**Cappuccino** – A mix of espresso with steamed milk & frothed milk. 2.75

**Americano** – A shot of espresso mixed with hot water to create a long black coffee. 1.95

**Café Latte** – A mixture of espresso & steamed milk with a smooth layer of frothed milk. 2.75

**Coffee & Cream** – Coffee with a layer of cream. 2.95

**Liqueur Coffees** – Enjoy any of our Liqueur coffees. 3.75

Italian: Sambuca, Calypso: Tia Maria, Caribbean: Dark Rum, Dubliner: Baileys, French: Brandy, Gaelic: Whiskey, Seville: Cointreau or Baileys Latte.